

chapter thirteen

Icings, glazes, and sauces

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he use of an icing, glaze, or sauce can mean the difference between a plain baked item and a more elaborate pastry or dessert. These preparations have a wide range of uses, limited only by the imagination of the pastry chef or baker. The techniques and applications involved in making and using them are important to master, as they act to balance and adjust flavors and textures, making them an integral part of any pastry or dessert with which they are paired.

Meringues

Whipping egg whites and sugar together creates the light yet stable aerated mixture known as a *meringue*. Meringue is commonly used for topping and filling cakes and pastries. It can also be flavored and dried in a low oven to make cookies; containers that can be used to hold fruit, mousse, or sorbet; or layers for cakes. Meringue is also used as an ingredient in mousses and batters to lighten, aerate, and leaven them.

A basic ratio for a meringue is one part egg whites to two parts sugar. As the egg whites are whipped, air is incorporated and the whites break into smaller and smaller globules to form bubbles. When sugar is whipped into the egg whites, the agitation of the mixture and the moisture of the whites begin to dissolve the sugar, which in turn surrounds the air bubbles, coating them and making them more stable.

There are a few basic rules to keep in mind for making a successful meringue. All utensils must be impeccably clean and dry. Make sure that no traces of fat of any kind come in contact with the egg whites, whether in the form of grease on the utensils or other equipment or from traces of egg yolk in the whites themselves. Fat will interfere with the protein strands and will prevent the egg whites from developing into a foam.

A small amount of an acid (cream of tartar, lemon juice, or vinegar) will relax the proteins, helping to stabilize the meringue. You can introduce an acid simply by wiping the bowl clean with lemon juice or vinegar before adding the egg whites or by adding a small amount of cream of tartar to the whites just as they begin to foam. Never use cream of tartar when whipping in a copper bowl, as it will cause a toxic reaction, turning the whites slightly green.

Room-temperature egg whites will whip up more readily. Be careful to use sugar that is free of impurities such as flour or other ingredients. Whip the egg whites on high speed until they are frothy, then gradually add the sugar while continuing to whip to the desired consistency (soft, medium, or stiff peak). Avoid overwhipping egg whites, as they become dry and lumpy, making them difficult to incorporate into other ingredients. Prepare meringue (especially common meringue) just before you intend to use it, because it will begin to collapse if it stands for any length of time.

Soft, medium,
and stiff peak
meringues



Types of meringues

There are three different types of meringue: *common* (or French), *Swiss*, and *Italian*.

Common (or French) Meringue

Common or French meringue is the simplest to prepare, but the least stable. Unless pasteurized egg whites are used, due to the dangers of salmonella, uncooked or unbaked common meringue should not be eaten. French meringue is most commonly used as a leavening agent in batters, and is also often employed in making meringue shells or bases or layers for cakes, or for piping decorations that are to be baked. This meringue is best prepared right before its intended use, as it will begin to collapse if it stands for any length of time.

1. Place the egg whites, salt, and vanilla extract in a mixing bowl and whip on high speed until they are frothy.
2. Gradually add the sugar while continuing to whip to the desired consistency.

Swiss Meringue

Swiss meringue is one of the more stable meringue varieties. Swiss meringue can be piped or baked and dried in the oven. It may also be used to lighten mousses and creams, to fill cakes, or to add piped borders and other decorative elements to products.

1. Stir egg whites with sugar with a whip over a hot water bath until they reach 165°F/74°C (115°F/46°C for pasteurized whites). Whipping the egg breaks the whites into small globules to form bubbles. This aerates the mixture, giving the final product volume and lightness in texture. The agitation created in stirring, as well as the heat from the water bath, dissolves the sugar, which then surrounds the air bubbles in the whites, making them more stable.
2. Transfer the egg whites to a mixer and whip to the desired peak. A medium peak should be attained if the desired use is to add the meringue to lighten creams, while a stiff peak should be created if the meringue is intended for piping and other décor work.

Italian Meringue

Italian meringue is the most stable of the meringues and is commonly used in various mousses and buttercreams and for décor work.

1. Whip egg whites in a mixer. Egg whites should be whipped with a whip attachment for proper aeration. Whipping the egg breaks the whites into small globules to form bubbles. This aerates the mixture, giving the final product volume and a lightness in texture.
2. Cook sugar to the soft ball stage (240°F/116°C), then add in a thin, steady stream to the whipping egg whites when they have reached the medium peak stage. Whip the whites on medium speed to the desired peak.



Adding hot syrup to the egg whites



The finished meringue

Stages of meringue: soft, medium, and stiff peaks

Each of the various stages of meringue—soft, medium, and stiff peak—is best suited for specific applications. A soft-peak meringue will cling to the whip when lifted but will not form pointed peaks. Soft-peak meringue is commonly used in soufflés. With medium-peak meringue, peaks will form when the whip is lifted from the meringue but will droop slightly. Medium-peak meringue is used to lighten mixtures such as creams and batters. When the whip is lifted from a stiff-peak meringue, sharp points will form and remain in the meringue. Stiff-peak meringue is the best choice for piping and décor work, as it holds its shape. All meringues should be glossy and smooth. If a stiff-peak meringue appears dry, dull, or lumpy, it has been overwhipped and will be difficult to work with.

Buttercream

Buttercream is an essential preparation in the pastry shop. Made with fresh sweet butter, natural flavorings, and other top-quality ingredients, it is excellent as a filling or icing for many cakes and pastries. There are four types of buttercream: *Italian*, *German*, *Swiss*, and *French*. Each of these types of buttercream has different characteristics that make them best suited for different applications.

Layers or coatings of buttercream should be even and thin. It should completely cover the layer or outside of the pastry or cake without being excessively thick. It should add enough moisture, flavor, and texture to complement without overpowering the pastry or cake to which it is applied.

Allow cold buttercream to come to room temperature before using. Then place it in the bowl of a mixer fitted with the paddle attachment and mix until smooth and spreadable.

Italian buttercream

Italian buttercream is made with meringue, butter, and flavorings. A meringue-based buttercream may be made with either an Italian or Swiss meringue. The use of egg whites in Italian buttercream results in a relatively white-colored product that is very light in texture. The light color and texture of a finished Italian buttercream make it a common choice in wedding cakes or for any pastries requiring white frosting.

1. Combine sugar and water in a heavy-bottomed saucepan and bring to a boil over medium-high heat, stirring to dissolve the sugar. Continue cooking, without stirring, until it reaches the soft ball stage (240°F/116°C). A heavy-bottomed saucepan is used, as it conducts heat most evenly.
2. Whip egg whites in a mixer fitted with the whip attachment on medium speed until frothy. Beat the meringue to medium peaks. A whip attachment is used, as it best incorporates air into the product being mixed. It is important not to overwhip the meringue, for a stiff-peaked meringue is resistant to incorporation into other ingredients.
3. When the sugar syrup reaches 240°F/116°C, add it to the meringue in a slow, steady stream while whipping on medium speed. Whip on high speed until the meringue has cooled to room temperature.
4. Add soft butter gradually, mixing until fully incorporated after each addition and scraping down the sides of the bowl as necessary. Scraping down the sides of the bowl ensures a thoroughly mixed, smooth buttercream. When using a mixer that doesn't touch the bottom of the bowl, make sure to additionally scrape the bottom as needed.
5. Blend in vanilla. The buttercream is now ready for use or may be tightly covered and stored under refrigeration.



Add the soft butter chunks to the meringue while the mixer is running.



As butter is added to an Italian buttercream, it may look broken (right), but after continued whipping, it develops a very smooth, even consistency (left).

Swiss meringue buttercream

The egg whites in a Swiss meringue buttercream are aerated through whipping, and stabilized by the dissolving sugar, creating a meringue able to be successfully incorporated with other ingredients. The combination of the fluffy consistency and the paleness of the Swiss meringue buttercream make it ideal for use in wedding cakes and any pastries where a white buttercream is desired.

1. Place sugar and egg whites in a stainless-steel bowl and whisk to combine. Set the bowl over a pan of barely simmering water and heat, whisking constantly, to 165°F/74°C. Whisking the sugar and egg whites over heat creates the Swiss meringue element of the buttercream.
2. Transfer the mixture to a mixer fitted with a whip attachment and whip on high speed until the meringue is cool.
3. Gradually add butter to the meringue while whipping on high speed; the buttercream should be light and creamy. Blend in vanilla. The element of meringue in the buttercream creates a product that is light in texture as well as in color.
4. Cover the buttercream with plastic wrap and store under refrigeration.

German buttercream

German buttercream is a combination of pastry cream, butter, and flavorings. The pastry cream also contributes to the cream's yellow color. Because it is yellow in color, it is unsuitable for some purposes where a white icing is desired. German buttercream has a richer texture than meringue-based buttercreams due to the whole eggs present in the pastry cream.

1. Cream together butter and sugar until light and fluffy. The mixture of butter and sugar becomes fluffy due to the incorporation of air into the mixture through the creaming process.
2. Gradually add pastry cream, mixing until fully incorporated after each addition and scraping down the sides of the bowl as necessary.
3. Store covered under refrigeration until ready to use. German buttercream has a notably short shelf life and is unsuitable for being made in large batches and stored.

French buttercream

French buttercream is made with either whole eggs or egg yolks, butter, cooked sugar syrup, and flavorings. It is similar to meringue-based Italian buttercream in technique, but the egg yolks make it richer and give it a yellow color.

1. Whip eggs in a mixer fitted with a whip attachment on high speed until light and fluffy, about 5 minutes. Using egg yolks in addition to whole eggs will make the final buttercream rich in flavor, as well as give the product a yellow color.

2. Combine sugar and water in a heavy-bottomed saucepan and bring to a boil, stirring to dissolve the sugar. Continue cooking, without stirring, until the mixture reaches 240°F/116°C. A heavy-bottomed saucepan is used, as it conducts heat most evenly.
3. Slowly pour the hot sugar syrup into the eggs while whipping on medium speed. Continue to whip until cool.
4. Gradually add butter, beating until incorporated after each addition and scraping down the sides of the bowl as necessary. Scraping down the sides of the bowl ensures a thoroughly mixed, smooth buttercream. When using a mixer that doesn't touch the bottom of the bowl, make sure to scrape the bottom as needed.
5. Blend in vanilla.
6. Store covered under refrigeration until ready to use.

Flavoring buttercream

Many different flavorings are compatible with buttercream. Of course, depending on the intended use, the amount of flavoring can be reduced or increased. Flavors may also be combined. It is often practical to make a large batch of buttercream and then flavor small portions as desired. Flavorings to be added to buttercream ideally should be at room temperature so they can easily be incorporated.

Whipped cream

There are two important considerations when whipping cream: temperature and fat content. Use cold cream (at approximately 40°F/4°C) and a chilled bowl, and use a cream that contains at least 30 percent fat. The fat present in cream coats the air as it is incorporated to form stable air bubbles. Whipped cream is used to fill, ice, and decorate cakes, tarts, and pastries, and it is served as an accompaniment to endless types of desserts. It is also used to aerate and lighten various creams and mousses.

1. Place cold cream in a chilled bowl of a mixer. Whipping cream in a very warm environment can prove difficult. The cold temperature prevents the fat in the cream from melting, which allows for better incorporation of air. Heat causes the fat in the cream to melt, making it impossible to whip.
2. Whip cream on high speed until it reaches desired peaks. As whipping continues, more bubbles form, which then cling together, causing the cream to stiffen. Whipped cream can be flavored in many ways: with extracts, liqueurs, or fruit purées.



Soft whipped cream peaks



Stiff whipped cream peaks

Fondant

Fondant is the traditional glaze for petits fours, éclairs, and doughnuts, among other pastries. Most kitchens and bakeshops use purchased fondant. For fondant to have its characteristic glossy finish, it must be warmed until it is liquid enough to flow readily (105°F/41°C). Small items are typically dipped into the fondant, using a dipping fork or similar tool. Larger items are set on racks on sheet pans and the fondant is poured, ladled, spooned, or drizzled over them. Assemble all your equipment before beginning and keep the fondant warm as you work. (See page 411 for more about a glazing setup.)

1. Place fondant in a stainless-steel bowl and heat over a hot water bath to heat. Do not let fondant exceed 105°F/41°C. Heating fondant reduces it to the liquid state needed to achieve the product's characteristically glossy finish. Fondant should be warmed until it is able to flow readily.
2. Thin the fondant to the desired consistency with warm water, corn syrup, or another liquid such as liqueur.
3. If desired, color or flavor the fondant. Once it has been melted, plain fondant can be colored and flavored as desired by adding coloring pastes, purées, concentrates, or chocolate. To make chocolate fondant, add about 3 oz/85 g melted unsweetened chocolate to 1 lb/454 g warmed fondant. Gradually add the chocolate to the fondant. The amount of chocolate may be adjusted to suit the desired flavor and color.



Fondant must be thinned to the proper dipping consistency to ensure a thin, even coating of glaze.

glazing with fondant, mirror glazes, or hard ganache

To glaze a pastry means to enrobe it in a thin coating of one of many and varied products, including fondant, ganache, and jam- or gelatin-based (mirror) glazes. Glazing adds visual appeal as well as flavor, and it also helps to increase the shelf life of the finished item by sealing in moisture.

Any glaze should be smooth, fluid, and free of any lumps. A well-applied glaze should always be in a thin, smooth layer.

Coat the item with the glaze quickly and do not disturb it as it sets for a perfect shine.



choosing a sauce

The proper sauce is essential for a successful dessert presentation. Always serve a sauce that will complement or enhance, not overwhelm, the textures and flavors of the dessert. You may want to avoid serving a dessert with a sauce of the same consistency and texture; for example, do not serve creamy vanilla sauce with ice cream. Instead, use a fruit coulis or another sauce that will provide contrast.

The basic types of sauces used in the pastry kitchen include custard (i.e., vanilla sauce or *crème anglaise*), sabayon, chocolate, fruit (using fresh, frozen, or dried fruit), caramel, and reduction. There are many variations on these basic preparations. By adding or substituting ingredients, you can adapt these sauces to suit any type of dessert item.

Vanilla sauce

Vanilla sauce, also known as *crème anglaise*, is one of the fundamental preparations for all pastry shops. It is actually a stirred custard, made with the same ingredients used to prepare a basic baked custard. Because the mixture is stirred constantly as the eggs thicken over heat, the custard stays loose and pourable instead of setting firmly, as it would if baked. Vanilla sauce is used as a sauce accompaniment to many desserts, and also serves as the base for other classical and contemporary applications, such as Bavarian cream and ice cream.

Before you start the sauce, prepare an ice bath. Have a strainer and a container to hold the finished sauce nearby.

1. Combine milk and heavy cream with salt and half of the sugar in a saucepan and bring to a boil, stirring to dissolve the sugar.
2. Blend egg yolks with the remaining half of the sugar, using a wire whip.
3. Temper the egg yolks by adding hot milk, whipping constantly. Egg yolks should be tempered, as the addition of too much hot liquid too quickly will result in the cooking of the eggs, causing them to scramble.
4. Return the tempered egg mixture to the hot milk in the saucepan and continue cooking carefully over low heat until the mixture thickens enough to coat the back of a spoon. Because the mixture is stirred constantly as the egg is heated, the custard stays loose instead of becoming firmly set.
5. Strain the sauce into a metal container, stir in the vanilla extract, and chill in an ice water bath. After cooking the sauce, immediately pour it through a sieve into the waiting container. Set the container in the ice bath to stop the cooking process, and stir the sauce occasionally as it cools. (If the custard is just slightly overcooked, immediately transfer it to a blender, add a little cold milk or cream, and process until smooth. Blending will rehomogenize the sauce, and the milk or cream will cool it. The rescued sauce will not have quite the same flavor and texture as a properly made sauce, but it should be fine for use as a component in another preparation.)
6. Cover tightly with plastic wrap and store under refrigeration.

Sabayon

Sabayon is a rich, substantial sauce of foamed egg yolks, sugar, and wine (Marsala is traditional in the Italian version, *zabaglione*). This sauce can be made ahead but is usually made to order due to its ease of preparation. Sabayon, however, may also serve as the base for a mousse and may be stabilized with gelatin and used as a cake or torte filling.

As sabayon is a very rich sauce, it is traditionally served with fresh fruit, berries, or other lean or acidic ingredients. It can be flavored as desired. If chocolate is added, the sauce will lose some of its airiness; the melted chocolate should be stirred in at the very end of the cooking process.

1. Combine egg yolks, sugar, and liquor in the bowl of a mixer and whip together until thoroughly blended. Examples of liquor or wine flavorings used in sabayon include Marsala, Champagne, bourbon, framboise, and Calvados.
2. Place the bowl over a pot of simmering water and heat, whisking constantly until the mixture is thickened and very foamy and has reached 180°F/82°C. The yolks are whipped constantly as they cook over simmering water until a dense, thick foam develops. The mixture should be whipped vigorously. Whipping the mixture serves to incorporate air, developing the foam. Heating the mixture as it is whipped serves a dual purpose. It stabilizes



Beat the sabayon to the ribbon stage.

the foam so that the volume is retained and also cooks the eggs sufficiently to make them safe for consumption. A properly thickened sabayon “ribbons” off the whisk.

3. Transfer the bowl to a mixer fitted with a whip attachment and whip until cool.
4. Transfer the sabayon to a container and cover it with plastic wrap placed directly against the surface to prevent a skin from forming. Sabayon may also be served warm or at room temperature.

Chocolate sauce

The success of any chocolate sauce depends primarily on the quality of the chocolate. Use the best-quality chocolate available to ensure a smooth, richly flavored sauce. Dark chocolate sauces can be made from unsweetened or bittersweet chocolate or a combination of the two. To get the most intense flavor, add a measure of cocoa powder, but be sure to adjust the sauce’s flavor and sweetness with sugar.

1. Combine sugar, water, and corn syrup in a heavy-bottomed saucepan and bring to a boil over medium-high heat. Remove from the heat.
2. Place cocoa powder in a bowl and add enough of the hot sugar syrup to make a paste, stirring until smooth.
3. Gradually add the remaining syrup and mix until fully incorporated. Adding the syrup slowly ensures that the final mixture is fully hydrated and evenly incorporated.
4. Add melted chocolate and blend until fully incorporated. The chocolate must also be melted carefully to prevent it from scorching or becoming grainy.
5. Strain the sauce through a fine-mesh sieve.
6. Serve warm or chilled.



Chocolate sauce

Fruit sauces

There are two basic categories of fruit sauces: *coulis*, which is a smooth puréed mixture made using fresh or frozen fruits; and *compote*, which is a chunky mixture made using either dried, fresh, or frozen fruits. Either type of sauce may be cooked or uncooked. However, coulis are typically cooked, or heated only slightly to facilitate the full incorporation of sugar. Compotes, on the other hand, may be simmered for a period of time to infuse flavors, soften dried fruits, or reduce liquids.

It is important to remember to select the highest-quality fruit available. Only the ripest, most flavorful fruits will yield a good-quality sauce. Fruit must be tasted to be evaluated for flavor and sugar content so that any formula can be adjusted as necessary to achieve the desired sweetness.

Fruit sauces may be used as a base for flourless soufflés, or to flavor Bavarian cream, buttercream, and other fillings and frostings.

1. For a basic coulis, combine fruit, sugar, and lemon juice in a saucepan and heat over medium heat.
2. Simmer, stirring, until the sugar has dissolved, about 10 minutes.
3. Strain the coulis through a fine-mesh sieve. Straining ensures that the final coulis will be as smooth as possible, free of any seeds or other unwanted fruit product.
4. Add sugar or lemon juice to taste, if necessary.

Caramel sauce

There are two basic types of caramel sauce: *clear* and *enriched*. Clear caramel sauce is made by cooking sugar to a deep, richly flavorful caramel and then adding a liquid. A good standard ratio for making clear caramel sauce is two parts by weight of sugar to one part liquid. The liquid added to the caramel to make the sauce may be anything from water to fruit juices to liqueurs or any combination thereof, depending on the desired flavor profile. Clear caramel sauce does not require that any enrichments be added; however, a small amount of butter is often used to “finish” the sauce by stirring it in after the addition of liquid.

Enriched caramel sauces, like their clear counterparts, start with caramelizing sugar, but always have butter and some type of liquid dairy product, usually heavy cream, added as an enrichment. The fat and emulsifiers present in the butter and cream add body and flavor to the sauce. It is important to remember that the liquid (water, fruit juice, liqueur, cream, etc.) that is to be added to caramel must be warmed first to prevent spattering of hot liquid or sugar.

Flavors can be infused into clear or enriched caramel sauces by adding ingredients such as spices, teas, or coffee beans to the mixture after liquid has been added. These ingredients should be allowed to steep with the sauce for a few minutes to impart their full flavor and then strained from the sauce before serving. Caramel sauce can be used not only as a sauce accompaniment for a plated dessert but also as the filling for a confection, for décor, or as the base or flavoring for a filling.

1. In a saucepan, bring cream to a boil over medium heat. Leave over very low heat to keep warm.
2. Prepare an ice water bath.
3. Combine sugar and glucose syrup in a heavy-bottomed saucepan and cook slowly over moderate heat, stirring constantly until all the sugar has dissolved. Stop stirring and continue to cook to a golden caramel. Remove from the heat and shock the saucepan in the ice water bath to stop the cooking.
4. Remove from the ice water bath and stir in the butter. Carefully stir in hot cream, mixing until fully blended. Cool. The fat and emulsifiers present in the butter and cream add body and flavor to the sauce.



Adding butter to a caramel sauce

Reduction sauces

Reduction sauces have a coating consistency. Reduction sauces are prepared by simmering juices, wines, or other alcoholic beverages over low to moderate heat to thicken and develop their individual characteristic flavors. Reducing liquids to create this type of sauce not only serves to enhance the desired flavor of the ingredient, but may also concentrate undesirable characteristics. For this reason, be careful when selecting ingredients for a reduction sauce, as some do not reduce successfully.

1. Combine juices or wines and other alcoholic beverages and simmer over low to moderate heat. The reduction will create the desired consistency, so monitor the sauce as it is cooking for consistency at the required service temperature.
2. Once the sauce has reduced and thickened, strain through a fine-mesh sieve.
3. Serve warm or cold.



Reduction sauces have a coating consistency.

Common meringue

MAKES 1 LB 8 OZ/680 G

Egg whites	8 oz	227 g
Salt	pinch	pinch
Vanilla extract	1 tsp	5 mL
Sugar	1 lb	454 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, then whisk to the desired consistency.

Swiss meringue

MAKES 1 LB 5 OZ/595 G

Egg whites	8 oz	227 g
Vanilla extract	1 tsp	5 mL
Salt	pinch	pinch
Sugar	1 lb	454 g

- 1 Place the egg whites, vanilla, salt, and sugar in the mixer bowl and stir until thoroughly combined.
- 2 Place the bowl over barely simmering water and slowly stir the mixture until it reaches between 115° and 165°F/46° and 74°C, depending on use.
- 3 Transfer the mixture to the mixer and whip on high speed with the whip attachment until the meringue is the desired consistency.

Italian meringue

MAKES 1 LB 8 OZ/680 G

Sugar	1 lb	454 g
Water	4 fl oz	120 mL
Egg whites	8 oz	227 g
Salt	pinch	pinch
Vanilla extract	1 tsp	5 mL

- 1 Combine 12 oz/340 g of the sugar with the water in a heavy-bottomed saucepan and bring to a boil over medium-high heat, stirring to dissolve the sugar. Continue cooking without stirring until the mixture reaches the soft ball stage (240°F/116°C).
- 2 Meanwhile, place the egg whites, salt, and vanilla in the mixer bowl fitted with the whip attachment.
- 3 When the sugar syrup has reached approximately 230°F/110°C, whip the whites on medium speed until frothy. Gradually add the remaining 4 oz/113 g sugar and beat the meringue to soft peaks.
- 4 When the sugar syrup reaches 240°F/116°C, add it to the meringue in a slow, steady stream while whipping on medium speed. Whip on high speed to stiff peaks. Continue to beat on medium speed until completely cool.

Chocolate meringue

MAKES 1 LB 8 $\frac{3}{4}$ OZ/702 G

Egg whites	8 oz	227 g
Granulated sugar	13 oz	369 g
Confectioners' sugar	3 oz	85 g
Cocoa powder	$\frac{3}{4}$ oz	21 g

- 1 Place the egg whites in a bowl and whisk until frothy.
- 2 Gradually add the granulated sugar while continuing to whisk, then whisk to the desired consistency.
- 3 Sift together the confectioners' sugar and cocoa and fold into the meringue.

Swiss meringue buttercream

MAKES 2 LB 12 OZ/1.25 KG

Sugar	1 lb	454 g
Egg whites	8 oz	227 g
Butter, cut into medium chunks, soft	1 lb 4 oz	567 g
Vanilla extract	2 tsp	10 mL

- 1 Place the sugar and egg whites in a stainless-steel bowl and whisk to combine. Set the bowl over barely simmering water and heat, whisking constantly, to 165°F/74°C.
- 2 Transfer the mixture to the mixer and whip on high speed with the whip attachment until the meringue is the desired consistency.
- 3 Gradually add the butter to the meringue while whipping on high speed; the buttercream should be light and creamy. Blend in the vanilla.
- 4 Cover and store in the refrigerator until ready to use.

Italian buttercream

MAKES 6 LB 9 OZ/2.98 KG

Sugar	2 lb	907 g
Egg whites	1 lb	454 g
Water	8 fl oz	240 mL
Butter, soft	3 lb	1.36 kg
Vanilla extract	1 tbsp	15 mL
Flavoring	as needed	as needed

- 1 Combine 8 oz/227 g of the sugar with the egg whites in the mixer bowl.
- 2 Combine the water with the remaining sugar in a saucepan. Cook the mixture until it reaches the soft ball stage (240°F/116°C).
- 3 When the sugar syrup reaches 230°F/110°C, begin whipping the egg whites on medium speed with the whip attachment. The egg whites should reach soft peaks at the same time the sugar reaches the desired temperature.
- 4 Stream the hot sugar into the whipping whites. Continue whipping until cooled to room temperature.
- 5 While the meringue is cooling, cut the butter into 1-in/3-cm cubes.
- 6 Once the meringue is cool, switch to the paddle attachment and gradually add the butter on medium speed. Cream until smooth and light; flavor as desired.
- 7 Cover and store under refrigeration until ready to use.

VARIATIONS CHOCOLATE BUTTERCREAM Add 3 oz/85 g melted and cooled bittersweet chocolate to 1 lb/454 g prepared buttercream.

COFFEE BUTTERCREAM Add ½ oz/14 g coffee paste, ½ fl oz/15 mL brandy, and 1 tsp/5 mL vanilla extract to 1 lb/454 g prepared buttercream.

HAZELNUT BUTTERCREAM Add 2 oz/57 g praline paste, 1 tbsp/15 mL brandy, and 1 tsp/5 mL vanilla extract to 1 lb/454 g prepared buttercream.

KIRSCH BUTTERCREAM Add 2 oz/57 g melted and cooled white chocolate and 1 fl oz/30 mL kirsch to 1 lb/454 g prepared buttercream.

MILK CHOCOLATE BUTTERCREAM Add 2 oz/57 g melted and cooled milk chocolate to 1 lb/454 g prepared buttercream.

MOCHA BUTTERCREAM Add 3 oz/85 g melted and cooled bittersweet chocolate and 1 Tbsp/30 mL espresso powder to 1 lb/454 g prepared buttercream.

WHITE CHOCOLATE BUTTERCREAM Add 2 oz/57 g melted and cooled white chocolate to 1 lb/454 g prepared buttercream.

French buttercream

MAKES 3 LB/1.36 KG

Whole eggs	8 oz	227 g
Egg yolks	8 oz	227 g
Sugar	1 lb 2 oz	510 g
Water	4 fl oz	120 mL
Butter, cut into medium chunks, soft	1 lb 8 oz	680 g
Vanilla extract	2 tsp	10 mL

- 1 Whip the eggs and yolks on high speed with the whip attachment until light and fluffy, about 5 minutes.
- 2 Combine the sugar and water in a heavy-bottomed saucepan and bring to a boil, stirring to dissolve the sugar. Continue cooking without stirring until the mixture reaches 240°F/116°C.
- 3 Slowly pour the hot sugar syrup into the eggs while whipping on medium speed. Continue to whip until cool.
- 4 Gradually add the butter, beating until incorporated after each addition and scraping down the sides of the bowl as necessary. Blend in the vanilla.
- 5 Cover and store under refrigeration until ready to use.

German buttercream

MAKES 2 LB 4 OZ/1.02 KG

Butter, soft	1 lb	454 g
Confectioners' sugar, sifted	4 oz	113 g
Pastry cream (page 370)	1 lb	454 g

- 1 Cream together the butter and sugar on medium speed with the paddle attachment until light and fluffy, about 5 minutes.
- 2 Gradually add the pastry cream, mixing until fully incorporated after each addition and scraping down the sides of the bowl as necessary.
- 3 Cover and store under refrigeration until ready to use.

Cream cheese icing

MAKES 2 LB/907 G

Cream cheese	1 lb	454 g
Butter, soft	8 oz	227 g
Confectioners' sugar, sifted	8 oz	227 g
Vanilla extract	1 tbsp	15 mL

- 1 Blend the cream cheese on low speed with the paddle attachment until smooth.
- 2 Add the butter in stages, and blend well. Add the confectioners' sugar and blend on low speed until fully incorporated. Beat on high speed until light and fluffy, about 5 minutes. Blend in the vanilla.
- 3 Cove and store under refrigeration until ready to use.

VARIATION LEMON CREAM CHEESE ICING Add the grated zest of 1 lemon to the icing with the vanilla.

Chantilly cream

MAKES APPROXIMATELY 8 OZ/227 G

Heavy cream	8 fl oz	240 mL
Confectioners' sugar	1 oz	28 g
Vanilla extract	¾ tsp	4 g

- 1 Whisk the cream by hand over an ice water bath to medium peaks.
- 2 Add the sugar and vanilla and continue to whisk by hand to stiff peaks.
- 3 Cove and store under refrigeration until ready to use.

VARIATIONS CINNAMON CHANTILLY CREAM Add ½ tsp/1 g ground cinnamon to the cream before whipping.

COFFEE CHANTILLY CREAM Add 1 oz/28 g coffee concentrate (page 897) to the cream before whipping.

Soft ganache

MAKES 3 LB 6 OZ/1.53 KG

Dark chocolate, finely chopped	1 lb 4 oz	567 g
Heavy cream	32 fl oz	960 mL

- 1 Place the chocolate in a stainless-steel bowl.
- 2 Bring the cream to a simmer.
- 3 Pour the hot cream over the chocolate. Allow to stand for 1 minute, then gently stir to blend. Strain and cool.
- 4 Cover with plastic wrap and refrigerate overnight before using.
- 5 Whip the ganache to desired peaks for use.

NOTE For a lighter-flavored ganache, add an equal amount of cream (by volume) to the chilled ganache before whipping.

VARIATIONS MEDIUM GANACHE Increase the amount of chocolate to 2 lb/908g and follow the method above.

SOFT MILK CHOCOLATE GANACHE Substitute milk chocolate for the dark chocolate.

SOFT WHITE CHOCOLATE GANACHE Substitute white chocolate for the dark chocolate.

Hard ganache

MAKES 5 LB/2.27 KG

Dark chocolate, finely chopped	4 lb	1.81 kg
Heavy cream	32 fl oz	960 mL

- 1 Place the chocolate in a stainless-steel bowl.
- 2 Bring the cream just to a simmer. Pour the hot cream over the chocolate, allow to stand for 1 minute, and stir until the chocolate is thoroughly melted.
- 3 Use the ganache immediately, or cover and store under refrigeration. Rewarm before use.

Cinnamon ganache

MAKES 1 LB/454 G

Heavy cream	3 fl oz	90 mL
Milk	3 fl oz	90 mL
Ground cinnamon	1 tsp	2 g
Cinnamon sticks	1 each	1 each
Light corn syrup	½ oz	14 g
Milk chocolate, finely chopped	10 oz	284 g

- 1 Combine the cream, milk, cinnamon, and corn syrup and bring to a simmer.
- 2 Remove the pot from heat, remove the cinnamon stick, and pour over the chopped chocolate. Allow to sit for 1 minute, then stir gently to combine. Allow to rest, covered, for about 20 minutes.
- 3 Portion and use immediately, or cover and store in the refrigerator for later use. To use, reheat in a double boiler.



Hard ganache is an emulsion of chocolate and cream.

TOP TO BOTTOM: Soft, medium, and hard ganache

Chocolate caramel ganache

MAKES 12 OZ/340 G

Sugar	5¼ oz	149 g
Lemon juice	2 drops	2 drops
Light corn syrup, warm	½ oz	14 g
Bittersweet chocolate, 70%, finely chopped	5¼ oz	149 g
Butter	2 oz	57 g
Dark rum	⅓ fl oz	10 mL
Heavy cream, warm	6 fl oz	180 mL
Salt	pinch	pinch

- 1 Combine the sugar and lemon juice in a sauce pot and cook, stirring gently, to a rich golden brown. Add the warmed corn syrup to the caramel. Remove the pan from the heat.
- 2 Pour the caramel over the chopped chocolate and allow to stand for 1 minute. Stir gently to combine.
- 3 Add the butter, rum, cream, and salt and stir until smooth.
- 4 Cool overnight in the refrigerator or cool to room temperature.
- 5 Table the ganache (see page 764 for tabling instructions) prior to spreading or piping.

Milk chocolate glaze

MAKES 4 LB/1.81 KG

Gelatin sheets	¾ oz	21 g
Milk	16 fl oz	480 mL
Glucose syrup	7 oz	198 g
Milk chocolate	1 lb 5 oz	595 g
Pâte à glacier, blond	1 lb 5 oz	595 g

- 1 Bloom the gelatin in cold water. Bring the milk and glucose syrup to a boil.
- 2 Squeeze the water out of the gelatin and add it to the hot liquid. Pour over the chocolates, stirring to combine.
- 3 Use the glaze on frozen desserts at 85°F/29°C.

Ultra-shiny chocolate glaze

MAKES 32 FL OZ/960 ML

Gelatin, granulated	1 oz	28 g
Water, cold	16 fl oz	480 mL
Bittersweet chocolate, chopped	2½ oz	71 g
Water	9½ fl oz	285 mL
Sugar	1 lb 2 oz	510 g
Dutch-process cocoa powder	5½ oz	156 g
Heavy cream	5½ fl oz	165 mL

- 1 Bloom the gelatin in the cold water and melt. Combine with the chocolate in a stainless-steel bowl.
- 2 Bring the water, sugar, cocoa powder, and cream to just below a boil over medium heat.
- 3 Pour the hot mixture over the gelatin and chocolate and let stand for 1 minute. Stir to melt and combine. Strain.
- 4 Use immediately.

Mirror glaze

MAKES 18 FL OZ/540 ML (SEE NOTES)

Gelatin sheets	4 each	4 each
Liquid, sweetened, flavored	16 fl oz	480 mL

- 1 Bloom the gelatin in enough cold water to cover it completely. Squeeze the water from the bloomed gelatin sheets.
- 2 Warm the flavored liquid. Add the gelatin to the warm liquid and stir to dissolve.
- 3 Cool over an ice water bath to 70°F/21°C before pouring onto mousse cakes in rings.
- 4 Chill to set before removing the cake ring.

NOTES Mirror glaze should be cool but still liquid when poured onto delicate mousses.

If the glaze does not stay level when placed in the refrigerator, prop the cakes or pan level before the glaze sets.

This formula yields enough to glaze the tops of three 10-in/25-cm cakes or 1½ full sheet cakes.

Spiced mirror glaze

MAKES 30 FL OZ/900 ML

Water	20 fl oz	600 mL
Sugar	12 oz	340 g
Vanilla beans	1 each	1 each
Allspice berries	3 each	3 each
Cinnamon sticks	2 each	2 each
Cloves	1 each	1 each
Ground nutmeg	¼ tsp	0.50 g
Ground ginger	¼ tsp	0.50 g
Orange zest, grated	1 tbsp	9 g
Lemon juice	4 fl oz	120 mL
Gelatin, granulated	¾ oz	21 g
Rum	1 fl oz	30 mL

- 1 Combine 15 fl oz/450 mL of the water with the sugar in a saucepan and bring to a boil over medium heat, stirring to dissolve the sugar. Split the vanilla bean, scrape the seeds into the sugar syrup, and add the pod. Add the allspice berries, cinnamon sticks, clove, nutmeg, ginger, orange zest, and lemon juice. Remove from the heat and steep for 15 minutes, then strain.
- 2 Bloom the gelatin in the rum and the remaining 5 fl oz/150 mL water and melt. Blend the melted gelatin with the spiced mixture.
- 3 Cool the glaze to 70°F/21°C. Use immediately.

Caramel glaze

MAKES 2 LB/907 G

Gelatin sheets	½ oz	14 g
Sugar	15 oz	425 g
Lemon juice	1 fl oz	30 mL
Water	10 fl oz	300 mL
Heavy cream	12½ fl oz	375 mL
Vanilla beans	1 each	1 each
Salt	pinch	pinch
Cornstarch	1 oz	28 g

- 1 Bloom the gelatin in cold water.
- 2 Combine the sugar and lemon juice and cook to medium amber color.
- 3 Slowly add 7½ fl oz/225 mL of the water, the cream, vanilla bean, and salt.
- 4 Combine the cornstarch with the remaining water to make a slurry.
- 5 Whisk in the slurry and bring to a boil. Remove from the heat.
- 6 Squeeze the water out of the gelatin and add the gelatin to the hot caramel mixture.
- 7 Strain. It is ready to use now or may be refrigerated and rewarmed for later use.

Apricot glaze

MAKES 24 FL OZ/720 ML

Gelatin, granulated	1¼ oz	35 g
Water	8 fl oz	240 mL
Light corn syrup	12 oz	340 g
Lemon juice	4 fl oz	120 mL
Apricot jam	6 oz	170 g

- 1 Bloom the gelatin in the water and melt.
- 2 Combine the corn syrup, lemon juice, and apricot jam in a saucepan and bring to a boil over medium heat. Blend in the melted gelatin.
- 3 Cool the glaze to 75°F/24°C. Use immediately.

Thread glaze

MAKES 2 LB/907 G

Sugar	1 lb 8 oz	680 g
Water	8 fl oz	240 mL

Combine the sugar and water in a heavy-bottomed saucepan and bring to a boil over medium heat, stirring to dissolve the sugar. Boil, without stirring, until the mixture reaches 234°F/112°C. Use the glaze immediately.

Grapefruit mirror glaze

MAKES 1 LB/454 G

Gelatin, granulated	½ oz	14 g
Grapefruit juice, cold	16 fl oz	480 mL

- 1 Bloom the gelatin in the grapefruit juice in a stainless-steel bowl. Set the bowl over a pan of simmering water and stir to dissolve the gelatin.
- 2 Cool the glaze to 70°F/21°C before using.

Mango mirror glaze

MAKES 2 LB 4 OZ/1.02 KG (ENOUGH FOR SIX 8-IN/20-CM CHARLOTTEs)

Mango purée	1 lb	454 g
Hero Gel	1 lb	454 g
Water	4 fl oz	120 mL

- 1 Combine the fruit purée, Hero Gel, and water in a sauce pot. Heat until dissolved.
- 2 Strain. Cool to 110°F/43°C.
- 3 Pour over chilled cake and refrigerate for 20 minutes, then unmold.

VARIATION 32 fl oz/960 mL fruit purée or juice combined with 8 sheets of bloomed gelatin may be applied to cakes and pastries as “Mirror Glaze.”

Other fruit purées may be substituted for the mango purée.

Chocolate mirror glaze

MAKES 1 LB 4 OZ/567 G (ENOUGH FOR ABOUT 20 DOMES)

Gelatin sheets	5 each	5 each
Sugar	9 oz	255 g
Water	5 fl oz	150 mL
Dutch-process cocoa powder	2¾ oz	78 g
Crème fraîche	3 oz	85 g
Dark chocolate, 64%, finely chopped	2 oz	57 g

- 1 Bloom the gelatin in cold water until softened, about 5 minutes. Drain.
- 2 Bring the sugar, water, cocoa powder, and crème fraîche to a boil in a sauce pot, stirring constantly until the sugar dissolves.
- 3 Pour the boiling mixture over the chocolate. Stir with a wooden spoon until the chocolate is completely melted.
- 4 Melt the gelatin in a bowl over barely simmering water.
- 5 Add approximately 1 oz/28 g of the chocolate mixture to the melted gelatin. Temper the chocolate-gelatin mixture into the remaining chocolate mixture.
- 6 Cool to room temperature and refrigerate until ready to use. Reheat glaze to 120°F/49°C to use.

Vanilla sauce

MAKES 48 FL OZ/1.44 L

Milk	16 fl oz	480 mL
Heavy cream	16 fl oz	480 mL
Salt	1 tsp	5 g
Sugar	8 oz	227 g
Egg yolks	10 oz	284 g
Vanilla extract	1 tbsp	15 mL

- 1 Combine the milk and cream with the salt and 4 oz/113 g of the sugar in a nonreactive saucepan and bring to a boil, stirring to dissolve the sugar.
- 2 Meanwhile, blend the egg yolks with the remaining sugar using a whisk.

- 3 Temper the egg yolks by gradually adding one-third of the hot milk, whipping constantly. Return the tempered egg mixture to the remaining hot milk in the saucepan and continue cooking until the mixture thickens enough to coat the back of a spoon.
- 4 Strain the sauce into a metal container and chill in an ice water bath. Stir in the vanilla extract.
- 5 Stir the sauce occasionally to ensure quick and even cooling. Cool to 40°F/4°C.
- 6 Cover tightly with plastic wrap and store under refrigeration.

VARIATIONS CINNAMON SAUCE Add 1 cinnamon stick to the milk mixture and bring to a boil. Cover and allow to steep for 5 to 10 minutes. Strain into a clean saucepan, bring back to a boil, and proceed as directed above.

COFFEE SAUCE Add ½ oz/14 g coarsely ground coffee beans to the milk mixture and bring to a boil. Cover and allow to steep for 5 to 10 minutes. Strain into a clean saucepan, bring back to a boil, and proceed as directed above.

LEMON SAUCE Add ½ oz/14 g grated lemon zest to the milk mixture and bring to a boil. Cover and allow to steep for 5 to 10 minutes. Strain into a clean saucepan, bring back to a boil, and proceed as directed above.

PEANUT BUTTER SAUCE Add 4 oz/113 g creamy peanut butter to 16 fl oz/480 mL Vanilla Sauce. Blend using an immersion blender, cover, and chill.

Sabayon

MAKES 32 FL OZ/960 ML

Egg yolks	12 oz	340 g
Sugar	12 oz	340 g
White wine	12 fl oz	360 mL

- 1 Combine the egg yolks, sugar, and wine in the bowl of a mixer and whip together until thoroughly blended. Place the bowl over simmering water and heat, whisking constantly, until the mixture is thickened and very foamy and has reached 180°F/82°C.
- 2 Transfer the bowl to the mixer and whip on high speed with the whip attachment until cool.
- 3 Transfer the sabayon to a container and cover it with plastic wrap placed directly against the surface to prevent a skin from forming. Sabayon may be served warm or at room temperature.

NOTE If desired, whip 24 fl oz/720 mL of heavy cream to medium peaks and fold into the cooled sabayon.

VARIATIONS BOURBON SAUCE Substitute bourbon for the white wine.

CALVADOS SABAYON Substitute Calvados for the white wine.

CHAMPAGNE SABAYON Substitute Champagne for the white wine.

FRAMBOISE SABAYON Substitute framboise for the white wine.

HONEY SABAYON Substitute honey for the sugar.

ZABAGLIONE Substitute Marsala for the white wine.

Raspberry sabayon

MAKES 32 FL OZ/960 ML

Egg yolks	9 oz	255 g
Sugar	9 oz	255 g
Raspberry liqueur	6 fl oz	180 mL
Heavy cream	12 fl oz	360 mL

- 1 Combine the egg yolks, sugar, and liqueur in the bowl of a mixer and whisk until thoroughly blended. Place the bowl over simmering water and whisk constantly until the mixture is thickened and very foamy and has reached approximately 180°F/82°C.
- 2 Transfer the bowl to the mixer and whip on high speed with the whip attachment until cool.
- 3 Whip the cream to soft peaks and gently fold into the sabayon.
- 4 Serve immediately.

Calvados sabayon sauce

MAKES 32 FL OZ/960 ML

Egg yolks	8 oz	227 g
Sugar	8 oz	227 g
Calvados or other apple brandy	5½ fl oz	165 mL
Heavy cream	8 fl oz	240 mL

- 1 Combine the egg yolks, sugar, and Calvados in the bowl of a mixer and whisk until thoroughly blended. Place the bowl over simmering water and heat, whisking constantly, until the mixture is thickened and very foamy and has reached approximately 180°F/82°C.
- 2 Transfer the bowl to the mixer on high speed with the whip attachment and whip until cool.
- 3 Whip the heavy cream to soft peaks and fold into the sabayon.
- 4 Serve immediately.

Hot fudge sauce

MAKES 32 FL OZ/960 ML

Bittersweet chocolate, melted	13½ oz	383 g
Cocoa powder	3 oz	85 g
Water	11 fl oz	330 mL
Butter	7 oz	198 g
Sugar	13 oz	369 g
Light corn syrup	4½ oz	128 g
Salt	½ tsp	2.50 g
Vanilla extract	1 tbsp	15 mL

- 1 Place the melted chocolate, cocoa powder, and water in a saucepan over low heat and stir gently until fully combined. Add the butter, sugar, corn syrup, and salt and simmer over medium heat until thick, about 5 minutes.
- 2 Remove from the heat and add the vanilla extract.
- 3 Serve warm.

Chocolate fudge sauce

MAKES 2 LB/907 G

Bittersweet chocolate, finely chopped	6 oz	170 g
Butter	2½ oz	71 g
Water	9 fl oz	270 mL
Sugar	8 oz	227 g
Light corn syrup	5½ oz	156 g
Brandy	4½ tsp	23 mL

- 1 Melt the chocolate and butter in a stainless-steel bowl over barely simmering water, stirring gently to combine.
- 2 Stir in the water. Stir in the sugar and corn syrup.
- 3 Transfer the mixture to a saucepan and simmer over low heat until the sugar has melted and all the ingredients are thoroughly combined, about 5 minutes.
- 4 Remove from the heat and cool slightly. Stir in the brandy.
- 5 Serve warm.

Chocolate sauce

MAKES 32 FL OZ/960 ML

Sugar	10 oz	284 g
Water	16 fl oz	480 mL
Light corn syrup	4½ oz	128 g
Cocoa powder, sifted	4 oz	113 g
Bittersweet chocolate, melted	1 lb	454 g

- 1 Combine the sugar, water, and corn syrup in a heavy-bottomed saucepan and bring to a boil over medium-high heat. Remove from the heat.
- 2 Place the cocoa powder in a bowl and add enough of the hot sugar syrup to make a paste, stirring until smooth. Gradually add the remaining syrup and mix until fully incorporated.
- 3 Add the melted chocolate and blend until fully incorporated.
- 4 Strain through a fine-mesh sieve.
- 5 Serve warm or chilled.

Raspberry coulis

MAKES 32 FL OZ/960 ML

Raspberries (fresh or frozen)	2 lb	907 g
Sugar	1 lb	454 g
Lemon juice	2 fl oz	60 mL

- 1 Combine the raspberries, 8 oz/227 g of the sugar, and 1 fl oz/30 mL of the lemon juice in a saucepan over medium heat. Simmer, stirring, until the sugar has dissolved, about 10 minutes.
- 2 Strain the coulis through a fine-mesh sieve.
- 3 Adjust the flavor balance with sugar and/or lemon juice, if necessary.

NOTE If desired, add a slurry made of 2 fl oz/60 mL water and 1 oz/28 g cornstarch per 32 fl oz/960 mL of coulis to the sauce to thicken it. Bring the coulis to a boil, gradually whisk in the slurry, and bring back to a boil. Cool.

VARIATIONS **KIWI COULIS** Substitute kiwi purée for the raspberries.

MANGO COULIS Substitute chopped mango for the raspberries.

STRAWBERRY COULIS Substitute fresh or frozen strawberries for the raspberries.

Papaya coulis

MAKES 32 FL OZ/960 ML

Papaya, peeled, seeded, and cubed	2 each	2 each
Pineapple, peeled, cored, and cubed	½ each	½ each
Coconut milk	4 fl oz	120 mL
White crème de cacao	2 tbsp	30 mL
Rum	1 tbsp	15 mL
Orange juice	8 fl oz	240 mL
Lemon juice	4 fl oz	120 mL
Lime juice	2 fl oz	60 mL
Lemongrass, chopped	1 stalk	1 stalk
Sugar	3 to 6 oz	85 to 170 g

- 1** Purée the papaya and pineapple in a food processor.
- 2** Transfer the purée to a saucepan, add the coconut milk, crème de cacao, rum, the orange, lemon, and lime juices, the lemongrass, and 3 oz/85 g sugar and mix well. Bring to a simmer and remove from the heat.
- 3** Strain through a fine-mesh sieve.
- 4** Add more sugar, if necessary.
- 5** Cover and store in the refrigerator until ready to use. Serve warm or cold.

Pineapple-sage coulis

MAKES 32 FL OZ/960 ML

Pineapple, medium	1 each	1 each
Coconut milk	4 fl oz	120 mL
Papaya, peeled and cubed	4 oz	113 g
Sugar	3 to 5 oz	85 to 142 g
Malibu rum	1 fl oz	30 mL
Sage leaves	6 to 8 each	6 to 8 each
Lime juice	1 fl oz	30 mL
Lemon juice	2 fl oz	60 mL

- 1 Peel and core the pineapple and cut into pieces. Place the pineapple in a nonreactive saucepan with the coconut milk, papaya, 3 oz/85 g of the sugar, and the rum. Bring to a simmer and add the sage leaves. Cover, remove from the heat, and cool thoroughly.
- 2 Remove and discard the sage leaves. Transfer the pineapple mixture to a food processor and purée. Strain through a fine-mesh sieve.
- 3 Stir in the lime and lemon juices, blending thoroughly.
- 4 Add more sugar, if necessary.

Plum röster

MAKES 32 FL OZ/960 ML

Plums, pitted and sliced	3 lb	1.36 kg
Sugar	5 oz	142 g
Water	6 fl oz	180 mL
Red wine (Burgundy)	6 fl oz	180 mL
Cinnamon sticks	2 each	2 each

- 1 Combine all the ingredients in a saucepan, bring to a simmer over medium heat, and simmer until the plums are tender, about 30 minutes.
- 2 Remove the cinnamon sticks. Pass the mixture through a food mill or press through a fine-mesh sieve, working as much of the pulp through the mesh as possible.
- 3 Return the mixture to the saucepan and simmer to reduce by half.
- 4 Serve warm.

Raspberry sauce

MAKES 32 FL OZ/960 ML

Raspberry purée	16 fl oz	480 mL
Sugar	8 oz	227 g
Water	9 fl oz	270 mL
Tapioca starch	½ oz	14 g

- 1 Combine the raspberry purée, sugar, and 8 fl oz/240 mL of the water in a saucepan and bring to a boil.
- 2 Meanwhile, make a slurry with the tapioca starch and the remaining 1 fl oz/30 mL water.
- 3 Slowly whisk the slurry into the boiling purée. Return the mixture to a boil, stirring constantly with a whisk until thickened.
- 4 Strain the sauce through a fine-mesh strainer. Cool over an ice water bath.
- 5 The sauce is ready to use immediately, or may be covered and stored in the refrigerator until needed.

Passion fruit sauce

MAKES 32 FL OZ/960 ML

Passion fruit purée	1 lb 5 oz	595 g
Sugar	4 to 8 oz	113 to 227 g
Water	1 fl oz	30 mL
Cornstarch	½ oz	14 g
Lemon juice	1 fl oz	30 mL

- 1 Combine the fruit purée and 4 oz/113 g of the sugar in a saucepan and bring to a boil over medium heat.
- 2 Meanwhile, make a slurry with the water and cornstarch. Slowly whisk the slurry into the boiling purée and bring back to a boil, whisking until thickened. Remove from the heat.
- 3 Adjust the flavor with more sugar and the lemon juice as necessary. Cool over an ice water bath. The sauce is ready to use immediately, or may be covered and stored in the refrigerator until needed.

VARIATIONS COCONUT SAUCE Substitute coconut purée for the passion fruit purée.

PAPAYA SAUCE Substitute papaya purée for the passion fruit purée.

RASPBERRY SAUCE Substitute raspberry purée for the passion fruit purée.

Citrus sauce

MAKES TEN TO TWELVE ½-OZ/14-G SERVINGS

Orange juice	12 fl oz	360 mL
Vanilla beans, split and scraped	1 each	1 each
Cinnamon sticks	2 each	2 each
Sugar	1½ oz	43 g
Butter	3 oz	85 g
Orange suprêmes	36 each	36 each

- 1 Combine the orange juice, vanilla bean seeds and pod, cinnamon sticks, and sugar in a sauce pot and bring to a boil until the liquid reduces by half, about 10 minutes. Whisk the liquid constantly during the reduction process.
- 2 Remove the pot from the heat and strain into a clean pot. Thicken the sauce by vigorously whisking in the butter. Add the orange suprêmes.
- 3 Reserve the sauce warm or reheat at service so it is served warm.

Hot strawberry syrup

MAKES 32 FL OZ/960 ML

Strawberries (fresh or frozen)	3 lb	1.36 kg
Sugar	1 lb	454 g
Water	12 fl oz	360 mL
Vanilla beans, seeds only	1 each	1 each
Lemon juice	4 fl oz	120 mL

- 1 If using frozen strawberries, thaw slightly. Slice the strawberries.
- 2 Combine the strawberries, sugar, and water in a saucepan, bring to a simmer over medium heat, and simmer until the strawberries are soft, about 15 minutes.
- 3 Strain through a fine-mesh sieve, pressing against the solids with the back of a ladle.
- 4 Pour the liquid into a saucepan, add the vanilla bean seeds and the lemon juice, and simmer until reduced by half, or to the consistency of a syrup, about 30 minutes.
- 5 Serve hot or cover and refrigerate until ready to reheat and use.

Savarin syrup

MAKES 5 LB 6 OZ/2.44 KG

Pineapple skins, cleaned*	1 each	1 each
Water	48 fl oz	1.36 kg
Orange juice	16 fl oz	480 mL
Vanilla beans, split and scraped	1 each	1 each
Cinnamon sticks	2 each	2 each
Black peppercorns	10 each	10 each
Sugar	1lb 2 oz	510 g
Neutral gel**	4 oz	113 g

*Reserve pineapple for roasting the next day.

**Not used in the syrup, but as a glaze after the savarin has been soaked.

- 1** Clean the pineapple: Cut off the top and bottom. Stand the pineapple straight up and trim the skin top to bottom with a serrated knife. Remove any “eyes.” Turn the pineapple on its side and, using a large slicer, round and cut an even cylinder. Reserve the cylinder for roasting; use all the trim for the syrup.
- 2** Combine the pineapple skin and trim, water, orange juice, vanilla bean seeds and pod, cinnamon sticks, peppercorns, and sugar in a nonreactive saucepan and boil for 10 minutes. Let cool to room temperature. Chill overnight.
- 3** The next day, strain the syrup through cheesecloth and squeeze out as much flavor as possible from the solids. Store covered in the refrigerator.
- 4** To use for soaking, bring the syrup to a boil. Dunk thawed savarin in very hot, but not boiling, syrup, until the savarin has absorbed as much liquid as it can without falling apart. (You can dunk up to 5 savarin at a time.)
- 5** Remove the soaked savarin from the liquid with a slotted spoon. Let drain on a cooling rack over a sheet pan and refrigerate.
- 6** To use for glazing, combine the neutral gel with just enough of the savarin syrup to loosen the gel. Dunk the savarin in the glaze in an éclair fashion. Keep refrigerated.

Caramel simple syrup

MAKES 1 LB/454 G

Sugar	8 oz	227 g
Lemon juice	3 drops	3 drops
Water, warm	8 fl oz	240 mL

- 1 Combine the sugar and lemon juice in a medium sauce pot and cook to a deep amber color, stirring gently.
- 2 Add the warm water slowly while stirring constantly with a whisk. Stir until fully combined. Cover and store in the refrigerator.

Banana syrup

MAKES 10 OZ/284 G

Mineral water	8 fl oz	240 mL
Sugar	2 oz	57 g
Bananas, fully ripe, sliced ½ in/1 cm thick	1 each	1 each

- 1 Combine all the ingredients in a sauce pot, bring to a boil, and then reduce the heat to low to simmer for 10 minutes.
- 2 Strain through a fine-mesh sieve and let cool to room temperature. Cover and store in the refrigerator until use.

Blood orange sauce

MAKES 32 FL OZ/960 ML

Blood orange juice	20 fl oz	600 mL
White wine	6 fl oz	180 mL
Sugar	6½ oz	184 g
Arrowroot	1 oz	28 g
Water	1½ fl oz	45 mL
Lemon juice	1 fl oz	30 mL

- 1 Combine the blood orange juice, wine, and sugar in a heavy-bottomed saucepan. Bring to a boil over medium heat, stirring occasionally to dissolve the sugar. Remove from the heat.
- 2 Make a slurry with the arrowroot and water. Gradually whisk the slurry into the orange juice mixture and return to a boil, whisking constantly. Immediately remove from the heat.
- 3 Stir in the lemon juice. Strain through a fine-mesh sieve. Cool and refrigerate until needed.

Strawberry tarragon sauce

MAKES 9 OZ/255 G

Strawberry purée	6 oz	170 g
Sugar	1½ oz	43 g
Modified starch	½ tsp	2.50 mL
Water	2 fl oz	60 mL
Tarragon, chopped	1½ tbsp	4.50 g

- 1 Place the purée and sugar in a medium sauce pot and bring to a boil over high heat. Meanwhile, make a slurry with the starch and water.
- 2 Add the slurry to the purée, whisking constantly. Bring the mixture back to a boil for 15 seconds.
- 3 Strain through a fine-mesh strainer and cool in a water bath.
- 4 When completely cool, add the tarragon. Refrigerate until needed.

Lime rickey sauce

MAKES 64 FL OZ/1.92 L

Sugar	1 lb 5 oz	595 g
Lime juice	10½ fl oz	315 mL
Light rum	32 fl oz	960 mL

- 1 Combine all of the ingredients in a saucepan and bring to a boil over medium heat, stirring to dissolve the sugar. Boil without stirring until the sauce reaches 220°F/104°C.
- 2 Remove from the heat and cool completely. Serve chilled or at room temperature.

Chunky strawberry sauce

MAKES 20 FL OZ/600 ML

Strawberries	12 oz	340 g
Sugar	7 to 10 oz	198 to 284 g
Water	9 fl oz	270 mL
Lemon juice	1 tbsp	15 mL
Cornstarch	$\frac{3}{4}$ oz	21 g
Orange liqueur	2 fl oz	60 mL

- 1 Chop 12 of the strawberries into $\frac{1}{2}$ -in/1-cm cubes. Reserve.
- 2 Combine the remaining strawberries, the sugar, 8 fl oz/240 mL of the water, and the lemon juice in a nonreactive saucepan and bring to a boil. Simmer for 2 to 3 minutes.
- 3 Remove from the heat and purée using an immersion blender. Return to the heat and bring back to a boil.
- 4 Meanwhile, make a slurry with the cornstarch and the remaining 1 fl oz/30 mL water. Gradually whisk the slurry into the sauce and bring back to a boil, whisking until the sauce thickens enough to coat the back of a spoon. Blend in the orange liqueur.
- 5 Cool the sauce over an ice water bath. Refrigerate until needed.
- 6 Just before serving, fold in the reserved chopped strawberries.

NOTE Depending on how ripe the strawberries are, the amount of sugar may need to be adjusted.

White pear and huckleberry sauce

MAKES 12 OZ/340 G

Poire William (brandy)	3½ fl oz	75 mL
Water	1 tbsp	15 mL
Dried huckleberries	1 oz	28 g
Pear purée	6 oz	170 g
Sugar	1½ oz	43 g
Lemon juice	1½ tsp	7.5 mL
Modified starch	1 tsp	5 mL

- 1 Combine the Poire William and water and soak the huckleberries overnight.
- 2 Strain through a fine-mesh sieve and reserve the liquid and huckleberries separately.
- 3 Combine the pear purée, sugar, lemon juice, and all but 1 fl oz/30 mL of the soaking liquid in a sauce pot. Bring to a boil over medium-high heat.
- 4 Make a slurry with the starch and the reserved liquid. Gradually add to the boiling mixture, stirring constantly.
- 5 Bring the mixture to a rapid boil again until the mixture thickens, remove from heat, and let cool to room temperature.
- 6 Strain the sauce and add the reserved huckleberries. Refrigerate until needed.

Coconut ginger sauce

MAKES 32 FL OZ/960 ML

Coconut milk	24 fl oz	720 mL
Papaya, small dice	1 each	1 each
Lemongrass, finely chopped	2 stalks	2 stalks
Ginger, peeled and thinly sliced	2 oz	57 g
Malibu rum	2 fl oz	60 mL
Sugar	3 to 6 oz	85 to 170 g
Lemon juice	1 to 2 fl oz	30 to 60 mL

- 1 Combine the coconut milk and papaya in a saucepan and simmer over low heat until the papaya is tender, about 15 minutes.
- 2 Transfer to a food processor and purée. Strain through a fine-mesh sieve and return to the saucepan.
- 3 Add the lemongrass, ginger, and rum and bring to a simmer. Remove from the heat, cover, and steep overnight under refrigeration.
- 4 Strain the sauce. Add the sugar and lemon juice as needed and stir with a whisk to combine. Refrigerate until needed.

Lemon verbena sauce

MAKES 24 FL OZ/720 ML

Large lemon verbena leaves	12 each	12 each
Water	14 fl oz	420 mL
Lemon juice	6 fl oz	180 mL
Glucose syrup	1 oz	28 g
Sugar	2 oz	57 g
Lemongrass, chopped	1 stalk	1 stalk
Cornstarch	½ oz	14 g
White wine	1 fl oz	30 mL

- 1 Reserve 4 of the lemon verbena leaves. Combine the remaining 8 leaves, the water, lemon juice, glucose, sugar, and lemongrass in a saucepan and bring to a simmer. Remove from the heat, cover, and steep for 10 minutes.
- 2 Cool, cover, and refrigerate overnight.
- 3 Strain through a fine-mesh strainer into a saucepan and bring to a boil.
- 4 Make a slurry with the cornstarch and white wine. Gradually whisk the slurry into the sauce and bring back to a boil, whisking until the sauce thickens enough to coat the back of a spoon.
- 5 Allow the sauce to cool to room temperature.
- 6 Just before serving, mince the reserved minced leaves and add to the sauce.

Burnt orange sauce

MAKES 48 FL OZ/1.44 ML

Oranges	1½ each	1½ each
Milk	32 fl oz or more	960 mL or more
Sugar	8 oz	227 g
Egg yolks	6 oz	170 g
Vanilla extract	¼ tsp	1.25 mL

- 1 Place the oranges on a sheet pan and roast in a 375°F/191°C oven until golden brown. Cut the oranges into quarters.
- 2 Bring the milk to a boil and add the roasted oranges. Chill over an ice water bath, cover, and refrigerate for 24 hours.

- 3 Strain the milk and add enough fresh milk to bring it back to 32 fl oz/960 mL.
- 4 Combine the milk with 4 oz/113 g of the sugar in a saucepan and bring to a boil, stirring to dissolve the sugar.
- 5 Whisk together the egg yolks and the remaining sugar.
- 6 Temper the egg yolks by gradually adding one-third of the hot milk, whisking constantly. Return the tempered egg mixture to the remaining hot milk in the saucepan and continue cooking until the mixture thickens enough to coat the back of a spoon.
- 7 Strain the sauce into a metal container, stir in the vanilla, and chill in an ice water bath.
- 8 Cover with plastic wrap and store under refrigeration.

Fruit salsa

MAKES 1 LB 14 OZ/851 G

Papaya, small dice	5 oz	142 g
Mango, small dice	5 oz	142 g
Honeydew melon, small dice	5 oz	142 g
Strawberries, small dice	5 oz	142 g
Passion fruit juice	1 fl oz	30 mL
Mint, finely chopped	1 tbsp	3 g
Amaretto liqueur	3 fl oz	90 mL
Orange juice	8 fl oz	240 mL
Sugar	3 oz	85 g

- 1 Combine the fruits, passion fruit juice, and mint. Set aside to macerate.
- 2 Combine the Amaretto, orange juice, and sugar and bring to a boil. Boil until reduced to 7 fl oz/210 mL. Cool to room temperature.
- 3 Gently blend the reduced liquid into the fruit.
- 4 Refrigerate until needed.

Orange marinade

MAKES 14 FL OZ/420 ML

Orange juice	4 fl oz	120 mL
Honey	8 oz	227 g
Orange liqueur	4 fl oz	120 mL

- 1 Combine the orange juice and honey in a saucepan and bring to a simmer.
- 2 Remove from the heat and stir in the orange liqueur. Cool to room temperature.
- 3 Store, tightly covered, in the refrigerator.

Fruit soaker

MAKES 48 FL OZ/1.44 L

Port, tawny	8 fl oz	240 mL
Orange liqueur	4 fl oz	120 mL
Raspberry liqueur	4 fl oz	120 mL
Sugar	1 oz	28 g
Seasonal fruit, assorted	2 lb 8 oz	1.13 kg

- 1 Combine the port, orange and raspberry liqueurs, and sugar in a saucepan and bring to a boil over medium heat, stirring to dissolve the sugar.
- 2 Cool to room temperature. Clean, peel, and slice the fruit as needed.
- 3 Pour the port mixture over the fruit, cover, and allow to macerate overnight, tightly covered, under refrigeration.

Raisin sauce

MAKES 24 FL OZ/720 ML

Raisins or currants	12 oz	340 g
Apple cider	64 fl oz	1.92 L
Light brown sugar	4 oz	113 g
Ground cinnamon	½ tsp	1 g
Ground nutmeg	¼ tsp	0.5 g
Vanilla beans, seeds only	2 each	2 each
Apple brandy	4 fl oz	120 mL

- 1 Combine the raisins and 8 fl oz/240 mL of the cider in a saucepan and bring to a simmer over low heat. Remove from the heat and allow the raisins to plump for at least 30 minutes.
- 2 Combine the remaining 56 fl oz/68 L apple cider, the sugar, cinnamon, nutmeg, and vanilla bean seeds in a saucepan. Bring to a simmer and reduce by two-thirds, about 30 minutes.
- 3 Drain the raisins.
- 4 Remove the pan from the heat and stir in the apple brandy and raisins.
- 5 Serve warm or chilled.

Dried cherry sauce

MAKES 1 LB 10 OZ/737 G

Sugar	3 oz	85 g
Red wine	13 fl oz	390 mL
Water	6 fl oz	180 mL
Orange juice	1 fl oz	30 mL
Lemon juice	1 fl oz	30 mL
Vanilla beans	1 each	1 each
Dried cherries	4 oz	113 g
Cornstarch	½ oz	14 g

- 1 Combine the sugar, 12 oz/360 mL of the red wine, the water, and orange and lemon juices in a saucepan. Split the vanilla bean, scrape the seeds into the pan, add the pod, and bring the mixture to a boil. Remove from the heat and add the cherries.
- 2 Refrigerate covered overnight.

- 3 Strain, reserving the cherries. Pour the sauce into a saucepan and bring to a boil.
- 4 Make a slurry with the cornstarch and the remaining 1 fl oz/30 mL red wine. Gradually whisk the slurry into the sauce and bring back to a boil, whisking until the sauce thickens enough to coat the back of a spoon.
- 5 Cool to room temperature.
- 6 Add the reserved cherries and serve at once.

Candied cranberry compote

MAKES 32 FL OZ/960 ML

Sugar	1 lb 12 oz	794 g
Water	24 fl oz	720 mL
Cranberries (fresh or frozen)	1 lb 14 oz	851 g
Orange juice	4 fl oz	120 mL
Cinnamon sticks	1 each	1 each

- 1 To prepare the candied cranberries, combine 1 lb 8 oz/680 g of the sugar and 12 fl oz/360 mL of the water in a heavy-bottomed saucepan and bring to a simmer over medium-high heat, stirring until the sugar has dissolved.
- 2 Add the cranberries and poach until tender; do not allow the syrup to come to a boil. Remove from the heat and allow the cranberries to cool completely in the sugar syrup.
- 3 Drain the cranberries and spread them on a parchment-lined sheet pan. Dry in a 200°F/93°C oven until they are just slightly sticky, about 1½ hours. Reserve.
- 4 To prepare the sauce, combine 6 oz/170 g of the cranberries with the remaining 12 fl oz/360 mL water, the orange juice, the remaining 4 oz/113 g sugar, and the cinnamon stick in a saucepan and simmer over medium heat until the cranberries burst and are very soft, about 20 minutes.
- 5 Remove the cinnamon stick and purée the mixture in a food processor. Transfer to a bowl and gently stir in the remaining candied cranberries. Add more sugar, if necessary.
- 6 Store, tightly covered, in the refrigerator.

Fig compote

MAKES 2 LB 8 OZ/1.13 KG

Dried figs	1 lb 3 oz	539 g
Raisins	9 oz	255 g
Vanilla beans, split and scraped	1 each	1 each
Lemon juice	1 fl oz	30 mL
Orange zest, grated	1 each	1 each
Honey	8½ oz	241 g
Ground cinnamon	1 tsp	2 g
Almonds, lightly toasted and finely chopped	4 oz	113 g
Port, tawny	3 fl oz	90 mL

- 1 Chop the figs and raisins in a food processor until the fruits are approximately small dice.
- 2 Combine with the remaining ingredients.
- 3 Use immediately or cover and store covered in the refrigerator for later use.

Poached apple compote

MAKES 1 LB 10 OZ/737 G

Honey Crisp apples	8 oz	227 g
Apple cider	12 fl oz	360 mL
Cinnamon sticks	1 each	1 each
Sugar	6 oz	170 g
Lemon	½ each	½ each
Gelatin sheets	⅓ oz	9 g

- 1 Cut the apples into small dice, place in a pot, and cover with the apple cider. Add the cinnamon stick, sugar, and lemon. Keep just below a simmer and poach until the apples are just tender, about 10 minutes.
- 2 Drain and reserve the apples. Reduce the poaching liquid to 8 fl oz/240 mL.
- 3 Bloom the gelatin in cool water, drain, and melt in the reduced liquid. Cool slightly.
- 4 Fold in the apples.
- 5 The compote is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Blueberry compote

MAKES 1 LB 6 OZ/624 G

Blueberries (fresh or frozen)	1 lb	454 g
Sugar	5 oz	142 g
Rosemary	1 small sprig	1 small sprig
Lemon juice	1 fl oz	30 mL
Lemon zest, grated	2 tsp	6 g
Gelatin sheets (see step 3)		

- 1 Combine 8 oz/227 g of the blueberries with the sugar, rosemary, lemon juice, and zest in a sauce pot and cook, stirring occasionally, until the blueberries have just softened, 3 to 4 minutes.
- 2 Remove the rosemary sprig. Purée and strain. Add the remaining berries and weigh the mixture.
- 3 Multiply the weight of the berry mixture by 0.02 (2%) to determine the amount of gelatin needed. For example, 10 ounces gross weight will require 0.2 ounce of gelatin.
- 4 Bloom the gelatin in cold water and melt over low heat. Add to the berries.
- 5 The compote is ready to be used or served, or may it be covered and stored in the refrigerator for later use.

Cranberry sauce

MAKES 20 FL OZ/600 ML

Fresh cranberries	12 oz	340 g
Sugar	5 oz	142 g
Water	8 fl oz	240 mL
Vanilla beans	1 each	1 each

- 1 Combine the cranberries, sugar, and water in a saucepan. Split the vanilla bean, scrape the seeds into the pan, add the pod, and bring to a boil over medium heat, whisking to break up the cranberries. Boil until the sauce has reduced slightly and thickened, about 5 minutes. Remove from the heat, remove the vanilla bean pod, and cool completely.
- 2 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Cider bourbon sauce

MAKES 32 FL OZ/960 ML

Apple cider	32 fl oz	960 mL
Bourbon	2 fl oz	60 mL
Arrowroot	1 oz	28 g

- 1 Combine 28 fl oz/840 mL of the cider with the bourbon in a saucepan and bring to a boil over medium heat.
- 2 Make a slurry with the arrowroot and the remaining 4 fl oz/120 mL cider. Gradually whisk the slurry into the cider mixture and bring back to a boil, whisking constantly until thickened. Immediately remove from the heat.
- 3 Strain the sauce through a fine-mesh sieve. Cool.
- 4 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Fig butter

MAKES APPROXIMATELY 60 FL OZ/1.80 L

Black Mission figs	10 lb	4.54 kg
Sugar	7 lb	3.18 kg
Butter	1 lb	454 g
Vanilla beans, split and scraped	3 each	3 each

- 1 Trim the top and bottom off the figs.
- 2 Combine the figs and the remaining ingredients in a rondeau. Cook over medium heat until the figs completely break down, about 2 hours. Remove the vanilla bean pods.
- 3 Cool in an ice water bath and reserve in an airtight container under refrigeration.

Apple butter

MAKES 32 FL OZ/960 ML

Apples	7 lb	3.18 kg
Apple cider	24 fl oz	720 mL
Sugar	1 lb	454 g
Ground cardamom	1 tbsp	6 g
Ground cinnamon	2 tsp	4 g
Lemon zest, grated	1 tsp	3 g
Salt	¼ tsp	1.25 g

- 1 Peel, core, and slice the apples. Combine with the apple cider in a large heavy-bottomed saucepan, cover, and bring to a simmer. Simmer until the apples are a soft pulp, about 30 minutes.
- 2 Pass the apple pulp through a food mill and transfer to a saucepan.
- 3 Add the sugar, spices, zest, and salt and simmer, stirring frequently, until very thick, about 2 hours.
- 4 Cool completely.
- 5 The butter is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

VARIATIONS MANGO BUTTER Substitute mangoes for the apples and apple juice for the apple cider.

NECTARINE BUTTER Substitute nectarines for the apples and apple juice for the apple cider.

PEACH BUTTER Substitute peaches for the apples and peach juice or nectar for the apple cider.

PEAR BUTTER Substitute pears for the apples and pear juice or pear cider for the apple cider.

Pumpkin butter

MAKES ABOUT 30 FL OZ/900 ML

Pumpkins	6 lb	2.72 kg
Sugar	2 lb	907 g
Butter	1 lb	454 g
Vanilla beans, split and scraped	1 each	1 each
Ground cloves	pinch	pinch

- 1 Cut the pumpkins into quarters and scoop out the seeds.
- 2 Place the quartered pumpkins cut side up on a sheet pan. Bake at 325°F/163°C until the flesh is tender, about 25 minutes.
- 3 When cool enough to handle, peel off the skin with a paring knife.
- 4 Place the pumpkin flesh in a large pot with the sugar, butter, vanilla bean seeds and pod, and cloves. Cook over medium-low heat, stirring occasionally, until the volume has reduced by half, about 2 hours. The pumpkin will completely break down and turn into a smooth paste. Remove the vanilla bean pod.
- 5 Cool the pumpkin butter in an ice water bath and reserve in an airtight container under refrigeration.

Apple cumin butter

MAKES 1 LB 2 OZ/510 G

Cumin seeds	¼ tsp	1.25 mL
Superpomme	7 oz	198 g
Confectioners' sugar	6 oz	170 g
Apple cider	2½ fl oz	75 mL
Butter, ½-in/1-cm cubes	2 oz	57 g
Vanilla powder	1 tbsp	9 g
Calvados	1 tbsp	15 mL

- 1 Toast the cumin seeds in a small dry sauté pan until dark brown and their full flavor develops. Grind using a spice grinder.
- 2 Combine the cumin, Superpomme, sugar, cider, butter, and vanilla powder in a small sauce pot and bring to a gentle simmer.
- 3 Simmer for 2 minutes, stirring constantly.
- 4 Pour into a plastic container and cool to room temperature, stirring occasionally to prevent a skin from forming.
- 5 Add the Calvados and refrigerate until use.

Orange vanilla bean sauce

MAKES 16 FL OZ/480 ML

Orange juice	16 fl oz	480 mL
White wine	8 fl oz	240 mL
Sugar	4 oz	113 g
Cinnamon sticks	1 each	1 each
Vanilla beans	1 each	1 each
Tapioca starch	½ oz	14 g
Water	1 fl oz	30 mL
Orange liqueur	2 fl oz	60 mL

- 1 Combine the orange juice, wine, sugar, and cinnamon stick in a saucepan. Split the vanilla bean, scrape in the seeds, add the pod, and bring to a simmer. Stir to dissolve the sugar. Simmer for 15 minutes to reduce and blend the flavors.
- 2 Make a slurry with the tapioca starch and water. Gradually whisk the slurry into the sauce and cook, whisking, until the sauce thickens enough to coat the back of a spoon.
- 3 Remove from the heat, strain through a fine-mesh strainer, and add the orange liqueur. Cool and serve.

Classic caramel sauce

MAKES 32 FL OZ/960 ML

Heavy cream	24 fl oz	720 mL
Sugar	13 oz	369 g
Glucose syrup	10 oz	284 g
Butter, cubed, soft	2¼ oz	64 g

- 1 Place the cream in a saucepan and bring to a boil over medium heat. Keep warm over very low heat.
- 2 Prepare an ice water bath. Combine the sugar and glucose syrup in a heavy-bottomed saucepan and slowly cook over medium heat, stirring constantly, until all the sugar has dissolved. Stop stirring and continue to cook to a golden caramel. Remove from the heat and shock the saucepan in the ice bath to stop the cooking.

3 Remove from the ice bath and stir in the butter. Carefully stir in the hot cream, mixing until fully blended. Cool.

4 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Espresso caramel sauce

MAKES 32 FL OZ/960 ML

Sugar	1 lb	454 g
Brewed coffee, warm	20 fl oz	600 mL
Espresso beans	1 oz	28 g
Cinnamon sticks	2 each	2 each
Vanilla beans	2 each	2 each
Heavy cream	10 fl oz	300 mL
Cornstarch	½ oz	14 g
Water	1 fl oz	30 mL
Butter	2 oz	57 g
Brandy	2 fl oz	60 mL

1 Add a small amount of the sugar to a medium-hot pan set over medium heat and allow it to melt, then add the remaining sugar in small increments, allowing each addition to melt fully before adding the next. Continue this process until all the sugar has been added to the pan. Cook to the desired color. Remove from the heat and shock in an ice water bath for 10 seconds to stop the cooking process.

2 Carefully add the coffee to the caramel and stir to combine. Tie the espresso beans and cinnamon sticks in a sachet and add. Split the vanilla beans, scrape the seeds into the mixture, and add the pods, and simmer until the caramel is infused with the flavoring ingredients, about 15 minutes. Add the cream. Remove the sachet and vanilla bean pods.

3 Make a slurry with the cornstarch and water. Gradually whisk the slurry into the sauce and bring to a boil. Remove the pan from the heat.

4 Stir in the butter and brandy and mix until fully blended.

5 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Clear apple caramel sauce

MAKES 48 FL OZ/1.44 L

Sugar	1 lb	454 g
Apple juice, warm	28 fl oz	840 mL
Apple brandy, warm	4 fl oz	120 mL
Cinnamon sticks	1 each	1 each
Nutmeg, cracked	1 each	1 each
Butter	2 oz	57 g

1 To prepare the caramel, add a small amount of the sugar to a medium-hot pan set over medium heat and allow it to melt, then add the remaining sugar in small increments, allowing each addition to fully melt before adding the next. Continue this process until all the sugar has been added to the pan. Cook to the desired color.

2 Add the apple juice and apple brandy. Stir over medium heat to combine. Add the cinnamon stick and nutmeg and simmer for 20 minutes. Strain.

3 Stir in the butter.

4 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

NOTE Depending on desired consistency, the sauce can be thickened before the butter is added with a cornstarch slurry made with 1 tsp/3 g of cornstarch and 2 fl oz/60 mL of apple juice.

VARIATIONS CLEAR ORANGE CARAMEL SAUCE Omit the cinnamon and nutmeg. Split and scrape 1 vanilla bean, adding the seeds and pod to the caramel in step 2. Replace the apple juice with an equal amount of pulp-free orange juice, and the apple brandy with an equal amount of orange liqueur.

CLEAR PEAR CARAMEL SAUCE Replace the apple juice with an equal amount of pear cider and the apple brandy with an equal amount of pear liqueur.

Soft caramel filling

MAKES 1 LB 4 OZ/567 G

Heavy cream	6 fl oz	180 mL
Sugar	11 oz	312 g
Lemon juice	4 drops	4 drops
Butter	3 oz	85 g

- 1 Bring the cream to a boil; set aside but keep hot.
- 2 Combine the sugar and the lemon juice in a saucepan and cook over medium heat until the sugar is fully melted and has turned a deep amber color.
- 3 Slowly and carefully whisk in the hot cream. Whisk in the butter.
- 4 The filling is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Butterscotch sauce

MAKES 48 FL OZ/1.44 L

Light brown sugar	1 lb 7 oz	652 g
All-purpose flour	3½ oz	99 g
Salt	1 tsp	5 g
Milk	32 fl oz	960 mL
Egg yolks	2½ oz	71 g
Butter	2 oz	57 g
Vanilla extract	1 tbsp	15 mL

- 1 Combine the sugar, flour, and salt in a stainless-steel bowl over barely simmering water. Add the milk gradually, stirring with a whisk. Cook for 10 minutes.
- 2 Blend the egg yolks in a bowl and temper with a small amount of the brown sugar mixture, whisking constantly. Add the tempered egg yolks to the remaining brown sugar mixture and cook over barely simmering water, stirring constantly with a whisk, for 2 minutes.
- 3 Remove from the heat and stir in the butter and vanilla. Serve.

Milk chocolate caramel fudge sauce

MAKES 32 FL OZ/960 ML

Sugar	1 lb	454 g
Water	4 fl oz	120 mL
Light corn syrup	4 oz	113 g
Heavy cream, warm	20 fl oz	600 mL
Milk chocolate, finely chopped	7 oz	198 g

- 1 Combine the sugar, water, and corn syrup in a heavy-bottomed saucepan and bring to a boil over medium-high heat, stirring to dissolve the sugar. Cook without stirring to a rich golden amber.
- 2 Carefully blend the warm cream into the caramel. Remove the pan from the heat, add the chocolate, and stir until the chocolate is melted and thoroughly combined.
- 3 Adjust the consistency with more cream, if desired.
- 4 Serve warm or cold.

Ginger rum sauce

MAKES 24 FL OZ/720 ML

Pineapple juice	18 fl oz	540 mL
Sugar	8 oz	227 g
Vanilla beans	1 each	1 each
Ginger, 1/8-in/3-mm slices	1½ oz	43 g
Jamaican dark rum	3 fl oz	90 mL
Cornstarch	½ oz	14 g
Water	2 fl oz	60 mL
Butter	1½ oz	43 g

- 1 Bring the pineapple juice to a boil. Keep warm over very low heat.
- 2 To prepare the caramel, add a small amount of the sugar to a medium-hot pan set over medium heat and allow it to melt, then add the remaining sugar in small increments, allowing each addition to fully melt before adding the next. Continue this process until all the sugar has been added. Cook to the desired color.

- 3 Carefully add the pineapple juice to the caramel, stirring constantly. Split the vanilla bean, scrape in the seeds, and add the pod and the ginger. Simmer for 30 minutes to infuse the sauce.
- 4 Add the rum and bring the sauce back to a simmer.
- 5 Make a slurry with the cornstarch and water. Gradually add the slurry to the sauce, whisking constantly, and cook until the sauce comes back to a boil and coats the back of a spoon. Blend in the butter.
- 6 Serve warm or chilled.

Honey cardamom sauce

MAKES 20 FL OZ/600 ML

Apple juice	10 fl oz	300 mL
Pineapple juice	10 fl oz	300 mL
Sugar	12 oz	340 g
Honey	8 oz	227 g
Ground cardamom	½ tsp	1 g
Cornstarch	½ oz	14 g
Water	2 fl oz	60 mL
Butter	½ oz	14 g
Anise liqueur	1 tbsp	15 mL

- 1 Bring the apple juice and pineapple juice to a boil. Keep warm over very low heat.
- 2 Place the sugar in a heavy-bottomed saucepan and cook, stirring constantly, over medium heat to a rich golden brown, occasionally washing down the sides of the pan with a wet pastry brush.
- 3 Add the honey to the caramel and stir until incorporated. Carefully add the warm juice mixture, stirring constantly. Add the cardamom and simmer for 15 to 20 minutes to blend the flavors.
- 4 Make a slurry with the cornstarch and water. Gradually whisk the slurry into the sauce and cook, whisking constantly, until the sauce coats the back of a spoon.
- 5 Blend in the butter and anise liqueur.
- 6 Serve warm or cold.

Honey cognac sauce

MAKES 32 FL OZ/960 ML

Honey	1 lb 3 oz	539 g
Glucose syrup	9 oz	255 g
Cognac	4½ fl oz	135 mL
Ground cinnamon	2 tsp	4 g
Lemon juice	1 fl oz	30 mL

- 1 Combine the honey, glucose syrup, and cognac in a heavy-bottomed saucepan and bring to a boil over medium heat. Boil for 2 minutes.
- 2 Remove from the heat and add the cinnamon and lemon juice.
- 3 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

Vanilla Sauternes reduction

MAKES 20 FL OZ/600 ML

Sauternes	25 fl oz	750 mL
Vanilla beans, seeds only	4 each	4 each
Sugar	3 oz	85 g

- 1 Bring the Sauternes to a boil in a saucepan over medium heat, and reduce by one-quarter.
- 2 Add the vanilla bean seeds and sugar and heat, stirring, just until the sugar is dissolved, about 2 minutes. Strain through a fine-mesh sieve.
- 3 The reduction is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

NOTE Reducing the sauce too far will cause it to discolor.

Cherry sauce

MAKES 32 FL OZ/960 ML

Dried cherries	1 lb	454 g
Sugar	12 oz	340 g
Red wine	14 fl oz	420 mL
Cherry liqueur	1 fl oz	30 mL
Cinnamon sticks	2 each	2 each
Lemon juice	1 fl oz	30 mL

- 1 Combine the cherries, sugar, wine, cherry liqueur, and cinnamon sticks in a saucepan. Bring to a simmer over medium heat. Simmer until the cherries are tender, about 30 minutes.
- 2 Remove the cinnamon sticks, transfer the mixture to a food processor, and purée until smooth.
- 3 Strain the sauce through a fine-mesh strainer and stir in the lemon juice.
- 4 Serve warm or cold.

Pineapple honey beurre blanc

MAKES 1 LB/454 G

Pineapple juice	8 fl oz	240 mL
White wine	8 fl oz	240 mL
Honey	2 oz	57 g
Ginger, minced	½ oz	14 g
Allspice berries	8 each	8 each
Butter, ½-in/1-cm cubes	1 lb	454 g

- 1 Combine the pineapple juice, wine, honey, ginger, and allspice in a saucepan, bring to a boil, and boil until reduced to the consistency of a heavy syrup. Strain through a fine-mesh sieve.
- 2 Reduce the heat to low and whisk in the butter gradually to maintain the emulsion.
- 3 Keep warm in a bain-marie until ready to serve.

Champagne sauce

MAKES 32 FL OZ/960 ML

Champagne	16 fl oz	480 mL
Orange juice	4 fl oz	120 mL
Sugar	6 oz	170 g
White grapes, cut in half	4 oz	113 g
White wine	1½ fl oz	45 mL
Cornstarch	⅔ oz	19 g
Orange liqueur	1 tbsp	15 mL

- 1 Bring the Champagne and orange juice to a boil in a saucepan over medium heat. Add the sugar and grapes and simmer, stirring gently, until the grapes are tender, about 5 minutes.
- 2 Meanwhile, make a slurry with the white wine and cornstarch. Gradually whisk the slurry into the sauce and bring back to a boil, whisking constantly.
- 3 Strain through a fine-mesh sieve.
- 4 Stir in the orange liqueur. Cool completely.
- 5 The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

VARIATION **WHITE WINE SAUCE** Substitute white wine for the Champagne.

Orange hard sauce

MAKES 1 LB 9 OZ/709 G

Butter, soft	1 lb	454 g
Confectioners' sugar	9 oz	255 g
Orange zest, grated	½ oz	14 g
Orange juice	1 fl oz	30 mL

- 1 Cream together the butter and sugar on medium speed with the paddle attachment, scraping down the bowl periodically, until smooth and light in color, about 5 minutes.
- 2 Add the orange zest and juice and blend until fully incorporated.
- 3 Fill a pastry bag fitted with a #3 star tip with the mixture and pipe rosettes onto parchment paper. Chill well before serving.

Lemon hard sauce

MAKES 2 LB/907 G

Butter, soft	1 lb	454 g
Confectioners' sugar	9 oz	255 g
Dark rum	6½ fl oz	195 mL
Lemon juice	1 fl oz	30 mL

- 1** Cream together the butter and sugar on medium speed with the paddle attachment, scraping down the bowl periodically, until smooth and light in color, about 5 minutes.
- 2** Add the rum and lemon juice in several additions, blending well after each addition.
- 3** Fill a pastry bag fitted with a #3 star tip with the mixture and pipe rosettes onto parchment paper. Chill well before serving.

VARIATIONS HONEY HARD SAUCE Substitute 2 tbsp/19 g honey for the confectioners' sugar.

ANISE HARD SAUCE Substitute 1 tbsp/15 mL anise extract for the rum.

Brown sugar butter rub

MAKES 1 LB 4 OZ/567 G

Butter	4 oz	113 g
Light brown sugar	1 lb	454 g

Melt the butter in a saucepan over low heat. Add the brown sugar and blend well. Allow the mixture to cool completely before applying to fruit.

Devil's fudge icing

MAKES 6 LB/2.72 KG

Cocoa powder, sifted	8 oz	227 g
Butter	8 oz	227 g
Light corn syrup	12 oz	340 g
Salt	½ oz	14 g
Vanilla extract	2 tsp	10 mL
Water, hot	8 oz	227 g
Confectioners' sugar	2 lb 8 oz	1.13 kg

- 1 Cream together the cocoa powder, butter, corn syrup, salt, and vanilla with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy, about 5 minutes.
- 2 Add most of the water and mix well. Add the sugar and mix until smooth. Adjust the consistency with the remaining hot water as necessary.
- 3 Store at room temperature in a sealed container.

Chocolate whipped cream

MAKES 16½ OZ/468 G, ENOUGH FOR 2 HALF-SHEET ROULADES

Dark chocolate chips, 64%, melted, hot	4 oz	113 g
Vegetable oil	1 tbsp	15 mL
Heavy cream, whipped to soft peaks	12 oz	340 g

- 1 Combine the melted chocolate and oil in a bowl, mixing until well combined.
- 2 Add 3 oz/85 g of the whipped cream to the hot chocolate mixture and mix using a whisk until fully incorporated.
- 3 Add 4½ oz/128 g of the remaining whipped cream and stir, keeping a marbled appearance in the mixture.
- 4 Add the remaining 4½ oz/128 g whipped cream and stir, keeping a marbled appearance in the mixture. Use at once.

Vanilla and date milk dressing

MAKES 8 OZ/227 G

Milk	10 fl oz	300 mL
Sugar	6½ oz	184 g
Vanilla beans, split and scraped	1 each	1 each
Dates, finely chopped	2 each	2 each

- 1 Combine all the ingredients in a small sauce pot.
- 2 Bring to a boil over medium heat, then lower the heat to low and cook until the mixture turns a light beige caramel color, 30 minutes to 1 hour. Stir occasionally to prevent the milk from scalding.
- 3 Strain through a fine-mesh sieve, using a 1-oz/28-g ladle to help force the dates through the mesh. Let cool to room temperature and then refrigerate until needed.
- 4 Serve at room temperature.

Banana passion fruit broth

MAKES 6 LB/2.72 KG

Bottled spring water	44½ fl oz	1.34 L
Sugar	10¼ oz	291 g
Bananas, medium, very ripe	4 each	4 each
Passion fruit purée	1 oz	28 g
Orange juice	25 fl oz	750 mL

- 1 Combine the spring water and sugar in a large sauce pot. Slice the bananas horizontally into ¼-in/6-mm slices and add.
- 2 Bring to a gentle simmer (190° to 200°F/88° to 93°C) for 10 minutes.
- 3 Remove from the heat and cool to room temperature.
- 4 Stir in the passion fruit purée and orange juice. Strain through a fine-mesh sieve into a large plastic container. Cover and refrigerate overnight.

NOTE For the Pear with Thai Jewels plated dessert (page 759), place the cooled poached pears in the broth. Make sure the pears are completely submerged; use a plate and parchment paper if necessary to weigh down the pears.

Spraying chocolate

MAKES 1 LB/454 G

Cocoa butter	8 oz	227 g
Couverture chocolate, roughly chopped	8 oz	227 g

- 1 Combine the cocoa butter and chocolate in a bowl and melt over barely simmering water. Place the chocolate mixture in a metal bain-marie and place it inside a larger bain-marie filled with hot water. Hold the chocolate mixture at 130°F/54°C.
- 2 Pour the chocolate mixture into an electric paint gun and spray onto frozen items immediately.

Guava jelly

MAKES 1 FRAME

Sugar	8¾ oz	248 g
Pectin, dry	½ oz	14 g
Guava purée	17¾ oz	503 g
Gelatin sheets	3 each	3 each

- 1 Combine the sugar, pectin, and guava purée in a saucepan and bring to a boil.
- 2 Bloom the gelatin in cold water. Drain and set aside.
- 3 Remove the pan from the heat, add the gelatin, and stir to combine.
- 4 Pour immediately into molds and freeze.