

APPENDIX A

Elemental recipes

Aspic gelée

MAKES 32 FL OZ/960 ML

CLARIFICATION		
Onion, roughly chopped	2 oz	57 g
Carrots, roughly chopped	1 oz	28 g
Celery, roughly chopped	1 oz	28 g
Ground beef	12 oz	340 g
Egg whites, beaten	3 each	3 each
Tomato concassé	3 oz	85 g
STOCK		
Stock (see Note)	32 fl oz	960 mL
Sachet d'épices (page 894)	1 each	1 each
Kosher salt	¼ tsp	1.25 g
Ground white pepper	as needed	as needed
Gelatin, granulated (see page 902)	as needed	as needed

- 1 Mix all the ingredients for the clarification. Blend with the stock. Mix well.
- 2 Bring the mixture to a slow simmer, stirring frequently until a raft forms.
- 3 Add the sachet d'épices and simmer for 45 minutes, or until the appropriate flavor and clarity are achieved. Baste the raft occasionally.
- 4 Strain the consommé. Adjust the seasoning with salt and pepper as needed.
- 5 Cool the consommé in an ice water bath.
- 6 Soften the gelatin in cold water, then melt over simmering water. Add to the consommé.
- 7 Refrigerate until needed. Warm as necessary for use.

NOTE Choose an appropriate stock depending upon the intended use. For example, if the aspic is to be used to coat a seafood item, prepare a lobster stock and use ground fish in place of the beef for the clarification.

Egg wash

MAKES 16 FL OZ/480 ML

Eggs	8 oz	227 g
Milk	8 fl oz	240 mL
Salt	pinch	pinch

Combine the eggs, milk, and salt using a wire whip.

NOTES There are infinite variations possible from this basic egg wash to best suit different uses and tastes. For example, water or cream can be substituted for some or all of the milk.

Egg yolks can be substituted for all or a portion of the whole eggs.

Sugar can also be added.

Fish stock

MAKES 128 FL OZ/3.84 L

Bones and trim from lean white-fleshed fish	10 lb	4.54 kg
Vegetable oil	2 fl oz	60 mL
Onions, roughly chopped	8 oz	227 g
Parsnips, roughly chopped	4 oz	113 g
Celery, roughly chopped	4 oz	113 g
Cold water	160 fl oz	4.80 L
White wine	8 fl oz	240 mL

- 1 Sauté the fish bones and trim in the oil until the bones become white.
- 2 Add the mirepoix and continue to sauté for another 10 to 15 minutes.
- 3 Add the water and wine and simmer for 30 minutes.
- 4 Strain the stock. Cool over an ice bath. Store under refrigeration.

Fish velouté

MAKES 64 FL OZ/1.92 L

Fish stock (opposite)	80 fl oz	2.40 L
Blond roux, as needed	4 to 8 oz	113 to 227 g
Salt	½ tsp	2.50 g
Ground black pepper	¼ tsp	0.50 g

- 1 Bring the stock to a boil.
- 2 Whip the roux into the stock. Work out all the lumps.
- 3 Simmer for 30 to 40 minutes, skimming the surface as necessary.
- 4 Season with salt and pepper as needed.
- 5 Strain the sauce. Cool over an ice water bath and store covered in the refrigerator until needed.

Pan grease

MAKES 3 LB/1.36 KG

Shortening	1 lb	454 g
Bread flour	1 lb	454 g
Vegetable oil	1 lb	454 g

Blend the shortening and flour on low speed with the paddle attachment until a smooth paste forms. Gradually add the oil and blend until smooth.

NOTE Coat the inside of cake and loaf pans with the mixture to create a nonstick surface.

Pesto

MAKES 18 OZ/510 G

Pine nuts	2½ oz	71 g
Garlic	½ oz	14 g
Basil leaves	6 oz	170 g
Parmesan, grated	3½ oz	99 g
Ground black pepper	1 tsp	2 g
Salt	2 tsp	10 g
Olive oil	6 fl oz	180 mL

- 1 Combine the pine nuts, garlic, basil, Parmesan, pepper, and salt in a food processor fitted with a metal chopping blade. Process to blend.
- 2 Add the olive oil with the processor running and process until smooth.

Pineapple chips

MAKES APPROXIMATELY 180 CHIPS

Pineapple, peeled, trimmed, and cut into ½-in/1.5-mm slices	2 each	2 each
Simple syrup (page 900)	16 fl oz	480 mL

- 1 Place the pineapple slices on silicone baking mats and brush with the simple syrup.
- 2 Bake at 180°F/82°C until crisp and dry, about 3 hours. Store in an airtight container.

Tomato sauce

MAKES 2 LB 5 OZ/1.05 KG

Olive oil	2 oz	57 g
Yellow onions, small dice	4 oz	113 g
Garlic, minced	1¼ oz	35 g
Tomato concassée	1 lb 12 oz	794 g
Sugar	½ oz	14 g
Dried basil	1 tbsp plus ½ tsp	7 g
Dried rosemary, crushed	1 tbsp plus ½ tsp	7 g
Dried oregano	1 tbsp plus ½ tsp	7 g
Dried tarragon	1 tbsp plus ½ tsp	7 g
Salt	as needed	as needed
Ground black pepper	as needed	as needed

- 1 Heat the oil in a sauteuse over medium heat. Sauté the onions until translucent and tender. Add the garlic and sauté for 2 minutes.
- 2 Add the remaining ingredients and simmer for 25 minutes.
- 3 Cool the tomato sauce over an ice water bath. Store covered under refrigeration.

Sachet d'épices

MAKES 1 SACHET

Parsley stems	4 each	4 each
Thyme leaves	½ tsp	2.50 mL
Bay leaf	1 each	1 each
Peppercorns, cracked	½ tsp	2.50 mL
Garlic clove, crushed	1 each	1 each

Place all the ingredients on a piece of cheesecloth approximately 4 in/10 cm square. Gather up the edges and tie with butcher's twine, leaving a long tail of string to tie to the pot handle.

Almond filling

MAKES 3 LB 8 OZ/1.59 KG

Almond paste	1 lb	454 g
Butter	1 lb	454 g
Eggs	1 lb	454 g
Cake flour	8 oz	227 g

- 1 Cream together the almond paste and butter on medium speed fitted with the paddle attachment until smooth, about 5 minutes.
- 2 On low speed, add the eggs, one at a time, scraping down the bowl after each addition. Once the egg is fully incorporated, add another until all eggs are added.
- 3 Add the cake flour and mix on low speed until fully incorporated.
- 4 Store in an airtight container under refrigeration.

Almond-cassis filling

MAKES 1 LB 5¼ OZ/602 G, ENOUGH FILLING FOR
1 COFFEE CAKE

Almond paste	10½ oz	298 g
Baker's sugar	5¼ oz	149 g
Egg yolks	2 oz	57 g
Cassis (black currant) purée	3½ oz	99 g

Combine all the ingredients and mix on medium speed with the paddle attachment until a uniform paste is obtained, about 5 minutes. Store in an airtight container under refrigeration.

Cheese Danish filling

MAKES 4 LB 10 OZ/2.10 KG

Cream cheese	3 lb	1.36 kg
Sugar	12 oz	340 g
Cornstarch	6 oz	170 g
Lemon zest, grated	1 tsp	3 g
Orange zest, grated	1 tsp	3 g
Vanilla extract	1 tbs	15 mL
Eggs	8 oz	227 g

- 1 Cream together the cream cheese, sugar, cornstarch, lemon and orange zests, and vanilla on medium speed with the paddle attachment until light and smooth.
- 2 Add the eggs gradually, one at a time, scraping down the bowl periodically, until fully blended. Store under refrigeration if not using immediately.
- 3 Fill pastries as desired and bake.

Chocolate filling

MAKES 2 LB/907 G

Butter, melted	11¼ oz	332 g
Light brown sugar	11¼ oz	318 g
All-purpose flour	1½ oz	43 g
Cocoa powder	1½ oz	43 g
Honey	2 tbs	37 g
Eggs	5 oz	142 g
Vanilla extract	2 tsp	10 ml

Make the filling the day before needed. In a mixer with a paddle attachment mix the butter and sugar on medium speed for 2 minutes or until completely combined. Add the flour, cocoa powder, and honey and mix on medium speed until completely combined, scraping the bowl occasionally. Blend in the eggs and vanilla extract. Refrigerate in a covered container until needed.

Cream cheese filling

MAKES 1 LB 4 OZ/567 G

Cream cheese	1 lb	454 g
Confectioners' sugar	4 oz	113 g
Vanilla extract	1 fl oz	30 mL
Lemon zest, grated	1 tsp	3 g

- 1 Cream together the cream cheese, confectioners' sugar, vanilla extract, and lemon zest on medium speed with the paddle attachment, scraping down the bowl periodically, until smooth in texture and light in color, about 5 minutes. Store under refrigeration if not using immediately.
- 2 Pipe or otherwise deposit to fill pastries before baking.

Hazelnut filling

MAKES 6 LB/2.72 KG

Almond paste	1 lb	454 g
Sugar	1 lb	454 g
Butter	1 lb	454 g
Hazelnuts, lightly toasted and finely ground	3 lb	1.36 kg
Ground cinnamon	½ oz	14 g

- 1 Blend the almond paste with the sugar on medium speed with the paddle attachment until light and smooth. Add the butter and blend on medium speed until smooth. Add the hazelnuts and cinnamon and blend until fully combined. Store under refrigeration if not using immediately.
- 2 Fill pastries as desired and bake.

Frangipane for filling

MAKES 2 LB 5½ OZ/1.06 KG

Almond paste	1 lb	454 g
Sugar	2½ oz	71 g
Eggs	8 oz	227 g
Butter	8 oz	227 g
Cake flour	3 oz	85 g

1 Cream together the almond paste and sugar; add a small amount of egg to be sure there are no lumps. Add the butter and cream well. Gradually add the remaining eggs. Add the flour and mix until just combined. Store under refrigeration if not using immediately.

2 Use only as a filling for tart shells or pithiviers.

Braised pineapple

MAKES ENOUGH FOR APPROXIMATELY 40 DANISH

Pineapple	1 each	1 each
Orange juice	128 fl oz	3.84 L
Sugar	1 lb	454 g

1 Cut both ends off the pineapple and cut off the skin. Cut the pineapple in quarters lengthwise. Cut along the pointed edge to cut out the core. Discard the skin and core (if not using for Savarin Syrup, page 437).

2 Place the pineapple in a hotel pan. Pour over the orange juice and sprinkle the sugar on top of the pineapple. Cover the hotel pan with foil. Braise in a 325°F/163°C convection oven until the pineapple is tender, about 45 minutes.

3 Let cool. Remove the pineapple from the pan and reserve separately under refrigeration.

Brûlée sugar blend

MAKES 1 LB/454 G

Granulated sugar	8 oz	227 g
Light brown sugar	8 oz	227 g

Combine the two sugars and spread out on a sheet pan. Allow to air-dry overnight. Process the sugar mixture in a food processor until very fine. Sift through a fine-mesh strainer. Store tightly covered in a cool, dry place.

Candied rose petals

MAKES 20 PETALS

Rose petals, untreated	20 each	20 each
Pasteurized egg whites	2 oz	57 g
Superfine sugar	as needed	as needed

1 Lightly brush both sides of the petals with the egg whites.

2 Make an even layer of sugar approximately ¼ in/6 mm deep in a half sheet pan. Arrange the petals in the sugar, making sure they do not touch. Sprinkle additional sugar over the petals to cover completely.

3 Remove the petals from the sugar and place them on a clean parchment-lined sheet pan. Allow to air-dry, then use or store in an airtight container.

NOTE Mint leaves or other edible untreated flowers may be processed in the same way.

Cinnamon smear

MAKES APPROXIMATELY 4 LB/1.81 KG

Butter, melted	1 lb 7 oz	652 g
Dark brown sugar	1 lb 6 oz	624 g
Light corn syrup	2½ oz	71 g
Pastry flour	3 oz	85 g
Cinnamon	3 oz	85 g
Eggs	9 oz	255 g
Vanilla extract	1½ tsp	7.50 mL

1 Combine the butter, brown sugar, and corn syrup and mix on medium speed with the paddle attachment until smooth, about 5 minutes.

2 Add the flour and cinnamon and mix on low speed until smooth, about 5 minutes. Add the eggs and vanilla a little at a time, scraping down the sides of the bowl regularly to ensure an even texture. Continue to mix until all of the wet ingredients are fully incorporated, about 2 minutes more.

3 Place the smear in a storage container and refrigerate if it is not to be used right away. The batter must be softened by paddling before using after refrigeration.

VARIATION Replace the corn syrup with 2½ oz/71 g honey.

Cinnamon sugar

MAKES 9 OZ/255 G

Sugar	8 oz	227 g
Ground cinnamon	1 oz	28 g

Blend the sugar and cinnamon until fully combined. Store in an airtight container at room temperature.

VARIATION CINNAMON SUGAR (STRONG) Reduce the sugar to 5 oz/142 g.

Citrus-flavored syrup

MAKES 192 FL OZ/5.76 L

Water	128 fl oz	3.84 L
Sugar	4 lb	1.81 kg
Orange, halved	1 each	1 each
Lemon, halved	1 each	1 each
Vanilla bean, split and scraped	1 each	1 each

Combine all the ingredients in a saucepan and stir to ensure all the sugar is moistened. Bring to a boil. Simmer over medium heat for 15 minutes. Remove from the heat and cool completely. Strain the syrup. Store, tightly covered, under refrigeration.

VARIATION SPICED FLAVORED SYRUP FOR CAKES Add 1 nutmeg (cracked), 1 cinnamon stick, and 1 tbsp/15 mL black peppercorns to the mixture along with the vanilla bean.

Coconut shavings

MAKES 1 LB 4 OZ/567 G

Coconuts, halved	2 each	2 each
Simple syrup (page 900)	8 fl oz	240 mL

1 Place the coconut halves on a sheet pan. Bake at 350°F/177°C until the flesh just begins to pull away from the shells, 5 to 7 minutes. Cool completely.

2 Remove the coconut flesh from the shells and remove the brown skin. Using a vegetable peeler, shave strips 2 in/5 cm long from the flesh.

3 Toss the coconut shavings with the simple syrup, then drain any excess syrup.

4 Spread the coconut shavings on a parchment-lined sheet pan. Bake in a 350°F/177°C deck oven until lightly toasted, 8 to 10 minutes.

5 Allow the coconut shavings to cool to room temperature. Store in an airtight container at room temperature.

Coffee concentrate

MAKES 64 FL OZ/1.92 L

Dark-roast coffee beans, coarsely ground	1 lb	454 g
Water	64 fl oz, plus more as needed	1.92 L, plus more as needed
Sugar	2 lb	907 g

1 Combine the coffee and water in a saucepan, bring to a boil, and boil for 10 minutes.

2 Strain through a sieve set over a bowl, then return the volume of the liquid to 64 fl oz/1.92 L by pouring additional hot water through the coffee grounds.

3 Combine the sugar and 16 fl oz/480 mL of the coffee mixture in a saucepan and bring to a boil, stirring to dissolve the sugar. Continue cooking until the sugar caramelizes.

4 Gradually add the remaining coffee mixture to the caramel. Continue cooking the mixture until it reaches 325°F/163°C. Cool completely. Store in an airtight container at room temperature.

NOTE Use the concentrate sparingly to flavor buttercreams, syrups, and mousses.

Danish glaze

MAKES 25½ FL OZ/765 ML

Apricot jam	9 oz	255 g
Water	6 fl oz	180 mL
Light corn syrup	9 oz	255 g
Liquor (such as rum)	1½ fl oz	45 mL

Combine all the ingredients in a saucepan and stir. Bring to a boil, stirring to incorporate.

NOTE Use the glaze while it is still warm, applying it to the items with a pastry brush.

Gelatin solution

MAKES 7 OZ/198 G

Water, cold	6 fl oz	180 mL
Gelatin, granulated	1 oz	28 g

Bloom the gelatin in the water for 5 minutes. Heat the bloomed gelatin over a warm water bath until fully dissolved. Store, tightly covered, under refrigeration. Warm to melt and add to formula as desired.

NOTE Use this solution to stabilize whipped cream used for filling or icing cakes and pastries.

Japonais meringue

MAKES 4 LB/1.81 KG

Hazelnuts, finely ground	1 lb	454 g
Confectioners' sugar	1 lb	454 g
Egg whites	1 lb	454 g
Granulated sugar	1 lb	454 g

- 1 Combine the hazelnuts and confectioners' sugar; rub together well.
- 2 Place the egg whites in a bowl and whisk until frothy. Gradually add the granulated sugar while continuing to whip, then whip to stiff peaks.
- 3 Fold the hazelnut mixture into the meringue.

- 4 Pipe into the desired shapes and bake at 150° to 200°F/66° to 93°C until the meringue has hardened.

VARIATION: JAPONAIS ROUNDS

Makes 40 rounds (2 in/5 cm each)

- 1 Before preparing the japonais, line a sheet pan with parchment paper. Trace forty 2-in/5-cm rounds on the paper and turn the paper over to avoid contact between the pen or marker and the batter.
- 2 Fill a piping bag fitted with a #2 tip with the mixture. Pipe dime-size mounds around the traced rounds, pulling up at the end of each dot to make a tail of batter. Continue piping around to fill in the entire 2-in/5-cm round. Bake as directed above.

Lemon chips

MAKES APPROXIMATELY 20 CHIPS

Simple syrup (page 900)	16 fl oz	480 mL
Lemons, ends removed, cut into ¼-in/1.5-mm slices	2 each	2 each

- 1 Bring the simple syrup to a boil. Poach the lemon slices for 1 minute, or until limp.
- 2 Place the slices on a silicone baking mat. Bake in a 180°F/82°C oven for 3 hours, or until crisp and dry. Store in an airtight container.

Poaching liquid for fruit

MAKES 34 FL OZ/1.02 L

Wine	20 fl oz	600 mL
Water	10 fl oz	300 mL
Sugar (optional; use with tart fruit)	4 oz	113 g
Cinnamon stick	1 each	1 each
Cloves	6 each	6 each

- 1 Combine all the ingredients and bring to a simmer.
- 2 Peel fruit and shape, if necessary. Cook the fruit in the poaching liquid until tender. Cool the fruit in the liquid. Store under refrigeration in the poaching liquid.

NOTES To vary the flavor of the poaching liquid, try different types of wine (red or white), or add fruit purée or juice to the poaching liquid.

You can also use different types of spices: nutmeg, peppercorns, or allspice, for example.

Add saffron to light-colored poaching liquids to impart flavor and a golden yellow color to the fruit.

Port poaching liquid

MAKES 52 FL OZ/1.56 L

Port	32 fl oz	960 mL
Sugar	1 lb 4 oz	567 g
Cinnamon stick	½ each	½ each
Vanilla bean, split	1 each	1 each
Orange zest, grated	⅔ oz	19 g

1 Combine all the ingredients in a saucepan and bring to a simmer, stirring to dissolve the sugar.

2 Add peeled and prepped fruit to the simmering liquid and poach until slightly underdone. Cool the fruit in the liquid. Store under refrigeration in the poaching liquid.

Poached cranberries

MAKES 1 LB 8 OZ/680 G

Simple syrup (page 900)	48 fl oz	1.44 L
Cranberries	1 lb	454 g

Heat the simple syrup to a simmer. Add the cranberries and continue to simmer for 10 minutes. Remove from the heat and cool completely. Store the cranberries in the syrup under refrigeration until ready to use.

Poached pears

MAKES 12 POACHED PEARS

Water	75 fl oz	2.25 L
Sugar	15 oz	425 g
Lemon juice	7 each	7 each
Pears, d'Anjou	12 each	12 each

1 Combine the water, sugar, and lemon juice in a pot large enough to hold 12 pears. Bring the liquid to a boil over high heat. Boil for 1 minute. Reduce the heat to medium.

2 Meanwhile, trim the bottom of each pear to make it flat, core out the bottom with a melon baller, and peel with a sharp paring knife; leave the stem attached. Once a pear is prepped, submerge it immediately into ice water acidified with lemon juice.

3 Once all of the pears are prepped, place them into the poaching liquid and simmer for 30 to 60 minutes at 190° to 200°F/88° to 93°C. Make sure the pears are completely submerged; use a plate and parchment paper if necessary to weigh them down. Once the pears have become slightly tender, remove the pot from the heat and let the pears sit in the poaching liquid until tender, about 1 hour and 30 minutes.

4 Cool pears to room temperature. Reserve, covered, under refrigeration.

NOTE For the Pear with Thai Jewels (page 759) plated dessert, soak the pears in the Banana Passion Fruit Broth (page 463) overnight. Make sure they are completely submerged.

Poached raisins

MAKES 4 LB 8 OZ/2.04 KG, ENOUGH FOR 80 PAINS AU RAISIN

Dark raisins	8 oz	227 g
Golden raisins	8 oz	227 g
Sugar	2 lb	907 g
Water	32 fl oz	960 mL
Orange, skin	2 each	2 each
Cinnamon sticks	3 each	3 each

- 1 Combine all the ingredients in an 8-quart pot. Bring to a boil over high heat.
- 2 Once boiling, take the pot off the heat and cover with plastic wrap. Let sit for 1 hour.
- 3 Transfer the liquid and raisins to an airtight container and refrigerate.
- 4 When ready to use, strain the needed amount of raisins out of the liquid and pat dry with paper towels.

Roasted Black Mission figs

MAKES APPROXIMATELY 2 LB 3 OZ/992 G

Black Mission figs, very ripe	1 lb 1½ oz	489 g
Sugar	14 oz	397 g
Dry port	3½ oz	99 g
Cinnamon sticks (optional)	3 sticks	3 sticks
Cloves (optional)	1 tsp	5 mL
Vanilla beans, split and scraped (optional)	1 each	1 each
Orange zest, grated (optional)	1 each	1 each

- 1 Trim the stem end and bottom of the figs. Cut an X in the top and bottom of each fig.
- 2 Place each fig in a standing position in a hotel pan. Sprinkle the sugar on top. Pour the port on top of the figs. Add the spices and other flavors, if using. Roast in a 325°F/163°C convection oven until the figs are just tender, about 20 minutes.
- 3 Let the figs cool in the pan.
- 4 Reserve the figs and roasting liquid, covered, under refrigeration.

Saffron poaching liquid

MAKES 32 FL OZ/960 ML

White wine	36 fl oz	1.08 L
Lemon juice	1½ fl oz	45 mL
Cinnamon stick	1 each	1 each
Cloves	6 each	6 each
Sugar	5 oz	142 g
Saffron threads	pinch	pinch

- 1 Combine all the ingredients in a saucepan and bring to a simmer, stirring to dissolve the sugar.
- 2 Add peeled and prepped fruit to the simmering liquid and poach until slightly underdone. Cool the fruit in the liquid. Store under refrigeration in the poaching liquid.

Simple syrup

MAKES 32 FL OZ/960 ML

Sugar	1 lb	454 g
Water	16 fl oz	480 mL

Combine the sugar and water in a saucepan and stir to ensure all the sugar is moistened. Bring to a boil, stirring to dissolve the sugar. Store covered in the refrigerator until needed.

NOTE Simple syrup may be made with varying ratios of sugar to water depending on the desired use and the sweetness and flavor of the cake or pastry to which it is to be applied.

VARIATIONS

COFFEE SIMPLE SYRUP After the sugar and water come to a boil, add 1 oz/28 g ground coffee. Remove the pan from the heat, cover, and allow to steep for 20 minutes. Strain to remove the grounds.

LIQUEUR-FLAVORED SIMPLE SYRUP To flavor simple syrup with a liqueur such as framboise, kirsch, or Kahlúa, add 4 fl oz/120 mL of the desired liqueur to the syrup after it has cooled completely.

LIQUOR-FLAVORED SIMPLE SYRUP To flavor simple syrup with a liquor such as brandy or rum, add 2 fl oz/60 mL of the desired liquor to the syrup after it has cooled completely.

VANILLA SIMPLE SYRUP After the sugar and water comes to a boil, add 1 vanilla bean, split and scraped. Remove the pan from the heat, cover, and allow to steep for 20 minutes. Strain to remove the pod.

Stabilized solution for whipped cream

MAKES 32 FL OZ/960 ML

Gelatin, granulated	1 oz	28 g
Cold water	16 fl oz	480 mL
Hot water	16 fl oz	480 mL

- 1 Bloom the gelatin in the cold water.
- 2 Add the hot water and stir to dissolve the gelatin.
- 3 Cover tightly and store under refrigeration.
- 4 To use, melt 3 oz/85 g of the gelatin mixture and add to 16 fl oz/480 mL of heavy cream. Whip to desired peaks.

Streusel topping

MAKES 4 LB/1.81 KG

Butter	1 lb	454 g
Sugar	1 lb	454 g
Bread flour	2 lb	907 g
Ground cinnamon	1 tbsp	6 g

Cream the butter and sugar together until light and fluffy on medium speed with the paddle attachment. Add the flour and cinnamon and mix to a rough crumb. Store under refrigeration.

Vanilla sugar

MAKES 1 LB/454 G

Vanilla bean, split	1 each	1 each
Sugar	1 lb	454 g

Place the vanilla bean and sugar in a lidded jar, cover tightly, and shake well. Let stand for at least 1 week before using.

NOTES Vanilla sugar can also be made using confectioners' sugar.

Vanilla beans used to infuse custards, sauces, and other liquids can be used to make vanilla sugar if first rinsed and allowed to thoroughly air-dry.

Walnut praline paste

MAKES 4 LB/1.81 KG

Walnuts, lightly toasted and roughly chopped	2 lb	907 g
Sugar	2 lb	907 g

- 1 Spread the walnuts on a marble surface.
- 2 Place the sugar in a heavy-bottomed saucepan and cook over medium heat, stirring constantly, to a rich golden brown.
- 3 Pour the caramel over the walnuts. Cool to room temperature.
- 4 Break up the praline and grind to a soft paste in a food processor. Store in an airtight container at room temperature.

Bieber spice

MAKES 2 LB 6 OZ/1.08 KG

Ground cinnamon	12 oz	340 g
Ground coriander	12 oz	340 g
Ground nutmeg	3 oz	85 g
Ground anise	6 oz	170 g
Ground cloves	4 oz	113 g
Ground ginger	1 oz	28 g

Combine all the spices. Store in an airtight container at room temperature.

Lebkuchen spice

Gingerbread spice

MAKES 2 OZ/57 G

Ground cinnamon	1½ tbsp	9 g
Ground cloves	1 tbsp plus ½ tsp	7 g
Ground nutmeg	2 tsp	4 g
Ground anise	1½ tbsp	9 g
Ground ginger	1 tbsp plus ½ tsp	7 g
Ground fennel	1½ tbsp	9 g
Ground coriander	1½ tbsp	9 g

Combine all the spices. Store in an airtight container at room temperature.

Spice mix for pumpkin crème brûlée

MAKES 1 LB 2 OZ/510 G

Brûlée sugar blend (page 896)	8 oz	227 g
Light brown sugar	8 oz	227 g
Ground cinnamon	1 oz	28 g
Ground cloves	1 oz	28 g

Thoroughly combine all of the ingredients. Store in an airtight container.

RATIOS FOR GRANULATED GELATIN PER QUANTITY OF LIQUID

PER GALLON/3.84 LITERS	PER PINT/480 ML	GEL STRENGTH
2 oz/57 g	¼ oz/7 g	Delicate gel
4 oz/113 g	½ oz/14 g	Coating gel
6–8 oz/170–227 g	1 oz/28 g	Sliceable gel
10–12 oz/284–340 g	1¼–1½ oz/35–43 g	Firm gel
16 oz/454 g	2 oz/57 g	Mousse strength