

chapter eighteen

● Individual pastries

Individual pastries, created from pastry doughs or batters with fillings, may be constructed as single portions or as a larger item, such as a cake, which is individually garnished and portioned. Individual pastries encompass a wide variety of baked goods, from very refined to rustic. Depending on the type of pastry, it may be appropriate for sale in a retail bakeshop, for service during breakfast or brunch, with coffee or tea, at receptions, or on a dessert menu.

Tartlets

By scaling down the formulas for various pies and tarts, the pastry chef can prepare a number of individual pastries. Most of the tartlet formulas in this chapter were developed using a 3-in/8-cm ring mold or tartlet pan (with the exception of those that are “free-form”), but the formulas can be easily adapted to suit molds of other sizes or shapes. The same basic principles used for preparing large pies and tarts apply to tartlets. They can be baked in a mold or free-form (as with a galette). They may be made using short dough or puff pastry dough. Depending on the type of filling, the shells may be partially or completely prebaked. They may be filled with fresh or poached fruits, nuts, chocolate ganache, or custard. Fillings may be precooked and poured into a baked shell or baked with the crust. Many types of fillings contain components that combine techniques; for example, one component of a filling could be a frangipane filling, which would be baked with the crust, then jam could be added in a thin, even layer, and the tart finished by topping it with fresh berries or other fruit. Combining elements in this way gives the pastry chef freedom to explore different flavor and textural profiles to create unique desserts.

Prebaked tartlet shells should be left in the ring molds while they are filled, to support them during assembly and until the filling sets.



Lining a ring mold with tart dough

Poached fruits

Poached fruits may be featured as a main component of a plated dessert, in fillings or toppings, or as garnish. Usually, fruits to be poached should be firm enough to hold their shape during cooking. Very tender fruits such as berries and bananas are generally not cooked using this technique. The greater the amount of sugar added to the poaching liquid, the more firm the end result will be. Using wine as part or all of the poaching liquid will have a similar effect. Poaching liquids that include some wine may be reduced and served as a sauce with the poached fruit or plated dessert.

Prepare the fruit as necessary. In some cases, it may be desirable to remove the peel, core, and seeds or pits before poaching the fruit. Combine the fruit with the poaching liquid, often a mixture of simple syrup, spices, and occasionally wine, and bring to a bare simmer. Reduce the heat and gently poach the fruit until it is tender. Test the fruit by piercing it with a sharp knife. There should be little to no resistance. Allow the fruit to cool in the poaching liquid, if possible. Poached fruits may be stored overnight or served immediately.



LEFT: Placing a piece of parchment paper over the poaching fruits to submerge them into the poaching liquid

RIGHT: Piercing the fruit with a paring knife to test for doneness

Layered pastries and roulades

Layered individual pastries can be composed of various types of cake or pastry that are baked as sheets so they can be layered or rolled with a complementary filling. Properly assembled, the evenly filled, level layers make a dramatic and visually appealing pastry when sliced. A variety of icings, such as ganache, buttercream, whipped cream, fondant, or a clear glaze, may be applied to the assembled pastry. These large layered pastries can be cut into a variety of shapes, such as triangles or rectangles, to make individual portions. Assembling pastries in this manner results in very little loss or trim, making them an economical choice for production. Many traditional, classic, and contemporary cakes can be adapted with only minor modifications to suit this style of assembly.

Roulades are made from a sheet of cake or other cake that is flexible enough to be rolled without splitting. The sheet of cake is spread with an even layer of filling and then rolled, chilled, iced, and decorated. The roulade is then sliced into individual portions for service. Roulades are easy to prepare and can be made ahead and finished as needed.

Pastries formed in molds

You can use a variety of small portion-size molds to shape such pastry components as mousse, Bavarian cream, and other stable creams. In most cases, gelatin is added to the cream to give it enough structure to hold its shape after it is unmolded.

There are several styles and materials to choose from. One option is flexible molds made of silicone, produced in hemisphere, pyramid, and other shapes. Cups, bowls, and other small containers also work well.

Combine components in a variety of colors, flavors, and textures, as we have done here. To add texture, consider small cookies, ladyfingers, sponge, or fresh fruit. To add color, include a garnish of a contrasting color.

Containers

Pastry chefs are often on the lookout for unusual and attractive containers for presenting and serving special pastries and other desserts. Glass containers have several appealing qualities. Clear glass gives a pastry an immediate visual impact. Stemmed coupe glasses, hurricane glasses, and oversized martini glasses automatically give the pastry height.

Natural and edible containers, including hollowed-out citrus fruits and containers such as puff pastry cases (known as *vol-au-vents* or *bouchées*), *pâte à choux* puffs, and tuile cups, are all part of the classic pastry repertoire and can be other attractive choices.

Phyllo dough

Phyllo dough is made only of flour and water (and occasionally a small amount of oil). The dough is stretched and rolled until it is extremely thin, then cut into sheets. Much like a laminated dough such as puff pastry, the sheets are layered to create many flaky layers of pastry that encase or hold a filling, which may be anything from fruit to a mousse or cream. But instead of being rolled into the dough as it is for laminated doughs, the butter is melted and brushed onto the dough sheets before they are baked, as is done with strudel.

Many bakeshops purchase frozen phyllo dough sheets. This dough must thaw and come to room temperature before it can be worked with. Phyllo dough can dry out quickly and become brittle enough to shatter, so after it is removed from its wrapping, it is important to cover it with dampened towels and plastic wrap. Use a pastry brush to apply the butter in an even coat and then, if desired, sprinkle with cake or bread crumbs to keep the layers separate as they bake.



Brushing layers of phyllo dough with butter

Piped pastries

A variety of individual pastries can be made using meringue or *pâte à choux*. Both of these elements are shaped by piping, then baked and filled. Meringues can be piped into containers, filled, and served, or piped into disks and assembled like a sandwich. The fillings paired

with meringue are usually high in fat to contrast with the lean flavor and crisp mouthfeel of the meringue.

Pâte à choux can be piped into oblongs for éclairs, into rings for Paris-Brest, into domes for cream puffs, or into more intricate shapes to create the classic swan. After baking, a filling is piped into the pâte à choux either by slicing it open or by using a small pastry tip to puncture the shell and inject the filling. Pastries of this type are typically glazed or dusted with confectioners' sugar to finish. It is important when preparing either type of shell (meringue or pâte à choux) that it be baked until dry and crisp and allowed to cool completely before filling.



Piping éclairs onto a sheet pan

Apple galettes

MAKES 12 GALETTES

Currants	3 oz	85 g
Brandy	3 fl oz	90 mL
Blitz puff pastry (page 233)	1 lb 8 oz	680 g
Apples	2 lb 8 oz	1.13 kg
Butter, melted	2 oz	57 g
Sugar	1 oz	28 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Combine the currants and brandy in a small bowl and let stand until the currants are fully plumped (see “Dried Fruits,” page 243).
- 2 Roll out the puff pastry $\frac{1}{8}$ in/3 mm thick. Transfer to a parchment-lined sheet pan, cover, and let rest for 30 minutes under refrigeration.
- 3 Using a 4¼-in/11-cm cutter, cut 12 rounds from the puff pastry. Dock the pastry rounds.
- 4 Peel, halve, and core the apples. Cut into slices $\frac{1}{16}$ in/1.5 mm thick.
- 5 Arrange the apple slices in concentric rings on the puff pastry round, working from the outside in and overlapping the slices slightly; they should stack up in the center to a height of approximately 1 in/3 cm. Drizzle the melted butter over the galettes and sprinkle with the sugar.
- 6 Bake at 375°F/191°C until the pastry is golden brown and dry on the bottom, about 50 minutes.
- 7 Transfer the galettes to a 425°F/218°C convection oven and bake until the edges of the apples are golden brown, about 2 minutes. Cool to room temperature.
- 8 Brush the tops of the galettes with the apricot glaze. Drain the currants and scatter over the galettes before the glaze sets.



Fresh Fruit Tartlets (opposite), Victorias (page 653),
and other assorted pastries

Tartlet shells

MAKES 12 TARTLET SHELLS

1-2-3 cookie dough (page 223)	1 lb 4 oz	567 g
Egg wash (page 892)	as needed	as needed

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick. Using a 4-in/10-cm cutter, cut 12 rounds.
- 2 Assemble on a parchment-lined sheet pan if using rings. Fit the rounds into 3-in/8-cm tartlet rings or pans, pressing the dough into place against the sides of the rings or tartlet pans. Smooth and trim the top edges.
- 3 Place the shells under refrigeration or in the freezer until very firm. Line the frozen shells with foil or parchment and fill with pie weights or dry beans.
- 4 Bake at 375°F/191°C until the shells have just begun to brown, about 20 minutes (for more information on blind baking (see page 515).
- 5 Remove the foil or parchment and weights. Lightly brush the pastry with egg wash. Bake until golden brown, about 10 minutes longer.

Fresh fruit tartlets

MAKES 12 TARTLETS

1-2-3 cookie dough (page 223)	1 lb 4 oz	567 g
Almond filling (page 894)	9 oz	255 g
Orange-flavored simple syrup	2 fl oz	60 mL
Pastry cream (page 370)	3 oz	85 g
Fresh fruit, peeled and cored as necessary, sliced	1 lb 8 oz	680 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick. Using a 4-in/10-cm cutter, cut 12 rounds. Place the rounds in 3-in/8-cm tart rings.
- 2 Dock the bottoms of the tartlet shells. Using a pastry bag fitted with a #5 plain tip, pipe the almond filling into the shells, filling them halfway.
- 3 Brush the almond filling with the simple syrup. Spread a thin coating of pastry cream in each tartlet shell. Arrange the fruit in the shells. Brush the fruit with the warm glaze.
- 4 Bake at 375°F/191°C until the shells and filling are golden brown, about 30 minutes. Cool to room temperature.

Bittersweet chocolate orange tartlets

MAKES 12 TARTLETS

Heavy cream	6 fl oz	180 mL
Sugar	2 oz	57 g
Orange zest, grated	1 tbsp	9 g
Egg yolks	6 oz	170 g
Dark chocolate, melted	3½ oz	99 g
Orange-flavored liqueur	1 fl oz	30 mL
Tartlet shells (page 643), prebaked	12 each	12 each
Apricot glaze (page 426), warm	as needed	as needed
Candied orange peel (page 796)	2 oz	57 g

- 1 Combine the cream, 1 oz /28 g of the sugar, and the grated orange zest in a saucepan and bring to a boil. Remove from the heat, cover, and steep for 5 minutes.
- 2 Blend the egg yolks with the remaining 1 oz /28 g sugar to make the liaison. Temper by gradually adding about one-third of the hot cream mixture, whisking constantly. Add the remaining hot cream.
- 3 Add the melted chocolate and liqueur to the custard mixture, blending well. Strain the custard.
- 4 Divide the filling evenly among the tartlet shells, filling them to within ⅛ in/3 mm of the top.
- 5 Bake at 325°F/163°C just until the custard sets, about 15 minutes. Cool to room temperature.
- 6 Brush the tops of the tartlets with the warm glaze. Garnish each tartlet with a few strips of candied orange peel.

Citrus tartlets

MAKES 12 TARTLETS

Heavy cream	4 fl oz	120 mL
Lemon juice	2 fl oz	60 mL
Orange juice	1 fl oz	30 mL
Lemon zest, grated	1 tsp	3 g
Sugar	4 oz	113 g
Eggs	4 oz	113 g
Egg yolks	2 oz	57 g
Tartlet shells (page 643), prebaked	12 each	12 each
Sugar, for sprinkling	as needed	as needed
Chantilly cream (page 420)	3 oz	85 g
Candied lemon peel (see Note, page 796)	1 oz	28 g

- 1 Combine the heavy cream, lemon juice, orange juice, lemon zest, and 3 oz/85g of the sugar in a saucepan and heat, stirring to dissolve the sugar, until the mixture reaches 180°F/82°C.
- 2 Blend the eggs and egg yolks with the remaining 1 oz/28 g sugar to make the liaison. Temper by gradually adding about one-third of the hot cream, whisking constantly. Add the remaining hot cream, and strain.
- 3 Divide the filling evenly among the tartlet shells, filling them to within $\frac{1}{8}$ in/3 mm of the top.
- 4 Bake at 300°F/149°C until the custard is just set, about 20 minutes. Cool to room temperature. Chill the tartlets until fully set.
- 5 Sprinkle a thin layer of sugar evenly on top of each tartlet. Caramelize the sugar using a blowtorch. Cool completely.
- 6 Using a pastry bag fitted with a #5 star tip, pipe a rosette of Chantilly cream onto each tartlet. Place several strips of candied lemon peel on each rosette.

Pear custard tartlets

MAKES 12 TARTLETS

Pears, fresh, peeled, halved, and cored	6 each	6 each
Tartlet shells (page 643), prebaked (see Note)	12 each	12 each
Crème brûlée mixture (page 361)	12 oz	340 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Slice each pear half lengthwise into ¼-in/6-mm slices, keeping the pear half intact. Place a sliced pear half in each of the tartlet shells and fan it slightly. Pour the custard mixture evenly over the fruit.
- 2 Bake at 325°F/163°C until the custard is set, about 20 minutes. Cool completely.
- 3 Unmold the tartlets and brush with the warm glaze.

NOTE It is important to brush these shells particularly well with egg wash before prebaking.

Lemon curd tartlets

MAKES 12 TARTLETS

Lemon curd (page 377), freshly prepared	1 lb 2 oz	510 g
Tartlet shells (page 643), prebaked	12 each	12 each
Swiss meringue (page 416)	10 oz	284 g

- 1 Divide the warm lemon curd evenly among the tartlet shells. Chill for 1 hour, or until the curd sets.
- 2 Divide the meringue among the tartlets, mounding it on top of each one. Smooth the meringue using a palette knife, then create a pattern of parallel lines across the tartlet.
- 3 Brown the meringue using a torch or under a salamander.

NOTE The lemon curd can be cooled before filling the shells, but it will fill the tartlet more easily and create a smoother top if it is used while still warm.

Raspberry curd tartlets

MAKES 10 TARTLETS

Gelatin, granulated	1½ tsp	7 g
Water	2 fl oz	60 mL
Red food coloring	2 drops	2 drops
Orange-flavored liqueur	½ fl oz	15 mL
Raspberry purée	14 fl oz	420 mL
Eggs	5¼ oz	149 g
Egg yolks	4½ oz	128 g
Sugar	3½ oz	99 g
Butter, cut into ½-in/1-cm cubes	5¼ oz	149 g
Tartlet shells (page 643), 6 in/15 cm in diameter, prebaked	10 each	10 each

- 1 Bloom the gelatin in the water and melt. Stir the food coloring into the liqueur.
- 2 Combine the raspberry purée, eggs, egg yolks, and sugar in a heavy-bottomed saucepan and bring to a boil, stirring frequently to dissolve the sugar.
- 3 Remove from the heat and whisk in the melted gelatin and butter. Add the liqueur. Strain the curd through a fine-mesh strainer.
- 4 Carefully pour 2½ oz/71 g of the curd into each of the tartlet shells; the curd should come to the top of the shells.
- 5 Place the tartlets in the freezer for 2 hours.
- 6 Wrap the tartlets in plastic wrap and freeze until needed.

Margarita chiffon tartlets

MAKES 10 TARTLETS

Water	7 fl oz	210 mL
Cornstarch	$\frac{3}{4}$ oz	21 g
Granulated sugar	8 oz	227 g
Egg yolks	3 oz	85 g
Lime juice	2 fl oz	60 mL
Orange juice concentrate	1 oz	28 g
Tequila	3 fl oz	90 mL
Gelatin, granulated	1½ tsp	7 g
Egg whites	4 oz	113 g
Tartlet shells (page 643), prebaked	10 each	10 each
Simple syrup (page 900)	4 fl oz	120 mL
Coarse sugar	10 oz	284 g

- 1 In a bowl, combine 3 fl oz/90 mL of the water with the cornstarch to make a slurry. Add 2 oz/57 g of the sugar and the egg yolks and whisk together thoroughly.
- 2 Combine 2 oz/57 g of the sugar with the remaining 4 fl oz/120 mL water in a saucepan and bring to a boil, stirring to dissolve the sugar and creating a hot syrup.
- 3 Temper the egg yolk mixture by gradually adding about one-third of the hot syrup, whisking constantly. Return the tempered egg yolk mixture to the hot syrup in the saucepan and continue cooking until the mixture comes to a boil, whisking constantly.
- 4 Combine the lime juice, orange juice concentrate, and tequila.
- 5 Bloom and melt the gelatin using 2 fl oz/60 mL of the juice mixture.
- 6 Whisk the melted gelatin and the remaining juice into the warm egg mixture. Strain through a fine-mesh strainer.
- 7 Place the egg whites and remaining 4 oz/113 g of sugar in a mixer bowl and whisk until thoroughly combined.
- 8 Place the bowl over a pot of barely simmering water and slowly whisk the mixture until it reaches 165°F/74°C.
- 9 Transfer the bowl to the mixer and whip on high speed with the whip attachment until stiff peaks form.
- 10 Gently fold one-third of the meringue into the citrus mixture, then fold in the remaining meringue.

11 Brush the rim of each tartlet shell lightly with simple syrup, and dip each rim in coarse sugar. Using a pastry bag fitted with a #6 plain tip, pipe 2 oz/57 g of the filling into each tartlet shell. Refrigerate the tartlets until fully chilled and set.

Pecan cranberry tartlets

MAKES 12 TARTLETS

Dark corn syrup	8 oz	227 g
Eggs	6 oz	170 g
Light brown sugar	4 oz	113 g
Butter	1¼ oz	35 g
All-purpose flour	½ oz	14 g
Pecan halves, toasted	6 oz	170 g
Cranberries, fresh or frozen	3 oz	85 g
Tartlet shells (page 643), prebaked	12 each	12 each
Apricot glaze (page 426), warm	as needed	as needed
Heavy cream, whipped	3 oz	85 g

- 1** Combine the corn syrup, eggs, sugar, and butter in a saucepan over medium heat. Warm the mixture until the sugar and butter are melted and all the ingredients are fully combined. Remove the pan from the heat. Stir in the flour and strain the mixture through a fine-mesh strainer.
- 2** Divide the pecans and cranberries among the tartlet shells, spreading them in an even layer.
- 3** Pour the corn syrup mixture over the nuts and cranberries, filling the shells to within ⅛ in/3 mm of the top.
- 4** Bake at 325°F/163°C just until the filling is set, about 25 minutes. Cool to room temperature.
- 5** Brush the tops of the tarts with the warm glaze. Using a pastry bag fitted with a #5 star tip, pipe a rosette of whipped cream onto each tartlet.

Pear frangipane tartlets

MAKES 12 TARTLETS

1-2-3 cookie dough (page 223)	1 lb 4 oz	567 g
Frangipane for filling (page 896)	9 oz	255 g
Small pears, poached (page 899) and halved	12 each	12 each
Apricot glaze (page 426), warm	as needed	as needed
Sliced almonds, toasted and chopped	3 oz	85 g

- 1 Roll out the dough $\frac{1}{8}$ in/3 mm thick. Using a 4-in/10-cm cutter, cut 12 rounds. Place the rounds in 3-in/8-cm tartlet rings. Dock the bottoms of the tartlet shells.
- 3 Using a pastry bag fitted with a #5 plain tip, pipe the frangipane into the shells, filling them halfway. Slice the pears and fan them on top of the frangipane.
- 4 Bake at 375°F/191°C until the shells and filling are golden brown, about 45 minutes. Cool to room temperature.
- 5 Brush the tops of the tartlets with the warm glaze. Arrange a thin border of almonds around the edge of each tartlet.

Pineapple tartes tatin

MAKES 10 TARTLETS

Sugar	1 lb 6 oz	624 g
Light corn syrup	4 oz	113 g
Butter	8 oz	227 g
Water	2 fl oz	60 mL
Pineapple	2 each	2 each
Pâte brisée (page 222)	1 lb 11 oz	765 g

- 1 Combine the sugar and corn syrup in a heavy-bottomed saucepan and bring to a boil over high heat, stirring to dissolve the sugar. Cook covered for 1 minute.
- 2 Remove the cover, reduce the heat to medium, and cook the caramel to a rich golden brown. Add the butter and water and stir until fully incorporated.
- 3 Divide the caramel evenly among ten 4 $\frac{3}{4}$ -in/12-cm tartlet pans.
- 4 Peel and core the pineapple (see page 517). Cut into $\frac{1}{2}$ -in/1-cm cubes. Place 3 oz/85 g diced pineapple on top of the caramel in each tartlet pan.

- 5 Roll the pâte brisée out ¼ in/1.5 mm thick. Using a 4¾-in/12-cm fluted cutter, cut 10 rounds.
- 6 Place a round of pâte brisée on top of each tartlet. The pâte brisée should be flush with the edges of the tartlet pan.
- 7 Bake at 375°F/191°C until the pastry is golden brown, about 15 minutes. Cool slightly in the pans. Invert on a serving plate to unmold.

Strip tartlets

MAKES 12 PASTRIES

Butter puff pastry dough (page 231)	6 oz	170 g
Egg wash (page 892)	as needed	as needed
Pastry cream (page 370)	6 oz	170 g
Assorted fruit, peeled, trimmed, and cut, as necessary	8 oz	227 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll the puff pastry dough into a rectangle 4 by 16 in/10 by 41 cm. Transfer to a parchment-lined sheet pan, cover, and let rest under refrigeration for 30 minutes or more.
- 2 Remove the dough from the sheet pan and cut it lengthwise into one strip 3 in/8 cm wide and two strips ½ in/1 cm wide.
- 3 Place the 3-in/8-cm-wide strip on a parchment-lined sheet pan, dock, and brush with egg wash. Lay the ½-in/1-cm-wide strips on top of the edges of the larger strip and brush them with egg wash.
- 4 Bake at 375°F/191°C until the pastry has risen and begun to brown, about 30 minutes. Turn the oven down to 325°F/163°C and bake until golden brown, about 20 minutes more. Cool to room temperature.
- 5 Cut most of the pastry out of the center of the strip, if necessary, leaving only a thin bottom layer. Using a pastry bag fitted with a medium-sized plain tip, pipe the pastry cream evenly over the center of the strip. Arrange the fruit on top of the pastry cream. Brush the fruit with the warm glaze and allow to set.
- 6 Using a serrated knife, cut the strip into 12 even portions.

Pecan passions

MAKES 12 TARTLETS

Chocolate short dough (page 224)	12 oz	340 g
Soft caramel filling (page 455)	12 oz	340 g
Pecans, toasted and chopped	6 oz	170 g
Soft ganache (page 421)	8 oz	227 g
Heavy cream	10 fl oz	300 mL

- 1 Roll out the dough into a rectangle 10 by 14 in/25 by 36 cm.
- 2 Lay the rectangle of dough carefully over twelve 3-in/8-cm tartlet pans that have been arranged closely together. Gently press the dough into the molds. Run a rolling pin across the molds to cut away the excess.
- 3 Blind bake the shells at 375°F/191°C until fully baked, about 15 minutes (for instructions on blind baking, see page 515). Cool completely.
- 4 Divide half of the caramel filling evenly among the tartlet shells. Scatter half of the pecans over the caramel. Cool completely.
- 5 Whip the ganache with 4 fl oz/120 mL of the cream on high speed with the whip attachment to a mousse-like consistency. Using a palette knife, spread a layer of whipped ganache into each shell. Freeze the tartlets until the filling is firm.
- 6 Divide the remaining caramel filling among the tartlets, spreading it over the ganache in a thin layer. Scatter the remaining pecans over the top. Whip the remaining cream. Using a pastry bag fitted with a #5 star tip, pipe a rosette of whipped cream on top of each tartlet.

Victorias

MAKES 36 PASTRIES

Butter puff pastry dough (page 231)	2 lb	907 g
Egg wash (page 892)	as needed	as needed
Pâte à choux (page 228)	2 lb 8 oz	1.13 kg
Sliced almonds	4 oz	113 g
Rum	as needed	as needed
Heavy cream, whipped	48 fl oz	1.44 L
Pastry cream (page 370)	2 lb 4 oz	1.02 kg
Strawberries	1 lb 4 oz	567 g
Confectioners' sugar, for dusting	as needed	as needed

- 1 Roll out the puff pastry $\frac{1}{8}$ in/1.5 mm thick. Transfer to a parchment-lined sheet pan, cover, and allow to rest under refrigeration for 1 hour.
- 2 Dock the pastry. Using a 4-in/10-cm cutter, cut 36 rounds. Fit them into individual brioche molds. Trim the excess dough from the tops of the molds.
- 3 Brush the inside of the shells lightly with egg wash. Using a pastry bag fitted with a #5 plain tip, pipe the pâte à choux into each shell, filling them one-third full. Using a small palette knife, spread the pâte à choux so it reaches up the sides to the top of the molds, making the surface concave. Toss the almonds with just enough rum to moisten and sprinkle over the pâte à choux.
- 4 Bake at 375°F/191°C until the puff pastry is dry and the pâte à choux is golden brown, about 50 minutes. Cool completely.
- 5 Unmold the pastries. Using a serrated knife, slice the tops from the finished shells; reserve the tops.
- 6 Fold half of the whipped cream into the pastry cream. Fill the shells two-thirds full with the pastry cream. Arrange the berries on the cream.
- 7 Using a pastry bag fitted with a #5 star tip, pipe the remaining whipped cream on top of the berries. Place the reserved pastry tops on the whipped cream and dust with confectioners' sugar.

Classic napoleons

MAKES 16 NAPOLEONS (2 BY 3¼ BY 1½ IN/5 BY 8 BY 4 CM EACH)

Butter puff pastry dough (page 231)	1 lb 5½ oz	610 g
Diplomat cream (page 394)	2 lb 2¼ oz	971 g
Apricot glaze (page 426), warm	as needed	as needed
Rolled fondant (page 859)	8 oz	227 g
Simple syrup (page 900)	2 fl oz	60 mL
Bittersweet chocolate, melted	2 oz	57 g

- 1 Roll the puff pastry to a rectangle 16½ by 24½ in/42 by 62 cm and ¼ in/3 mm thick. Place the puff pastry on a parchment-lined sheet pan and allow it to rest under refrigeration for at least 1 hour.
- 2 Dock the puff pastry generously. Place a piece of parchment paper on top of the puff pastry dough. Place a sheet pan on top of the parchment paper to control the rise of the pastry.
- 3 Bake at 375°F/191°C for 20 minutes. Rotate the pan and continue to bake for 7 to 10 minutes, or until golden brown and dry throughout. If necessary, remove the sheet pan and parchment from the top of the puff pastry during the final 10 minutes of baking to allow the puff pastry to brown. Cool the puff pastry to room temperature.
- 4 Trim the edges of the puff pastry using a long, flat, serrated knife. Cut the puff pastry into three strips 6½ by 16 in/17 by 41 cm.
- 5 Spread half of the diplomat cream with a medium offset spatula in a smooth, even layer on one of the puff pastry strips.
- 6 Gently place the second puff pastry strip on top of the diplomat cream. Spread the remaining diplomat cream on top of the puff pastry sheet in a smooth, even layer. Place the final puff pastry sheet upside down on top of the diplomat cream. Smooth the sides of the napoleon with an offset spatula to remove any excess diplomat cream.
- 7 Wrap the napoleon and freeze overnight.
- 8 To finish, allow the napoleon to thaw for 10 to 15 minutes. Brush the apricot glaze in a thin, even layer on top.
- 9 Gently warm the fondant over barely simmering water to 100°F/38°C. Thin the fondant with the simple syrup until it is fluid and only slightly viscous. Pour on top of the napoleon in the center of the puff pastry and spread in a thin, even layer over the entire surface.
- 10 Pour the melted chocolate into a parchment paper cone with a very thin tip. Pipe thin lines of chocolate lengthwise along the fondant ¼ in/6 mm apart.
- 11 Drag the tip of a paring knife horizontally across the chocolate lines in alternating directions ¼ in/6 mm apart. The chocolate lines may be piped closer together to create a more finely marbled look. Allow the fondant to set completely before slicing.

12 Fill a large bain-marie with hot water. Using a long, serrated knife warmed in the hot water, trim the edges of the napoleon.

13 Slice the napoleon in half lengthwise. Using a warm, serrated knife, slice each napoleon strip into 8 pieces. Clean the knife in between each cut.



LEFT: Puff pastry for napoleons and other pastries must be weighted during baking to ensure flat, even layers.

MIDDLE: Layering puff pastry sheets and diplomat cream to make classic napoleons

RIGHT: Dragging the tip of a paring knife across the chocolate lines in alternating directions to create the décor for napoleons

Strawberry napoleons

MAKES 16 NAPOLEONS (2 BY 3¼ IN/5 BY 8 CM EACH)

Butter puff pastry dough (page 231)	1 lb 5½ oz	610 g
Apricot glaze (page 426), warm	4 fl oz	120 mL
Fondant	1 lb	454 g
Simple syrup (page 900)	5 fl oz	150 mL
Pink food coloring	as needed	as needed
Strawberries, whole (roughly the same size)	50 each	50 each
Grand Marnier diplomat cream (page 394)	2 lb 4 oz	1.02 kg
Vanilla sponge crumbs (page 268), for garnish	as needed	as needed
Chocolate cigarettes (see page 829)	16 each	16 each

- 1 Roll the puff pastry to a rectangle 16½ by 24½ in/42 by 62 cm and ⅓ in/3 mm thick. Place the puff pastry on a parchment-lined sheet pan and allow it to rest under refrigeration for at least 1 hour.
- 2 Cut off one-third (8 by 16 in/20 by 41 cm) of the puff pastry dough and place it on a separate sheet pan. Reserve the remaining puff pastry dough in the refrigerator.
- 3 Score the smaller piece of dough with a lattice wheel and gently pull the puff pastry apart to create the lattice pattern. Place a piece of parchment paper on top of the puff pastry dough. Place a sheet pan on top of the parchment paper to control the rise of the pastry.
- 4 Bake at 375°F/191°C until golden brown, 10 to 15 minutes. Cool to room temperature before trimming.
- 5 Using a long, serrated knife, trim the lattice into 16 rectangles, 2 by 3¼ in/5 by 8 cm each. Brush a thin layer of apricot glaze over the top of the lattice puff pastry.
- 6 Gently warm the fondant over a water bath to 100°F/38°C. Thin the fondant with the simple syrup until it is very fluid and only slightly viscous. Add the food coloring.
- 7 Place the lattice puff pastry on a rack. Slowly pour the fondant over the puff pastry. Remove the lattice puff pastry from the rack so that the fondant does not glue it to the rack. Reserve.
- 8 To assemble the napoleon, dock the remaining puff pastry generously using a dough docker. Place a piece of parchment paper on top of the puff pastry dough. Place a sheet pan on top of the parchment paper to control the rise of the pastry.
- 9 Bake at 375°F/191°C until golden brown, 20 to 25 minutes. If necessary, remove the sheet pans from the top of the puff pastry during the final 10 minutes of baking to allow the puff pastry to brown. Cool to room temperature.
- 10 Using a long, serrated knife, trim the edges of the puff pastry. Cut the puff pastry into 2 strips 6½ by 16 in/17 by 41 cm. Brush a thin layer of apricot glaze onto one of the puff pastry strips to help the strawberries adhere better.

11 Cut off the tops of the strawberries. Place 36 whole strawberries point up in 3 equally spaced rows of 12 on the glazed strip. Cut 6 strawberries in half and place the strawberries, cut side facing out, along each long edge of the strip. Make sure that the cut strawberries come right up to the edge.

12 Using a pastry bag fitted with a #8 plain tip, pipe approximately half of the diplomat cream on top of the strawberries, making sure to fill in the crevices in between the strawberries. The diplomat cream should come ½ in/1 cm above the layer of strawberries.

13 Place the second plain strip of puff pastry on top of the diplomat cream. Spread the remaining diplomat cream on top of the puff pastry in a smooth, even layer. Be sure to come right up to the edge of the puff pastry without going over the edge. Gently smooth the sides of the napoleon, using an offset spatula.

14 Refrigerate the napoleon for 1 hour to allow the diplomat cream to set.

15 Fill a large bain-marie with hot water. Using a long, serrated knife warmed in the hot water, trim the edges of the napoleon.

16 Using a warm long, serrated knife, slice the napoleon in half lengthwise. Gently press cake crumbs into the longer sides of the napoleon (the sides without strawberries).

17 Cut each strip of napoleon into 8 pieces. Be sure to clean the knife in between each slice. Using a long, straight spatula, gently place one lattice top on each of the napoleon slices. Halve the remaining strawberries and garnish each slice with a strawberry half and a chocolate cigarette.



Mocha mousse slices

MAKES 45 SLICES (1¼ BY 3 IN/3 BY 8 CM EACH)

1-2-3 cookie dough (page 223)	1 lb 4 oz	567 g
Mocha mousse (page 391)	5 lb 5 oz	2.41 kg
Chocolate sponge sheet (page 268), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Coffee simple syrup (page 900)	4 fl oz	120 mL
Ultra-shiny chocolate glaze (page 424)	16 fl oz	480 mL
Heavy cream, whipped	12 fl oz	360 mL
Marzipan coffee beans or chocolate-covered espresso beans	45 each	45 each

- 1 Roll out the dough to a rectangle 13 by 17 in/33 by 43 cm. Trim to precisely 12 by 16 in/30 by 41 cm. Dock the dough.
- 2 Bake at 375°F/191°C until light golden brown, about 25 minutes.
- 3 Place a rectangular frame or mold 12 by 16 in/30 by 41 cm with sides 2 in/5 cm high around the baked cookie. Ladle half of the mousse onto the baked cookie dough and spread it evenly. Place the sponge on the mousse and press down lightly. Brush the sponge generously with the syrup. Ladle the remaining mousse over the sponge, filling the mold to the top, and spread it evenly.
- 4 Freeze the assembled mold until the mousse is firm enough to cut.
- 5 Pour the chocolate glaze evenly over the top of the frozen mousse. Allow the glaze to set.
- 6 Remove the frame and trim the edges of the assembled slab. Slice it crosswise into strips 3 in/8 cm wide and then cut each strip into pieces 1¼ in/3 cm wide.
- 7 Using a pastry bag fitted with a #5 plain tip, pipe a small dome of whipped cream on one end of the top of each slice. Place a coffee bean on each dome. Refrigerate until ready to serve.

Chocolate roulade slices

MAKES 24 SLICES

Soft ganache (page 421)	10 oz	284 g
Heavy cream	6 fl oz	180 mL
Roulade (page 273), 16½ by 24½ in/42 by 62 cm)	1 each	1 each
Confectioners' sugar, for dusting	as needed	as needed

- 1 Combine the ganache and cream and whip on high speed with the whip attachment until medium-stiff peaks form.
- 2 Spread the ganache mixture evenly over the roulade sheet.
- 3 Cut the sheet in half to create a rectangle 12 by 16 in/30 by 41 cm. Roll up each roulade tightly, creating two logs 12 in/30 cm long.
- 4 Chill the roulades for 30 minutes, or until the ganache is set.
- 5 Lay a strip of parchment paper $\frac{3}{4}$ in/2 cm wide over the middle of the length of each roulade and dust it with confectioners' sugar. Remove the strip.
- 6 Slice each roulade into 12 portions.



Using parchment paper to roll the roulade

Frangipane triangle slices

MAKES 12 SLICES

Frangipane cake (page 330)	1 half sheet pan	1 half sheet pan
Bittersweet chocolate, melted	3 oz	85 g
Italian buttercream (page 418)	1 lb	454 g
Hard ganache (page 421), melted	12 oz	340 g

- 1 Trim the edges from the frangipane cake and cut lengthwise into 3 strips 3 by 16 in/8 by 41 cm each.
- 2 Blend the melted chocolate into the buttercream. Spread 3 oz/85 g of the buttercream onto one strip of frangipane. Place a second strip on top of the buttercream and spread with 3 oz/85 g buttercream. Place the third strip of frangipane on top.
- 3 Refrigerate the strip until the buttercream is firm, at least 1 hour.
- 4 Cut the assembled strip lengthwise in half on the diagonal to create 2 triangular strips. Spread 4 oz/113 g of the buttercream onto the solid frangipane side of one of the triangular strips, and place the solid frangipane side of the other strip against the buttercream, pressing to adhere, creating a triangular, vertically layered cake.
- 5 Chill the assembled strip until the buttercream has set.
- 6 Seal the outside of the strip with the remaining buttercream. Chill until set, about 1 hour.
- 7 Place the strip on a wire rack set in a sheet pan. Glaze the strip with the ganache, spreading it along the sides to completely cover as you ladle the glaze. Chill until set, about 1 hour.
- 8 Slice the strip into 12 portions.

Mango raspberry slices

MAKES 12 SLICES

Vanilla sponge sheet (page 268), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Raspberry jam	4 oz	113 g
Patterned Joconde sponge rectangle (page 284), 9 by 16 in/23 by 41 cm	1 each	1 each
Mango mousse (page 379)	3 lb	1.36 kg
Patterned Joconde sponge strip (page 284), 4¼ by 16 in/11 by 41 cm	1 each	1 each

- 1** Cut the vanilla sponge crosswise into 3 strips. Spread the jam evenly over one strip and roll up, starting from a long side.
- 2** Line a 12-in/30-cm triangular terrine mold with plastic wrap.
- 3** Place the larger rectangle of Joconde sponge in the mold so that the sides are flush with the edges of the mold. Pour half of the mousse into the mold.
- 4** Lay the roulade in the center of the mousse. Pour the remaining mousse into the mold to within ¼ in/6 mm of the top.
- 5** Lay the strip of Joconde sponge on the mousse, lining it up so that the edges are flush with the edges of the other sponge.
- 6** Cover and refrigerate overnight.
- 7** Unmold and slice into 12 portions.

Praline slices

MAKES 12 SLICES

Hazelnut sponge sheet (page 277), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Italian buttercream (page 418)	1 lb 4 oz	567 g
Praline paste	2 oz	57 g
Rum-flavored simple syrup (see Liquor-Flavored Simple Syrup, page 900)	3 fl oz	90 mL
Hazelnuts, toasted and finely ground	3 oz	85 g
Hazelnuts dragées (page 793)	12 each	12 each

- 1 Trim the hazelnut sponge and slice lengthwise into 3 strips, 3 by 16 in/8 by 41 cm each.
- 2 Combine the buttercream with the praline paste and mix until smooth.
- 3 Moisten one of the sponge strips with one-third of the syrup, and spread 4 oz/113 g of the buttercream over it. Place a second strip on top of the buttercream, moisten with another one-third of the syrup, and spread 4 oz/113 g of the buttercream over it. Top with the final strip of sponge and moisten with the remaining syrup.
- 4 Chill the assembled strip until the buttercream is set, about 1 hour.
- 5 Trim the sides of the assembled strip. Coat the top and sides with the remaining buttercream, reserving 4 oz/113 g for décor. Mark into 12 portions. Using a pastry bag fitted with a #3 star tip, pipe a rosette of buttercream off center on each slice.
- 6 Press the ground hazelnuts onto the frosted sides of each slice to completely cover the bottom half of each side. Garnish each slice by placing a hazelnut dragée on the buttercream rosette.

Raspberry marzipan slices

MAKES 12 SLICES

Vanilla sponge sheet (page 268), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Framboise-flavored simple syrup (see Liqueur-Flavored Simple Syrup, page 900)	3 fl oz	90 mL
Raspberry jam	1 oz	28 g
Italian buttercream (page 418)	12 oz	340 g
Marzipan (page 852), colored pale pink	1 lb	454 g
Tempered chocolate (see page 762), for garnish	as needed	as needed

- 1 Trim the vanilla sponge and slice lengthwise into 3 strips, 3 by 16 in/8 by 41 cm each.
- 2 Moisten one of the sponge strips with one-third of the syrup. Spread with a thin coat of jam and then with 3 oz/85 g of the buttercream. Place a second strip on top of the buttercream. Moisten with one-third of the syrup and spread with a thin coat of jam and then with 3 oz/85 g of the buttercream. Top with the final strip of sponge and moisten with the remaining syrup. Wrap the strip in plastic wrap.
- 3 Place the assembled strip on a parchment-lined sheet pan and place another piece of parchment paper on top of the strip. Weight by placing a second sheet pan on top of the strip and a heavy pan or two 1-lb/454-g weights on top, and refrigerate overnight.
- 4 Coat the top and sides of the strip with the remaining buttercream.
- 5 Roll the marzipan into a rectangle ¼ in/1.5 mm thick. Texture the rolled marzipan with a textured rolling pin.
- 6 Drape the marzipan over the strip and gently press the marzipan to remove all wrinkles and to attach it to the strip. Trim the excess from the bottom edges.
- 7 Mark the strip into 12 portions. Garnish each piece with tempered chocolate by piping a stylish *R* or filigree using a parchment cone.
- 8 Chill until firm enough to slice, about 1 hour.

Raspberry wine cream slices

MAKES 45 SLICES (1¼ BY 3 IN/3 BY 8 CM EACH)

1-2-3 cookie dough (page 223)	1 lb 4 oz	567 g
Raspberry jam	4 oz	113 g
Vanilla sponge sheet (page 268), 12 by 16 in/30 by 41 cm	1 each	1 each
Raspberry-flavored simple syrup	4 fl oz	120 mL
Wine Bavarian cream (page 393)	4 lb 14 oz	2.21 kg
Raspberry mirror glaze (see Variation, page 427)	1 lb	454 g
Heavy cream, whipped	12 oz	340 g
Chocolate cigarettes (see page 829)	45 each	45 each

- 1** Roll the cookie dough into a rectangle 13 by 17 in/33 by 43 cm. Trim to precisely 12 by 16 in/30 by 41 cm. Dock the dough.
- 2** Bake at 375°F/191°C until light golden brown, about 25 minutes. Cool completely.
- 3** Spread the raspberry jam onto the baked cookie. Place a frame (12 by 16 by 1¼ in/30 by 41 by 4.5 cm) around it. Place the vanilla sponge on the jam and press down gently. Moisten the sponge with the syrup. Pour the wine cream into the frame, filling it to the top, and spread it evenly. Freeze the assembled frame until the wine cream is set.
- 4** Pour the glaze over the frozen wine cream to coat it. Allow the glaze to set.
- 5** Remove the frame and trim the edges of the assembled strip. Slice into 45 portions. Using a pastry bag fitted with a #5 star tip, pipe a domed rosette of whipped cream slightly off center on top of each slice. Place a chocolate cigarette on each slice, resting one end on the whipped cream rosette. Refrigerate until ready to serve.

Chocolate caramel bombes

MAKES 24 BOMBES

Chocolate sponge sheet (page 268)	1 each	1 each
Chocolate mousse (page 380)	2 lb 8 oz	1.13 kg
Soft caramel filling II (page 485)	12 oz	340 g
Simple syrup (page 900)	4 fl oz	120 mL
Ultra-shiny chocolate glaze (page 424)	36 fl oz	1.08 L
1-2-3 cookie dough (page 223) fluted round 3¼-in/8-cm cutouts, baked	24 each	24 each
Striped chocolate cigarettes (page 830)	24 each	24 each

- 1 Using a 2-in/5-cm cutter, cut 24 rounds from the chocolate sponge.
- 2 Using a pastry bag fitted with a #5 plain tip, pipe the chocolate mousse into twenty-four 3-in/8-cm hemispherical flexible silicone molds, filling them two-thirds full.
- 3 Using a pastry bag fitted with a #5 plain tip, pipe ½ oz/14 g of the caramel filling into the center of each chocolate bombe. Be careful not to pipe the caramel filling too far down into the mousse, or it may leach through the mousse and show when unmolded.
- 4 Place a sponge round on top of each mousse and gently press to bring the cake flush with the top of the mold. Brush each sponge lightly with the syrup.
- 5 Freeze the bombes until they are solid.
- 6 Unmold the bombes and place them dome side up on a wire rack set over a sheet pan. Ladle the chocolate glaze over each bombe to coat completely. Let stand until the glaze sets.
- 7 Place each bombe on a fluted cookie. Garnish each with a chocolate cigarette.

Chocolate mousse bombes

MAKES 24 BOMBES

Vanilla sauce (page 428)	8 fl oz	240 mL
Hard ganache (page 421), melted	8 oz	227 g
Gelatin, granulated	½ oz	14 g
Water	4 fl oz	120 mL
Egg whites, pasteurized	2 oz	57 g
Sugar	2 oz	57 g
Heavy cream, whipped to very soft peaks	16 fl oz	480 mL
Ultra-shiny chocolate glaze (page 424)	36 fl oz	1.08 L
1-2-3 cookie dough (page 223) fluted round 3¼-in/8-cm cutouts, baked	24 each	24 each
Dark chocolate fans (see page 831)	24 each	24 each

- 1 Combine the vanilla sauce with the melted ganache.
- 2 Bloom and melt the gelatin in the water. Blend the gelatin into the vanilla sauce mixture. Set aside.
- 3 Beat the egg whites until frothy. Slowly add the sugar and whip to a stiff-peak meringue.
- 4 Stir the vanilla sauce mixture over an ice water bath just until it begins to thicken. Fold in the meringue. Fold in the whipped cream.
- 5 Using a pastry bag fitted with a #5 plain tip, immediately pipe the mixture into twenty-four 3-in/8-cm hemispherical flexible silicone molds.
- 6 Freeze the bombes until solid.
- 7 Unmold the bombes and place them, dome side up, on a wire rack set over a sheet pan. Warm the glaze to a pourable consistency and ladle over each bombe to coat completely. Let stand until the glaze sets.
- 8 Place each bombe on a fluted cookie. Gently press a chocolate fan to the side of each bombe to adhere.

Chocolate peanut butter bombes

MAKES 10 BOMBES

Devil's food cake sheet (page 266), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Peanut butter	10 oz	284 g
Milk chocolate Bavarian cream (page 393)	2 lb 8 oz	1.13 kg
Chocolate short dough (page 224)	1 lb	454 g
Ultra-shiny chocolate glaze (page 424)	20 fl oz	600 mL

- 1 Using a 2-in/5-cm cutter, cut 10 rounds from the devil's food cake.
- 2 Using a pastry bag fitted with a #6 plain tip, pipe 1 oz/28 g of peanut butter onto each round of cake.
- 3 Using a #5 plain tip, pipe 4 oz/113 g of the cream into each of ten 3-in/8-cm hemispherical flexible silicone molds, filling them to within ½ in/1 cm of the top. Flip a cake round upside down onto each mold and push the peanut butter into the mousse; push down until the cake is flush with the top of the mold.
- 4 Level the top of each bombe by scraping off any excess cream. Freeze the bombes for 8 hours, or until firm.
- 5 Roll out the short dough ⅛ in/3 mm thick. Using a ¾-in/8-cm fluted cutter, cut 10 rounds from the dough.
- 6 Bake the rounds in a 350°F/177°C deck oven until golden brown, 8 to 10 minutes. Cool.
- 7 Warm the glaze to 120°F/49°C.
- 8 Unmold the bombes and flip them upside down onto a wire rack set over a parchment-lined sheet pan. Enrobe each bombe with 2 fl oz/60 mL of the glaze.
- 9 Place each bombe on a cookie base. Place the bombes in the refrigerator to set the glaze.

Lemon bombes with macerated raspberries

MAKES 24 BOMBES

Raspberries (fresh or frozen)	6 oz	170 g
Orange-flavored liqueur	4 fl oz	120 mL
Vanilla sponge cake sheet (page 268)	1 each	1 each
Lemon mousse (page 386)	2 lb 4 oz	1.02 kg
Apricot glaze (page 426), warm	72 fl oz	2.16 L
1-2-3 cookie dough (page 223) fluted round 3¼-in/8-cm cutouts, baked	24 each	24 each
Chocolate fans (see page 831)	24 each	24 each

- 1 Combine the raspberries with the liqueur and allow to macerate for 1 hour or longer.
- 2 Using a 2-in/5-cm cutter, cut 24 rounds from the vanilla sponge.
- 3 Using a pastry bag fitted with a #5 plain tip, pipe the lemon mousse into 3-in/8-cm hemispherical flexible silicone molds, filling them two-thirds full.
- 4 Remove the raspberries from the liqueur, reserving the liqueur, and dry them on a towel. Place 3 or 4 berries in each mold, pressing them lightly into the mousse. Be careful not to press them in too far, or they will show when the bombes are unmolded.
- 5 Place a sponge round on top of each bombe and press gently into the mousse to bring the level of the mousse up to the top of the molds. Brush each sponge lightly with the reserved liqueur.
- 6 Freeze the bombes until firm.
- 7 Unmold the bombes and place them, dome side up, on a wire rack set over a sheet pan. Glaze with the apricot glaze, using a fondant dropper or ladle. Let the glaze set.
- 8 Place each bombe on a fluted cookie. Garnish each with a chocolate fan.

Melon sherry cream

MAKES 12 PASTRIES

Patterned Joconde sponge (page 284)	1 each	1 each
Tiramisù cream (page 396)	9 fl oz	270 mL
Melon balls, ¼ in/6 mm in diameter	12 oz	340 g
Gelatin, granulated	1 oz	28 g
Water	17 fl oz	510 mL
Cream sherry	16 fl oz	480 mL
Sorbet syrup (page 488)	1 lb 4 oz	567 g
Lime juice	½ fl oz	15 mL
Sliced almonds, blanched, toasted, and chopped	4 oz	113 g

- 1 Lightly brush the inside of 12 ring molds, 2¾ in/7 cm in diameter and at least 1½ in/4 cm high, with vegetable oil. Coat the inside with sugar and place on a parchment-lined sheet pan.
- 2 Using a 2¾-in/7-cm cutter, cut 12 rounds from the Joconde sponge. Place each round on a prepared mold.
- 3 Using a pastry bag fitted with a #5 plain tip, pipe the tiramisù cream into the molds, filling them to ½ in/1 cm from the top. Put a single layer of melon balls in each mold.
- 4 Bloom and melt the gelatin in 8 fl oz/240 mL of the water.
- 5 Combine the sherry, sorbet syrup, lime juice, and the remaining 9 fl oz/270 mL water in a stainless-steel bowl. Blend in the gelatin. Stir gently over an ice water bath, using a rubber spatula so as not to create air bubbles, until the mixture begins to thicken.
- 6 Immediately pour the gelatin mixture over the melon balls, covering them completely and filling the molds to the top.
- 7 Refrigerate or freeze until thoroughly set, at least 2 hours.
- 8 Remove from the molds. Gently press the chopped almonds onto the side of each dessert to adhere.

Summer pudding

MAKES 10 SERVINGS

Butter, soft	4 oz	113 g
Brioche loaf dough (page 186)	2 lb	907 g
Egg wash (page 892)	2 oz	57 g
Strawberries	12 oz	340 g
Crème de cassis	6 fl oz	180 mL
Lemon juice	1 fl oz	30 mL
Sugar	8 oz	227 g
Raspberries	11 oz	312 g
Blueberries	11 oz	312 g
Blackberries	11 oz	312 g

- 1 Brush each of 2 cylindrical molds, 6¾ in/17 cm in diameter and 8 in/20 cm tall, with 2 oz/57 g of the softened butter.
- 2 Divide the brioche dough into two 1-lb/454-g pieces. Round each into a ball and place in one of the prepared molds.
- 3 Allow the dough to proof, covered, until it springs back lightly to the touch, 45 minutes to 1 hour; there should be a small indentation left in the dough, but it should not collapse. Brush the dough lightly with egg wash.
- 4 Bake in a 325°F/163°C deck oven until the brioche is dark golden brown on top and golden brown in the center cracks, about 45 minutes. Toward the end of baking, if the brioche is a deep brown but requires a little additional baking time, it may be necessary to remove the brioche from the molds and dry it out slightly in the oven. Cool to room temperature.
- 5 Unmold the brioche and slice crosswise into rounds 3/8-in/1-cm thick. Using a 2½-in/6-cm round cutter, cut 30 disks out of the brioche slices.
- 6 Cut the strawberries in halves or quarters, depending on size, for uniform pieces.
- 7 Combine the crème de cassis, lemon juice, and sugar in a large pot and bring to a boil. Reduce the heat to a low simmer, add the strawberries, and poach just until they begin to release their juices. Add the remaining fruit and poach until it is tender. (This will only take a few minutes, depending on the ripeness of the berries.) Remove from the heat.
- 8 Place 1 brioche disk in the bottom of each of ten soufflé cups (4 fl oz/120 mL each). Place 1 oz/28 g of fruit on each brioche disk and top with another brioche disk. Place another 1 oz/28 g of fruit on each one, and place the remaining brioche disks on top.
- 9 Cover the puddings with a sheet of parchment paper and place a sheet pan on top. Weight down the sheet pan with a heavy pan or two 1-lb/454-g weights. Refrigerate overnight.
- 10 Carefully unmold the puddings. Serve chilled.

White and dark chocolate mousse in glasses

MAKES 12 SERVINGS (5 FL OZ/140 ML EACH)

Hard ganache (page 421), melted	6 oz	170 g
White chocolate mousse (page 382)	1 lb 8 oz	680 g
Dark chocolate mousse (page 381)	1 lb 8 oz	680 g
Heavy cream, whipped	3 oz	85 g
Striped chocolate cigarettes (see page 830)	12 each	12 each

- 1 One at a time, pour $\frac{1}{2}$ oz/14 g of the ganache in the bottom of each of twelve martini glasses (5 fl oz/150 mL each) and rapidly tip each glass in 4 directions to create 4 arcs of ganache on the inside of the glass.
- 2 Using a pastry bag fitted with a #5 plain tip, pipe the white chocolate mousse into the glasses, filling each halfway and making the top of the mousse as even and level as possible. Using a #5 plain tip, pipe the dark chocolate mousse on top of the white chocolate mousse, filling each glass to the top. Using a palette knife, smooth the top of the mousse level with the top of the glasses.
- 3 Using a #3 star tip, pipe a small rosette of whipped cream on top of each mousse-filled glass. Lean a chocolate cigarette on each rosette of whipped cream.
- 4 Refrigerate until ready to serve.

Raspberry mousse in glasses

MAKES 12 SERVINGS

Raspberry sauce (page 435)	6 fl oz	180 mL
Raspberry mousse (page 379)	1 lb 8 oz	680 g
Heavy cream, whipped	3 oz	85 g
White chocolate fans (see page 381)	12 each	12 each
Raspberries	36 each	36 each

1 Put 1 tbsp/15 mL of the raspberry sauce into each of twelve cordial glasses (4 fl oz/120 mL each). Using a pastry bag fitted with a #5 plain tip, pipe the mousse into the glasses, filling them to the top. Using a palette knife, smooth the mousse level with the tops of the glasses.

2 Using a #3 plain tip, pipe a small dome of whipped cream onto the center of each mousse. Lean a chocolate fan against each dome and stack 3 raspberries at the base of each fan. Refrigerate until ready to serve.

Tiramisù in glasses

MAKES 12 SERVINGS

Ladyfingers (page 340), 3 in/8 cm	36 each	36 each
Coffee simple syrup (page 900)	4 fl oz	120 mL
Tiramisù cream (page 396)	1 lb 5 oz	595 g
Chocolate shavings (see page 831)	3 oz	85 g
Confectioners' sugar	as needed	as needed
Ground cinnamon	as needed	as needed

1 Brush the backs of the ladyfingers with the syrup. Stand 3 ladyfingers in each of twelve cordial glasses (4 fl oz/120 mL each) so that the domed side of the ladyfingers is pressed against the side of the glasses.

2 Using a pastry bag fitted with a #5 plain tip, pipe the tiramisù cream into the glasses, filling them to within ½ in/1 cm of the tops of the ladyfingers. Scatter the chocolate shavings over the filling, covering it completely. Dust with confectioners' sugar and cinnamon. Refrigerate until ready to serve.

Trifles

MAKES 12 TRIFLES

Currant jelly	8 oz	227 g
Rum-flavored simple syrup (see Liquor-Flavored Simple Syrup, page 900)	6 fl oz	180 mL
Dry sherry	3 fl oz	90 mL
Vanilla sponge (page 268), cut into ½-in/1-cm cubes	9 oz	255 g
Fresh fruit, cut into ½-in/1-cm cubes	1 lb 2 oz	510 g
Diplomat cream (page 394), made without gelatin	3 lb	1.36 kg
Heavy cream, whipped	6 oz	170 g
Chocolate cigarettes (see page 829)	12 each	12 each

- 1 Divide the jelly evenly among twelve stemmed glasses (9 fl oz/270 mL each).
- 2 Combine the syrup and sherry.
- 3 Place the vanilla sponge cubes in a bowl, add the syrup mixture, and toss to moisten evenly. Divide half of the sponge cubes evenly among the glasses. Top with half of the fruit, dividing it evenly.
- 4 Using a pastry bag fitted with a #5 plain tip, pipe a layer of diplomat cream on top of the fruit. Divide the remaining sponge cubes among the glasses, and then divide the remaining fruit among them. Pipe the remaining diplomat cream on top; the glasses should be filled to within ¼ in/6 mm of the top.
- 5 Using a #4 star tip, pipe a rosette of whipped cream on top of each trifle. Garnish each with a chocolate cigarette. Refrigerate until ready to serve.

Phyllo cups

MAKES 12 CUPS

Phyllo dough sheets, 4 in/10 cm square	48 each	48 each
Butter, melted	as needed	as needed

- 1 Lay out 12 phyllo squares on the work surface. Brush each with melted butter, and top with a second phyllo square. Repeat this process 2 more times, rotating the square of phyllo slightly each time so that the corners do not align.
- 2 Place each stack of phyllo in 12 ramekins (6 fl oz/180 mL each) or other ovenproof containers, pressing them to the bottom and sides.
- 3 Bake at 375°F/191°C until golden brown, about 10 minutes.
- 4 To serve, fill the cups as desired with a mousse, cream, or poached pear.

Meringue swans

MAKES 20 SWAN HALVES

Egg whites	6 oz	170 g
Salt	pinch	pinch
Vanilla extract	½ tsp	2.50 mL
Sugar	12 oz	340 g

- 1 Place the egg whites, salt, and vanilla in a bowl and whisk until frothy.
- 2 Gradually add the sugar while continuing to whisk, and then whisk to stiff peaks.
- 3 Trace 20 swans on a piece of parchment paper, making 10 left halves and 10 right halves. Flip the parchment paper over and place on a sheet pan, so that the side with the tracing is against the pan.
- 4 Using a pastry bag fitted with a #3 plain tip, pipe meringue into the traced body of each swan, using the same motion that you would use to pipe a shell border; start at the tip of the wing and end at the bottom, making sure that the bottom edge is smooth. Fill in the head of each stencil with meringue.
- 5 Cut the parchment paper into rectangles so that there are 2 swan halves, one on top of another, on each. Drape the swan halves over a dowel 3 in/8 cm in diameter, so they will have a slight curve when dry.
- 6 Place the swans in a turned-off oven with a pilot light. Allow the swans to dry overnight. Alternatively, bake the meringue at 200°F/93°C for several hours, until dry. Cool to room temperature and peel off the parchment paper. Store in an airtight container until ready to assemble.

Vacherins

MAKES 12 VACHERINS

Swiss meringue (page 416)	10 oz	284 g
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- 1 Trace 12 ovals, 1½ by 3½ in/4 by 9 cm each, on a full sheet of parchment paper, leaving 3 in/8 cm between them.
- 2 Flip the parchment paper over and place on a sheet pan, so that the side with the tracing is against the pan.
- 3 Using a pastry bag fitted with a #3 plain tip, pipe meringue into each traced oval in a spiral motion, beginning at the center and moving out toward the edge, keeping the tip just above the parchment paper while piping. Once each disk is complete, pipe a second layer of meringue all around the outer edge and a third layer if necessary or desired, building a “wall” for the container. The finished vacherins should be 1¼ in/3 cm tall. You may build the “wall” by piping spikes, as shown, or by piping rosettes, one long tube, or any border that will create a container.
- 4 Place the sheet pan in a turned-off oven with a pilot light. Allow the vacherins to dry out overnight.

NOTES To finish vacherins, fill them with a sorbet, mousse, or cream and garnish with anything from chocolate shavings to fresh or poached fruit.

Vacherins should be filled à la minute to prevent them from absorbing too much moisture from the filling and losing their crisp texture. If vacherins must be filled in advance, brush the inside and top rim with tempered white or dark chocolate.



Piping meringue rounds to prepare vacherins

Chocolate éclairs

MAKES 12 ÉCLAIRS

Pâte à choux (page 228)	1 lb	454 g
Egg wash (page 892)	as needed	as needed
Diplomat cream (page 394; see Note)	1 lb	454 g
Fondant	8 oz	227 g
Dark chocolate, melted	3 oz	85 g
Light corn syrup	as needed	as needed

- 1 Pipe the pâte à choux into cylinders 4 in/10 cm long on parchment-lined sheet pans using a #8 plain pastry tip and lightly brush with egg wash.
- 2 Bake at 360°F/182°C until the cracks formed in the pastries are no longer yellow, about 50 minutes. Cool to room temperature.

- 3 Pierce each end of the éclairs using a skewer or similar instrument.
- 4 Fill the éclairs with the diplomat cream from each end using a #1 plain piping tip.
- 5 Warm the fondant over a hot water bath, add the melted chocolate, and thin to the proper viscosity with corn syrup.
- 6 Top the filled éclairs with the chocolate fondant either by dipping or by enrobing using the back of a spoon.

NOTE Gelatin is optional in the diplomat cream for this application.

Praline éclairs

MAKES 12 ÉCLAIRS

Pâte à choux (page 228)	1 lb	454 g
Egg wash (page 892)	as needed	as needed
Sliced almonds	48 slices	48 slices
Sugar	8 oz	227 g
Water	3 fl oz	90 mL
Light corn syrup	1¾ oz	50 g
Pastry cream (page 370)	12 oz	340 g
Praline paste	2 oz	57 g
Chantilly cream (page 420)	9 oz	255 g

- 1 Pipe the pâte à choux into cylinders 4 in/10 cm long using a #5 plain pastry tip.
- 2 Brush with egg wash and bake at 360°F/182°C until the cracks are no longer yellow, about 50 minutes. Cool to room temperature.
- 3 Stretch plastic wrap tightly over the back of a sheet pan.
- 4 For each éclair, place 4 almond slices on the sheet pan in a row the length of the éclairs.
- 5 To make the topping, cook the sugar, water, and corn syrup until it turns light golden brown. Shock the pan in a bowl of cool water.
- 6 Dip the top quarter of each éclair into the caramel. Place each éclair caramel side down onto a line of almonds and press down lightly. Cool until the caramel hardens.
- 7 Remove the éclairs from the sheet pan, and slice off the caramel-coated tops.
- 8 Combine the pastry cream with the praline paste and mix until well combined.
- 9 Fill the bottoms of the éclairs with the praline pastry cream.
- 10 Using a #5 star pastry tip, pipe a spiral of Chantilly cream onto each éclair base.
- 11 Place the caramel-coated tops on the cream at an angle to expose the cream.

Cream puffs

MAKES 12 CREAM PUFFS

Pâte à choux (page 228)	1 lb	454 g
Egg wash (page 892)	as needed	as needed
Sliced almonds	2 oz	57 g
Granulated sugar	1 oz	28 g
Pastry cream (page 370)	12 oz	340 g
Chantilly cream (page 420)	9 oz	255 g
Confectioners' sugar	as needed	as needed

- 1 Pipe the pâte à choux into bulbs 1½ in/4 cm in diameter onto parchment-lined sheet pans using a #5 plain pastry tip and brush lightly with egg wash.
- 2 Stick several almond slices into the top of each bulb so that they protrude from the top. Sprinkle each lightly with the granulated sugar.
- 3 Bake at 360°F/182°C until the cracks formed in the pastries are no longer yellow, about 50 minutes. Cool to room temperature. Slice the top off each of the baked pastries.
- 4 Pipe the pastry cream into the bases using a #5 plain pastry tip, being careful not to overfill them.
- 5 Pipe a double rosette of Chantilly cream on top of the pastry cream using a #5 star tip.
- 6 Place the tops of the pastries on the Chantilly cream and lightly dust with confectioners' sugar.

VARIATION Place strawberries or other fruit on top of the pastry cream and pipe the Chantilly cream onto the fruit.



Filling the baked puffs with pastry cream

Chocolate teardrops

MAKES 40 PASTRIES

Chocolate, melted, tempered (see page 762)	1 lb	454 g
Chocolate sponge sheet (page 268), 11½ by 16½ in/29 by 42 cm	2 each	2 each
Raspberry Bavarian cream (page 393; optional)	14 oz	408 g
Fruit gelées (page 813; optional)	40 each	40 each
Chocolate mousse (page 380)	3 lb 4 oz	1.47 kg
Cocoa powder	as needed	as needed

- 1 Using an offset spatula, spread a thin layer of tempered chocolate (dark, milk, white, or a mix) onto a 1¼ by 8-in/3 by 20-cm piece of acetate.
- 2 Bring the two end pieces of the acetate together with the chocolate on the inside to form a teardrop shape. Clamp the two ends together with a clip. Let the chocolate set well by leaving the teardrops at room temperature for 1 to 2 hours.
- 3 Using a 2½-inch round cutter, cut the chocolate sponge into 40 circles. Place a chocolate sponge round in the bottom of the teardrop. If desired, place an insert such as a raspberry Bavarian cream dome or fruit gelée in the center, on top of the sponge. Fill the chocolate teardrop to the top of the mold with chocolate mousse. Smooth with a spatula.
- 4 Place the filled teardrops in the freezer overnight.
- 5 Lightly dust with cocoa powder. Carefully remove the clip and acetate from the chocolate teardrop shape. Garnish as desired.

NOTE Other flavors of Bavarian cream can be used.



Forming chocolate teardrop containers with strips of acetate

Pistachio and chocolate pyramids

MAKES 48 PYRAMIDS (3½ BY 3½ IN/9 BY 9 CM)

Pistachio cream (page 371)	1 lb 1½ oz	496 g
Pâte à glacier, dark	as needed	as needed
Pistachio sponge sheets (page 278), 11½ by 16½ in/29 by 42 cm	2 each	2 each
Simple syrup (page 900)	32 fl oz	960 mL
Kirsch	16 fl oz	480 mL
Chocolate mousse (page 380)	8 lb 14 oz	4.03 kg
Dark spraying chocolate (page 464)	as needed	as needed
Caramelized pistachios	48 each	48 each
Chocolate plaques (see page 829), 3½ in/9 cm	48 each	48 each

- 1 One day in advance, make the pistachio cream and pipe it into pyramid molds (1 by 1 in/3 by 3 cm each). Freeze the molds overnight.
- 2 Using a pastry brush, apply a thin layer of pâte à glacier on top of the sponge and let it set. Once set, flip the sponge over and soak it with simple syrup and kirsch.
- 3 Slice the cake into squares slightly larger than 3½ by 3½ in/9 by 9 cm.



Filling the pyramids with a pistachio pyramid-shaped cake



Spraying the pyramids with chocolate

- 4 Pipe or ladle the chocolate mousse into 3½ by 3½-in/9 by 9-cm pyramid molds, filling the molds two-thirds of the way to the top.
- 5 Unmold the frozen pistachio cream pyramids and push one gently into the center of each mousse-filled mold.
- 6 Top the pyramids with a pistachio sponge square, with the pâte à glacier–coated side facing away from the mousse.
- 7 Freeze the molds overnight
- 8 Unmold the pyramids while still frozen. Using a paint gun, spray a light coating of dark spraying chocolate at 130°F/54°C to give the pyramids a velvety look.
- 9 Trim the excess sponge from the bottom of the pyramids.
- 10 Garnish with a pistachio and a chocolate square on top of each pyramid.

Monte Alban

MAKES 1 SHEET PAN-SIZE FRAME (11½ BY 16½ IN/29 BY 42 CM)

Soft hazelnut dacquoise (page 297)	3 lb 14 oz	1.76 kg
Rustle (page 350)	2 lb 2 oz	964 g
Chocolate parfait (page 504)	4 lb 8 oz	2.04 kg
Pâte à glacier	as needed	as needed
Red-tinted spraying chocolate (page 464)	as needed	as needed

- 1 Do not take off the parchment paper on which the dacquoise was baked. Trim the dacquoise to 11½ by 16½ in/29 by 42 cm and reserve.
- 2 Spread the rustle batter evenly onto a silicone mat. Place a piece of parchment paper over the batter and roll out with a rolling pin. Place an 11½ by 16½-in/29 by 42-cm frame on top of the batter and gently press down to mark the size of the frame on the batter. Remove the frame and place the rustle in the freezer.
- 3 Place a decorative pastry mat on a sheet pan and place the frame on top of the mat. Fill the frame to three-quarters of its depth with the parfait, spreading the parfait evenly with an offset spatula. Reserve the remaining parfait. Place the pan in the freezer for 30 to 40 minutes.
- 4 Take the rustle out of freezer, remove the parchment paper, and trim to the size of the frame. Let the rustle come back to room temperature, 5 to 10 minutes.
- 5 Place the rustle, silicone mat up, on top of the parfait in the frame and freeze for 5 minutes. Once hardened, peel back the silicone mat.

6 Using an offset spatula, spread the remaining parfait on top of the rustle. Place the dacquoise on top of the parfait. Carefully remove the parchment. Using a pastry brush, coat the dacquoise with a thin layer of pâte à glacier.

7 Flip the assemblage over so that the mat is facing upward. Lay a pastry board on top of the assembled frame to bind the layers together. Place in the freezer until frozen, 10 to 12 hours or overnight.

8 Gently peel back the decorative mat, then remove the frame. Using a spray gun, spray red-tinted spraying chocolate on the pastry to bring out the shaded relief pattern and give a velvety appearance. Trim the pastry and slice to the desired size.



Spreading the parfait on the decorative mat



Peeling back the decorative mat

Happiness

MAKES 1 HALF SHEET PAN-SIZE FRAME (17¾ BY 12¾ IN/45 BY 33 CM)

1-2-3 cookie dough (page 223)	3 lb	1.36 kg
Guava jelly (page 464)	1 lb 11 oz	756 g
Coconut Joconde dough (page 286)	2 lb 2½ oz	1.03 kg
Passion fruit mousse (see Variation, page 379)	3 lb 5 oz	1.50 kg
Mango mirror glaze (see Variation, page 427)	2 lb 4 oz	1.02 kg
White chocolate triangle cutouts (see page 827) painted with yellow, orange, and green cocoa butter	as needed	as needed

- 1 Roll out the cookie dough ¼ in/3 mm thick to the size of a half sheet pan. Dock the dough and chill it for 20 minutes.
- 2 Place a frame on top of the cookie dough and bake at 350°F/177°C until light golden, 7 to 10 minutes. While baking, the frame will drop into the dough, marking the outline of the frame.
- 3 Melt the jelly and pour it onto the baked cookie dough inside the frame while the cookie dough is still hot. Spread the jelly evenly with an offset spatula. Let the jelly set.
- 4 Evenly spread the Joconde dough on a parchment-lined sheet pan and bake at 375°F/191°C until golden brown, 10 to 12 minutes. When cool enough to handle, cut the Joconde to the size of the frame (17¾ by 12¾ in/45 by 33 cm). Do not peel off the parchment paper. Cool completely.
- 5 Flip the Joconde over and place it on top of the jelly; peel off the parchment paper.
- 6 Pour the mousse on top of the Joconde, filling the frame all the way to the top. Smooth out the mousse with an offset spatula. Freeze overnight.
- 7 With a ruler and a warm clean knife, mark a grid on top of the cake while it is still frozen, to the desired size of the pastry. Put the cake back into the freezer for 20 minutes.
- 8 Remove the cake from the freezer and apply a thin layer of the mango mirror glaze on top, spreading evenly with an offset spatula. Clean off any excess glaze on the sides the frame and allow to set. Warm the sides of the frame with a torch and remove it.
- 9 Using a warm, clean knife, cut each slice to finish and garnish the pastry with white chocolate triangle cutouts. Put the rest of the cake back on a parchment-lined sheet pan and back into the freezer while working on each slice.



Glazing the pastry with mango mirror glaze

Coconut frangipane

MAKES 48 OVAL CAKES

Coconut frangipane cake (page 329), baked but still warm	4 lb 8 oz	2.04 kg
Simple syrup (page 900)	24 fl oz	720 mL
Rum	16 fl oz	480 mL
Swiss meringue (page 416)	2 lb	907 g

- 1 While still warm, use a pastry brush to soak the coconut frangipane cakes with simple syrup and rum.
- 2 Once the cakes are cooled, remove them from the oval molds and set on a parchment-lined sheet pan. Using a flat pastry tip, pipe the Swiss meringue in a snake-like motion on top of the cake.
- 3 Brûlée the meringue with a torch, just enough to get a nice golden brown appearance.

Russian

MAKES 14 SANDWICH CAKES

Biscuit russe dough (page 300)	14 oz	397 g
Confectioners' sugar	as needed	as needed
Pistachio mousseline (page 392)	1 lb 7 oz	652 g
Caramelized pistachios	42 each	42 each

- 1 Before baking the biscuits, dust confectioners' sugar over them and wait for 10 minutes. Dust once more. Bake at 325°F/163°C until a light golden color, 10 to 12 minutes.
- 2 Reserve the best 14 biscuits for the top. On the other biscuits, pipe ½-in/1-cm pearls of mousseline using a #4 plain piping tip: Pipe 5 pearls around the outside of the biscuit first, then fill the center. Chill until the mousseline sets completely, 20 to 30 minutes.
- 3 Place the reserved biscuits on top of the chilled mousseline and sprinkle with confectioners' sugar. Garnish the top of the biscuits with 3 caramelized pistachios each.



Piped
desserts.
FROM LEFT TO
RIGHT: Russian
(opposite),
Coconut
Frangipane
(opposite),
Cream Puffs
(page 676),
and Hazelnut
Dacquoise
(page 684)

Hazelnut dacquoise

MAKES 14 SANDWICH CAKES

Dacquoise meringue (page 298)	1 lb 6 oz	624 g
Praline mousseline (page 392)	1 lb 7 oz	652 g
Confectioners' sugar	as needed	as needed
Hazelnut dragée (page 793)	14 each	14 each

- 1 Reserve the best 14 meringues for the top.
- 2 On the other meringues, pipe ½-in/1-cm pearls of mousseline using a #4 plain pastry tip: Pipe 5 pearls around the outside of the meringue first, then fill the center. Chill until the mousseline sets completely, 20 to 30 minutes.
- 3 Place the reserved meringues on top of the mousseline and sprinkle with confectioners' sugar. Garnish the top with 1 hazelnuts dragée each.

Molded desserts.
FROM LEFT TO RIGHT:
Happiness (page 681), Chocolate Caramel Mousse Dessert (page 686), Chocolate Teardrops (page 677), Paulina (opposite), and Monte Alban (page 679)



Paulina

MAKES 50 ROUNDS (2¾ IN/7 CM EACH)

Yellow, orange, and green decorating batter, for patterned Joconde sponge	1 lb 3 oz each	539 g each
Patterned Joconde sponge batter (page 284) for sheets 17¼ by 12¾ in/45 by 33 cm	2 each	2 each
1-2-3 cookie dough (page 223)	2 lb	907 g
Pâte à glacier, white	as needed	as needed
Lime or lemon curd (page 377), cooled	3 lb 3 oz	737 kg
Cream cheese mousse (page 387)	1 lb 10 oz	1.65 kg
Mirror glaze (page 424), cold	3 oz	85 g

- 1 Using a small paintbrush, apply a thin layer of yellow, orange, and green decorating batter to 2 entire silicone mats by blotting the bristles onto the mat in a sponge-like manner. Freeze the painted mats for 30 minutes.
- 2 Divide the sponge batter evenly between the painted mats, spreading it quickly (before the decorating batter melts) but gently (to avoid losing volume).
- 3 Bake at 400°F/204°C until the sponges are not sticky and are a light golden brown color, about 7 minutes.
- 4 Line each ring mold with 8¼-in/21-cm strips of acetate. Cut the Joconde into strips 8¼ by 1½ in/21 by 3 cm for the inside of the molds. The strips of Joconde should not be as high as the walls of the mold; leave about ½ in/1 cm between the top of the Joconde and the top of the ring mold.
- 5 Using a 2½-in/6-cm cutter, cut the remaining Joconde into circles; reserve.
- 6 Roll out the cookie dough ⅛-in/3-mm thick. Using a 2½-in/6 cm cutter, cut 50 rounds from the dough. Place the rounds on a parchment-lined sheet pan and bake in a 375°F/191°C oven until golden, 7 to 10 minutes.
- 7 Once cool, brush the cookies with a thin layer of pâte à glacier and place at the bottom of each ring mold. On top of the cookie, pipe the curd ½ in/1 cm thick into the molds. Top the curd with the remaining Joconde rounds.
- 8 Fill the molds to the top with the cream cheese mousse. Wipe the molds clean, and even off the top with an offset spatula. Freeze overnight. (Reminder: Reserve any extra mousse in case it settles in the mold overnight and is no longer even with the top.)
- 9 If necessary, slightly reheat the mousse, whip by hand, and add to the tops of the molds, making sure the tops are flat and even.
- 10 Remove the rings from the dessert, but do not remove the acetate.
- 11 Using an offset spatula, evenly spread the cold glaze over the dessert. Remove the acetate from the desserts while they are still frozen. Decorate the pastry as desired.

Chocolate caramel mousse dessert

MAKES 22 ROUNDS (2¾ IN/7 CM EACH)

1-2-3 cookie dough (page 223)	2 lb	907 g
Vanilla sponge sheet (page 268), 11½ by 16½ in/29 by 42 cm	1 each	1 each
Simple syrup (page 900)	as needed	as needed
Chocolate caramel mousse (page 386)	4 lb 2 oz	1.87 kg
Poached apple or pear (page 898), small dice	5 each	5 each
Spraying chocolate (page 464)	as needed	as needed
Hard ganache (page 421)	1 lb	454 g
Chocolate disks (see “Tempered Chocolate Stencils and Cutouts,” page 827), for garnish	22 each	22 each
Meringue sticks	44 each	44 each

- 1 Roll out the cookie dough ⅛ in/3 mm thick. Using a 2½-in/6-cm cutter, cut 22 rounds. Place the rounds on a parchment-lined sheet pan and bake at 375°F/191°C until golden, 7 to 10 minutes. Cool completely.
- 2 Using a 2½-in/6-cm cutter, cut the sponge into 22 rounds. Soak the sponge with the simple syrup.
- 3 Place the 2¾-in/7-cm ring molds on a sheet pan and line the inside of each mold with acetate.
- 4 Place a cookie round in the bottom of each ring mold. Place a sponge round on top of each cookie.
- 5 Using a pastry bag fitted with a #4 piping tip, pipe the mousse into the mold, working from the outside in, filling the mold two-thirds of the way up the side and leaving an empty circle in the center. Make sure there are no air bubbles in the piped mousse.
- 6 Fill a new pastry bag with the fruit and cut a hole in the bottom of the bag big enough to pipe the fruit through it. Pipe the fruit into the empty circle on top of the sponge.
- 7 Pipe the remaining mousse to the top of the mold. Smooth the top with a small offset spatula.
- 8 Freeze the molds for 10 to 12 hours or overnight.
- 9 To finish the pastries, remove the rings and place the pastries at least 1 in/3 cm apart on top of an upside-down sheet pan covered with parchment paper. Remove the acetate from the pastries.
- 10 Heat the spraying chocolate to 95°F/35°C and splatter the pastries with the spraying chocolate, making random lines of chocolate on the tops and sides.
- 11 Pipe 3 dots of ganache on top of each pastry, forming a triangle, and place the chocolate disk on top of the ganache. Before service, place 2 meringue sticks onto the disk.