

BASIC GARNISH RECIPES

Basic Sugar Syrup for Blowing and Pulling

MAKES 2.1 KG (74 OZ/6 ½ CUPS) SUGAR SYRUP FOR BLOWING AND PULLING

1.36 kg (3 lbs/6¾ cups) granulated sugar

454 g (1 lb/scant 2 cups) filtered water

284 g (10 oz/¾ cup) glucose syrup

10 drops tartaric acid

1. Place the sugar and water in a 3-quart nonreactive pot over high heat. Before the mixture boils, remove any scum that forms on the surface.
2. Once the mixture comes to a boil, scrape the glucose and tartaric acid into the mixture, stirring gently to combine. At this point, the ideal boiling time is 15 minutes per pound of sugar, although this will depend on the humidity and altitude of your cooking environment. Cook the syrup to 320°F (160°C) as fast as possible and with the heat concentrated directly under the center of the pan. Once the sugar reaches temperature, it is ready to use.

Ganache (Medium-bodied)

MAKES 833 G (29.38 OZ/3¼ CUPS) GANACHE

500 g (17.6 oz) bittersweet chocolate, finely chopped

333 g (11.76 oz/1⅓ cups plus 2 Tbsp) heavy cream

1. Place the finely chopped chocolate in a medium bowl.
2. In a saucepan, bring the cream just to a boil over medium-high heat. Immediately remove from the heat and pour over the chocolate in the bowl, covering it completely. Let stand for 2 minutes to melt the chocolate. Using a spatula, stir until smooth and emulsified. Cool completely before using.

Sablé Cookies

MAKES ABOUT 36 COOKIES

260 g (9.17 oz/2 cups) all-purpose flour

2.45 g (0.08 oz/½ tsp) baking powder

2 g (0.07 oz/¼ tsp) salt

140 g (4.9 oz/1 stick plus 2 Tbsp) unsalted butter, at room temperature

100 g (3.5 oz/½ cup) granulated sugar

50 g (1.76 oz/1 large) egg

4 g (0.14 oz/1 tsp) pure vanilla extract

50 g (1.76 oz/1 large) egg, whisked with 10 g (0.35 oz/2 tsp) water for egg wash

1. In a medium bowl, gently whisk together the flour, baking powder, and salt; set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on high speed until light, about 3 minutes. Add the egg and vanilla and beat until blended. While mixing on low speed, add the flour mixture and mix until combined.
3. Transfer the dough to a work surface and gently knead it a few times until smooth. Wrap in plastic wrap and refrigerate for at least 1 hour, or until firm.
4. Preheat the oven to 350°F (177°C). Line two baking sheets with silicone baking mats.
5. On a lightly floured work surface, roll out the dough to a thickness of ¼ in (1 cm). Using a 2-in (5-cm) round cutter, cut out cookies and arrange them on the prepared baking sheets. Refrigerate the cookies for 15 minutes.
6. Brush the cookies with the egg wash, then, using the back of a paring knife, draw a crisscross pattern on the tops of the cookies. Bake for 12 to 14 minutes until golden brown. Transfer to a wire rack and cool completely.