

Chocolate and Hazelnut Shortbread Cookies

Yield: 36 cookies

Ingredients

Confectioners' sugar, sifted	75g
Almond powder	25g
Sea salt	2g
Cake flour, sifted	200g
Unsalted butter, European-style, 82% fat, cold	120g
Egg yolks, fresh	55g
Vanilla bean paste or extract	2g

Method:

- Mix the dry ingredients using a paddle attachment.
- Add the butter and mix until it becomes sandy.
- Add the egg yolks and vanilla.
- Cover the dough with plastic wrap and refrigerate it overnight.
- Preheat the oven to 325°F/160°C.
- Roll the dough to ⅛-inch/3 mm thick. Cut into the desired shape.
- Bake for 18 to 20 minutes.
- Cool, then store in a dry, cool place.

Hazelnut & Chocolate Paste

Dark Couverture, 64%	70g
Roasted & sweetened hazelnut paste, room temperature	200g
Confectioners' sugar for dusting	As needed

Method:

- Melt the chocolate to 86°F/30°C. Combine it with the hazelnut paste.

Assemble:

- Make thin chocolate rectangles the same size as the cookies.
- Transfer the hazelnut chocolate mixture into a pastry bag.
- Pipe a dot on each cookie.
- Place a cookie on each chocolate rectangle.
- Dust them with confectioners' sugar.

Hazelnut and Dark Chocolate Truffles
Yield: 24 Truffles

Ingredients:

Dark chocolate, 58% to 72%	75g
Roasted hazelnut paste/butter, room temperature	200g
Dark chocolate, 58% to 72% for dipping	150g
Roasted hazelnuts, chopped & prepared	100g

Method:

- Slowly melt the 75g of chocolate in a microwave at 50% power to 89.6°F/32°C. Combine the hazelnut paste.
- Place the mixture in the refrigerator for 5 minutes, then stir. Continue placing it back into the refrigerator and stirring after 5 minutes until the hazelnut mixture thickens and becomes pipeable.
- Pour it into a pastry bag.
- Pipe 1-inch (2.5 cm) round truffles on a sheet tray lined with parchment paper.
- Refrigerate them for 15 minutes or until the truffles are slightly firm.
- Wearing latex gloves, quickly roll the truffles by hand, then place them back on the sheet tray.
- Put the roasted and chopped hazelnuts in a bowl and set aside.
- Slowly warm the 150g of chocolate in a microwave at 50% power to 89.6°F/32°C.
- Place some chocolate in the palm of your hand, then one at a time, roll a truffle to coat.
- Place the truffle in the hazelnuts and roll it to coat completely.
- Let the chocolate harden, then remove it from the bowl.
- Repeat with the remaining truffles.
- Store the truffles in a dry, cool place.
- Dust them with confectioners' sugar before serving.

Pipeable Gingerbread and Candied Orange Cookies
Yield: 24 Cookies

Sugar Icing	
Confectioners' sugar	150g
Lemon juice	1g
Water	30g
Gingerbread Batter	
All-purpose flour	250g
Spelt flour	100g
Gingerbread spice mix, prepared*	4g
Baking soda	10g
Almond powder	200g
Granulated sugar	200g
Honey, chestnut or flower	50g
Lemon juice	3g
Molasses or honey	50g
Whole eggs	250g
Candied orange peel (optional)	150g
Whole almonds	150g

Method:

Sugar Icing

- Combine the confectioners' sugar, lemon juice, and water. Set aside.

Gingerbread Batter

- Sift the flour, spelt flour, spices, and baking soda.
- Add the almond powder .
- Place the honey, lemon juice, and molasses in a bowl.
- Add the eggs and sugar, then whisk by hand for 30 seconds.
- Fold in the dry ingredients, then add the diced candied orange peel, if desired.
- Pipe 2-inch/5 cm rounds on a sheet tray lined with parchment paper while leaving 2-inches/5 cm between each cookie.
- Place five whole almonds on each cookie.
- Bake at 350°F/175°C for 7-8 minutes.
- Remove the cookies and turn off the oven.
- While warm, brush the cookie's surface with the sugar icing.
- Place them back into the oven for 1 to 2 minutes or until the glaze begins to crystallize.
- Remove the cookies and let the glaze completely cool and dry for a couple of hours.
- Package the gingerbread cookie in desired cellophane bags or cookie boxes.

Note:

- Replace the spelt flour with another desired flour, such as rye, whole wheat, or buckwheat.

- The candied orange peel is optional OR can be omitted or replaced with another candied or dried fruit peel.
- Keep the cookies tightly wrapped in cellophane bags or a cookie tin to mature and moisten over time.

Gingerbread Spice Mix (for 100g)

Ceylon cinnamon, ground	60
Ginger, ground	25
Nutmeg, ground	5
Green cardamom, ground	6
Green Spanish anise seed, ground	4

Method:

- Combine the ingredients and keep them in an airtight container.

Note:

- Substitute the spices based on your preference.

Savory Kugelhopf

Yield: 1-medium (6-inch) and 6 individual Kugelhopfs

Base temperature 60°C.

Ingredients:

Poolish	
Water, cold	50g
Dry instant yeast	12g
All-purpose flour	50g
Dough	
Whole milk, cold	125g
Granulated sugar	30g
All-purpose flour	450g
Whole eggs	125g
Sea salt	10g
Unsalted butter, European-style, 82% fat, soft	150g
Unsalted butter, European-style, 82% fat, soft for brushing molds	As needed
Yellow onion	100g
Swiss chard or desired greens, chopped	100g
Bacon bits	100g
Walnuts	40g
Smoked salmon	50g
Dill, fresh	10g
Olive oil	20g
Salt & pepper	As needed

Method

- Bring the ingredients to room temperature, except for the water and milk.
- Make the *poolish* with a base temperature of 60°C.
- Combine the water, yeast, and flour. Place it in a warm spot for 30 minutes or until cracks form on the surface of the flour.
- Adjust the remaining milk to the base temperature.
- Pour it into a stand mixer bowl, then add the sugar, flour, eggs, and salt.
- Mix for 10-12 minutes on medium speed using the hook attachment. Occasionally scrape the side of the bowl until the dough becomes elastic.
- Add the soft butter. Continue mixing for 5-7 minutes or until the butter is fully incorporated.

- Cover the bowl with a cloth. Let the dough rise for about 45 minutes or until it doubles in volume.
- In the meantime, grease the kugelhops molds with soft butter and set them aside.
- Saute 50g of onions and swiss chard with olive oil. Season as needed.
- Cook until the vegetables are tender, and set them aside.
- Saute the bacon bits and 50g of onions and set aside.
- When the dough doubles in volume, place it on a floured work surface.
- Cut six 60-gram pieces. Use the remaining dough for the larger kugelhops.
- Insert the desired filling in each dough piece, then shape it into a round.
- Place the dough in the molds. Let them rise for about 45 to 60 minutes in a warm place that is not warmer than 80°F/27°C.
- Preheat the oven to 350°F/175°C.
- Bake the large kugelhops for about 55 to 60 minutes.
- Increase the oven to 375°F/190°C.
- Bake the individual kugelhops for about 16-18 minutes.
- Unmold the kugelhops onto a wire rack to cool completely.
- Decorate as desired and serve fresh.

Luscious Black Forest Yule Log

Gluten-Free Chocolate Sponge

Yield: 1-half-sheet tray

Ingredients

Unsalted butter, European-style, 82% fat for brushing pan	As Needed
Unsalted butter, European-style, 82% fat	50g
Dark cocoa powder	30g
Cornstarch	40g
Whole eggs	200g
Granulated sugar	125g

Method:

- Bring the ingredients to room temperature.
- Preheat the oven to 400°F/200°C.
- Brush a sheet tray with butter and line it with parchment.
- Melt the butter and cool it to 105°F/40°C. Set it aside.
- Sift the cocoa powder and cornstarch, then set aside.
- Whip the eggs and sugar for 5 minutes on high speed. Then reduce to medium speed and whip for another 2-3 minutes or until the mixture is at the ribbon stage.
- Add a small amount of the sponge batter to the melted butter.
- Gently fold the cocoa powder and cornstarch mixture into the sponge batter, then add the melted butter/sponge mixture.
- Spread the batter on the prepared sheet tray.
- Bake for 7-8 minutes, then cool.
- Cover it with plastic wrap and refrigerate or freeze it until ready to use.

Chocolate Curls

Ingredients

Dark Chocolate	150g
----------------	------

Method:

- Melt the chocolate to 86°F/30°C.
- Spread it on a parchment paper sheet.
- Let it set very slightly, then immediately place another parchment sheet on top.
- Place a thin rolling pin on top and roll the two parchments around it.

- Place in a cool place for 1 hour.
- Unwrap the roll and set the curls aside.

Berry Gelée

Yield: ½ Sheet Tray

Ingredients:

Gelatin sheet	4g
Water, cold	16g
Berries, cherries or cranberries, fresh or frozen	240g
Granulated sugar	50g
Orange zest	1g

Method:

- Bloom the gelatin in cold water.
- Boil the berries with the sugar and orange zest.
- Add the bloomed gelatin.
- Cool it in the refrigerator for about 15-20 minutes or until it is completely cooled.
- Mix to ensure the gelée is pipe-able.

Vanilla Diplomate Mousse

Pastry Cream

Ingredients

Gelatin	4 g
Water, cold	16g
Whole milk	325g
Granulated Sugar	40g
Butter	50g
Vanilla paste, extract or powder	10g
Cornstarch	25g
Egg Yolks	55g
Granulated Sugar	10g
Diplomate cream	
Pastry cream	400g
Whipped cream	200g

Method:

- Bloom the gelatin in cold water.
- Boil the milk with 40g of sugar in a saucepan.
- Mix the yolks with the remaining sugar, cornstarch, and vanilla paste.

- Temper some hot milk into the egg yolk mixture.
- Strain it back into the saucepan and cook the pastry cream.
- Remove from heat and mix in the bloomed gelatin.
- Cool it in the refrigerator for 15-20 minutes while stirring every 5 minutes. Fold in the soft peak whipped cream to the pastry cream.

Assemble

Whipped cream for decoration	200g
Berries for decoration	100g
Confectioners's sugar for decoration	25g

Method

- Flip the sponge cake onto clean parchment paper.
- Remove the upper parchment paper.
- Alternatively, pipe vanilla mousse and berry gelee onto the chocolate sponge.
- Gently roll the sponge into a log.
- Press tightly and refrigerate.
- Pipe whipped cream around the log.
- Decorate with chocolate shavings, berries, and confectioners' sugar.

Note:

Add 10 grams of Kirschwasser liquor to the berry gelee and 10 grams of cooked pastry cream, if desired.