

Seasonal Fall Inspired Coffee Cake

Yield: one 9-inch Coffee Cake

Ingredients

	Fruit
2	Pears or apples, diced
6	Figs or plums
25g	Unsalted butter
25g	Turbinado sugar
½ lemon	Lemon zest
125g	Unsalted brown butter
3g	Baking powder
125g	All-purpose flour
60g	Almond powder
150g	Whole eggs
150g	Turbinado sugar
200g	Sour cream or crème fraîche
50g	Whole almonds with skin, crushed
15g	Confectioners' sugar for dusting

Method

- Bring all of the ingredients to room temperature.
- Preheat the oven to 350°F /175°C.
- Butter and flour a 9-inch metal pan or disposable pie pan.
- Sauté the pears and figs with the butter, sugar, and lemon zest for about 5 minutes. Set it aside.
- Brown the 125g of butter and set it aside.
- Sift the baking powder and flour, then add the almond powder.
- Whisk the eggs and sugar by hand for about 2 minutes in a medium mixing bowl.
- Gently fold in the flour, baking powder, and almond powder with a spatula.
- Gently add the sour cream followed by the lukewarm brown butter.
- Pour the mixture into the pan.
- Add the sautéed fruit and sprinkle the crushed nuts on top.
- Dust with confectioners' sugar.
- Bake it for 50-60 minutes.
- Cool it on a wire rack for 5 minutes, then gently unmold it if using a metal pan.

Note: Add desired powdered spices to the flour mixture.

Candied Orange and Hazelnut Spiced Dark Chocolate Cookies

Yield: 12 cookies

Ingredients

All-purpose flour	40g
Baking powder	1g
Cinnamon powder	1g
Hazelnut powder, roasted	50g
Sea salt	1g
Whole eggs	180g
Granulated sugar	250g
Vanilla extract	10g
Bittersweet Dark Chocolate 61% to 72%	445g
Unsalted butter, melted	50g
Whole hazelnuts, walnuts, pecans, or peanuts, crushed	75g
Candied oranges, diced	75g
Confectioners' sugar for dusting	As needed

Method:

- Scale the ingredients and bring them to room temperature.
- Sift the dry ingredients, then add the roasted hazelnut powder.
- Whip the whole eggs, sugar, and vanilla by hand for about 2 minutes in a mixing bowl.
- Simultaneously, melt the chocolate and butter in a microwave at 50% power or over a double boiler.
- Add the melted chocolate and butter to the egg mixture.
- Gently fold in the dry ingredients.
- Refrigerate the mixture for 30-40 minutes.
- Preheat the oven to 350°F/176°C.
- Scoop the mixture using a 12# scoop (what size in ounces?) on a sheet pan lined with parchment paper.
- Sprinkle the crushed nuts and candied orange on top.
- Dust with confectioners' sugar.
- Bake for 10-12 minutes.
- Let cool and serve.

Note

- These cookies are best fresh.
- The batter will keep in the refrigerator for 2 days.

Rustic Mixed Nuts and Coffee Engadine Tart

Yields: one 5-inch/12.7 cm tart

Dough

Pate sablee/shortbread dough

Ingredients:

Cake flour	190g
Baking powder	1 pinch
Unsalted butter	125g
Sea salt de Guerande	1g
Lemon zest	1/4
Confectioners' sugar, sifted	75g
Almond powder	50g
Egg yolks	50g

Method:

- Bring all of the ingredients to room temperature.
- Sift the flour and baking powder.
- Mix the butter, salt, and zest in a mixing bowl for 1 minute with a spatula.
- Add the confectioners' sugar and almond powder and mix to combine.
- Finally, add the egg yolks followed by the flour and baking powder and mix until the dough comes together.
- Cover it with plastic wrap and refrigerate overnight.

Tart Filling

Ingredients:

Granulated sugar or turbinado sugar	50g
Honey	25g
Heavy Cream	75g
Sea salt de Guerande	1g
Espresso coffee	5g
Walnut pieces	35g
Pecans pieces	35g
Hazelnuts whole, chopped	15g
Almonds whole, chopped	15g

Method:

- Divide the dough into two.
- Line the tart pan or dish with the sablee dough. The thickness should be about 3/16-inches/0.5mm, then refrigerate.
- Roll out the sablee dough to 1/8-inches/3mm and cut a 5-inch/12.7cm disc, then refrigerate.
- Slightly warm the heavy cream, coffee, honey, and salt, then set it aside.
- Caramelize the sugar in a medium pan and slowly add the warm heavy cream mixture.
- Mix and boil it for 1 minute until it is homogenized.
- Add the mixed nuts. Let the mixture cool for 30-40 minutes.
- Egg wash the edge of the lined tart pan and disk.
- Fill the pan with the nut mixture.
- Place the sablee dough disc on top.
- Press to seal, then trim the edges with a paring knife.
- Egg wash the top and refrigerate for 20 minutes.
- Preheat the oven to 325°F/160°C.
- Egg wash again and sprinkle it with turbinado sugar.
- Mark a crisscross pattern on the top with a fork.
- Bake for about 45 minutes.
- Let it cool for 1 hour, then unmold.

Notes:

- This tart is best on the second day when the sablee dough absorbs some of the caramel mixture.
- Use any preferred chopped nuts for this recipe.

Brioche Pan de Muerto

Yield:

Ingredients	Methodology
	Step 1: Preparing the Poolish-Yeasted Starter
	Scale the ingredients for the poolish-yeasted starter precisely and bring them to room temperature.
95g Whole milk, 35% fat	Calculate and adjust the temperature of the milk to the required base temperature of 54°C.
10g Dry instant yeast or 25g fresh yeast 5g Granulated sugar 70g Pastry flour or all-purpose flour	Combine the milk, yeast, and sugar in a stand mixer bowl using a whisk. Then cover with flour. Allow it to ferment undisturbed at room temperature for approximately 30 minutes or until cracks appear on the surface.
	Step 2: Mixing the Final Dough
410g Bread flour 10g Fine sea salt or fine table salt Orange zest - 1 orange 45g Granulated sugar 261g Whole eggs, cold 180g Poolish-yeasted starter, prepared	To begin the final dough, add the bread flour, salt, sugar, orange zest, and eggs to the poolish. Mix on low speed for 2 minutes or until incorporated using the hook attachment. Scrape the bowl and increase to medium speed. Mix for 10 to 12 minutes or until the dough pulls away from the bowl. This will make a “slapping” sound.
	Test the gluten window.
240g Unsalted European-style butter, 82% fat, 1 in (2.5 cm) cubes, room temperature	Scrape the bowl and hook. Add the butter in small additions on low speed. Fully incorporate after each addition and occasionally scrape the bowl. Increase to medium speed and mix for 7-10 minutes. The final temperature of the dough should be 73-77° F (23-25° C).
50g Bread flour for dusting	Dust the work surface and beat the dough on the work surface until smooth. Lightly dust a bowl with flour, then transfer the dough. Cover and allow it to ferment at room temperature for 1 hour, 15 minutes to 1 hour, 30 minutes, or until doubled in volume.
	Lightly dust the dough and work the surface. Turn out the dough. Bring the corners to the center and press out the gases. Then return it to the bowl. Cover and allow the dough to rest in the refrigerator overnight.
	Step 3: Shaping & Proofing the Dough
50g Unsalted European-style butter, 82% fat, for brushing the baked bread	
	The next day lightly dust the dough and work the surface with flour. Gently flatten the dough with your palm and cut 12-70g pieces of dough.
	Place onto a baking tray and egg wash.
	Cut the remaining dough into 12 - 20g pieces. Cut each 20g piece into thirds, then shape them into logs.

	Place 3 logs on each pan de muerto. Cut the remaining dough into 12-5g pieces. Shape each piece into a small ball, then place it in the center of the pan de muerto.
	Prepare the proof box and set it between 77-80°F (25-26°C).
Egg wash, 1 recipe, prepared	Egg wash each pan de muerto. Proof for 1 hour to 1 hour, 30 minutes, or until doubled in volume.
	Remove from the proof box and rest for 5 to 7 minutes at room temperature.
	Step 4: 2nd Egg Wash & Baking the Pan de Muerto
100g Sucre grain or coarse sugar, pearl sugar #6, optional	Preheat the oven to 375°F (190°C).
	Bake for approximately 15 minutes. Briefly open the oven door to allow the steam to escape. Then bake for about another 3 to 5 minutes.
	Step 4: Cooling the Pan de Muerto
	Set on a cooling rack for about 5 minutes. Brush with melted butter and sprinkle with granulated sugar.
	Step 5: Storage & Shelf Life
	Completely cool the pan de muerto for at least 15 minutes. We do not recommend refrigerating bread as it dries out or eventually molds. Freeze baked pan de muerto tightly wrapped in plastic or place it in an airtight container for up to 1 month. To defrost the frozen baked pan de muerto, place it <i>wrapped</i> at room temperature for 1 hour. Unwrap and flash bake it in a preheated 400°F (200°C) oven for about 2 minutes.

Fall Fruit & Pumpkin Pound Cake

Yield: 2 – 9-inch x 5-inch cakes

Ingredients	Grams
Streusel Crumble Topping	
Streusel, plain prepared	150g
Preparation	
Unsalted butter for brushing pan	25g
Pastry flour or all-purpose flour for dusting	25g
Roasted pumpkin and pear Filling	
Hokkaido pumpkin, peeled, 1-inch (2.5 cm) diced	250
Pears, peeled, diced to 1 in (2.5 cm)	250
Cinnamon powder	5
Unsalted butter, melted	25
Granulated sugar	30
Crushed nuts (almonds, hazelnuts, pecans, or preferred)	125g
Cake Batter	
Pastry flour or all-purpose flour	220
Baking powder	7
Unsalted butter, room temperature	170
Vanilla paste or extract	5
Sea salt, fine or fine table salt	1
Granulated sugar	85
Light brown sugar	85
Whole eggs	110
Sour cream	185
Confectioners' sugar for dusting, optional	As Needed

Preparation
Prepare the plain streusel and set it aside.
Scale the ingredients precisely and bring them to room temperature.
Gather the necessary tools.
Brush soft butter into the cake pans, then line the inside with parchment. Brush with butter again and dust it with flour. Tap to remove the excess.
Making the Roasted Pumpkin and Pear Filling
Preheat the oven to 375°F/190°C.

Combine the diced pumpkin, pear, melted butter, sugar, and cinnamon in a bowl.
Place the ingredients in a roasting pan or rectangular oven-proof dish.
Bake for about 20-30 minutes or until the pumpkin and pear are soft. Insert a knife to check for doneness. Sprinkle the crushed nuts on top and bake for another 7-8 minutes. Cool the mixture completely.
Making the Cake Batter
Sift the flour and baking powder.
Cream the butter, vanilla, and salt on low speed using the paddle attachment. Add the sugars. Mix for about 2 minutes or until well incorporated and creamy.
Gradually add half of the eggs, then half of the dry ingredients, and alternate.
Finally, add the sour cream and mix until well incorporated.
Assembling the Pound Cake
Place a ¼ of the batter in each cake pan.
Spread ¼ of the roasted pumpkin mix in each pan.
Place a ¼ of the batter in each cake pan.
Evenly top the batter in each pan with the remaining pumpkin mixture.
Finally, spread 75g of streusel on top of each pan and dust with confectioners' sugar.
Baking & Cooling the Pound Cake
Bake for about 35 minutes, then reduce the temperature to 350°F/175°C. Bake for another 10-15 minutes.
To check for doneness, insert a skewer into the center. If it comes out clean, it is done. If not, bake for another few minutes.
Place the pans on a wire rack and cool for about 5 minutes. Then unmold them and dust with confectioners' sugar.

Puff Pastry, Hazelnut Cream & Lolita Plum Dessert

Yield: 12 servings

Ingredients	Methodology
150g Puff pastry, prepared	
6 Lolita plums or similar large plums	
25g Hazelnuts, crushed	
25g Confectioners' sugar for dusting	
	Step 1: Hazelnut Cream Preparation
	Scale the ingredients precisely and bring them to room temperature.
20g Cake flour	Sift the flour on parchment paper and set it aside.
100g Confectioners' sugar	Sift the confectioners' sugar on a separate piece of parchment paper and set aside.
	Step 2: Making the Hazelnut Cream
100g Unsalted European-style butter, 82% fat, room temperature 1g Fine sea salt or fine table salt 100g Hazelnut powder with or without skin 60g Whole eggs	Mix the butter and salt in a stand mixer bowl. Add the confectioners' sugar and hazelnut powder. Mix for about 1 minute on low speed, but do not incorporate too much air. Gradually add the eggs, in stages, on low speed. Mix until the ingredients are incorporated.
20g Dark rum, optional	Add the flour and mix for about 30 seconds or until it comes together on low speed. Do not overmix. Add the alcohol, if desired, and incorporate.
	Step 3: Assembling the Dessert
	Grease 12 - 3.5 in/8.8 cm ramequins with soft butter.
	Roll out the puff pastry to 1/8 in/3 mm thick and cut 12 – 3in/7.6 cm disks.
	Place a disk in each ramequin and sprinkle it with crushed hazelnuts.
	Bake at 350°F/175°C for 35 minutes. Let them cool.
	Pipe a ¼ in /6 mm layer of hazelnut cream on the puff pastry. Place half a plum facing up on the hazelnut cream, then sprinkle it with crushed hazelnuts and confectioners' sugar.
	Bake at 350°F/175°C for 25 minutes.
	Allow them to cool for 15 minutes. Enjoy this dessert warm or with a scoop of your choice ice cream.
	Step 3: Storage
	Refrigerate the desserts for 2-3 days.