

NYMM Pastry Recipes Index

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ALMOND CREAM - NYMM YIELD 50 LBS.

INGREDIENTS:

BUTTER		12	#
SUGAR		12	#
EGGS	120	EA	
ALMOND FLOUR		12	#
PASTRY FLOUR		3	#

MEHTOD:

CREAM BUTTER AND SUGAR.

ADD EGGS, FOLD IN THE ALMOND FLOUR AND PASTRY FLOUR.

**APPLE COBBLER MIX - NYMM
YIELD 20 APPLE COBBLERS**

INGREDIENTS:

BROWN SUGAR	1 #
BUTTER	4 OZ
HEAVY CREAM	42 QT
SLICED APPLES	12 #
RAISINS	42 #
PECANS	42 #
CINNAMON	TO TASTE
CALVADOS	3 OZ

METHOD:

**IN A BOWL STRAIN REMOVE FROM HEAT AND THEN ADD SLICED APPLES
RAISINS, PECANS, CINNAMON AND CALVADOS LAST**

APPLE FILLING FOR COBBLER NYMM

YIELD: **2 lb** **3 ½ lb** **7 lb**

INGREDIENTS:

	1 can	3 cans	6 cans
Sliced Apple #10 cans	1 can	3 cans	6 cans
Juice from Apple	1 lb	3 lb	6 lb
Melted butter	2 oz	6 oz	12 oz
Sugar	13 oz	2 lb 8 oz	5 lb
Instant starch	2 ¾ oz	8 oz	1 lb
Salt	_ oz	½ oz	1 oz
Nutmeg	¼ oz	¾ oz	1 ½ oz
Cinnamon	½ oz	1 ½ oz	3 oz

METHOD:

Drain apples, save amount of juice required, add butter to juice and apples. In a dry bowl combine all dry ingredients, mix well, add to apple mix. Cover with stuesel or pie dough, Bake at 350_F for 45 minutes to 1 hour.

APPLE SAUCE CAKE - NYMM
Yield: 2 10" cakes at 3 lbs per pan

INGREDIENTS:

Butter	1 lb 2 oz
Brown Sugar	1 lb 14 oz
Salt	½ oz
Eggs	1 lb 2 oz
Cake Flour	1 lb 14 oz
Baking Powder	4 tsp
Baking Soda	2 tsp
Cinnamon	1 Tbsp
Cloves	1 ½ tsp
Nutmeg	¾ tsp
Milk	9 oz
Applesauce	1 lb 11 oz

PROCEDURE:

Cream the butter and brown sugar on second speed with paddle for 10 minutes.

Slowly add eggs alternating with dry ingredients. Do not over mix

Add the milk and applesauce until mixture is well combined

Bake at 350 degrees for about 50 minutes.

BAVARIAN

INGREDIENTS:

MILK	1	QT
GELATINE SHEETS	12	
SUGAR	8	OZ
EGG YOLKS	8	EA
WHIP CREAM	1.5	QT
COLOR/FLAVOR		

METHOD:

BRING MILK TO SIMMER/WHIPPED CREAM

WIPPED YOLKS AND SUGAR.

DISSOLVE GELATINE IN MILK TEMPER - COOL FOLD IN CREAM.

BAVARIAN CREME - NYMM

Yield:

INGREDIENTS:

3 qt	Milk
48	Yolks
2 lb 4 oz	Sugar
36	Gelatin
2 qt	Cream

METHOD:

1. Whip cream, put in refrigerator
2. Soak gelatin
3. Put milk to boil
4. Add sugar and gelatin just before milk boil
5. Temper yolks with 1/3 milk, then pour yolks into milk and whisk
6. Place in ice bath, stirring regularly
7. When milk had cooled to blood temperature, fold in whipped cream.

BEIGNETS - NYMM

INGREDIENTS:

Water	1 lb 8 oz
Milk	8 oz
Shortening	6 oz
Sugar	8 oz
Salt	1 oz
Eggs	4
Dry Yeast	3 oz
Bread Flour	3 lbs 10 oz

INSTRUCTIONS:

Follow the procedure as when making brioche.

BERRY PASSION FRUIT PUDDING - NYMM

Yield: 102 each

INGREDIENTS:

6 lb	Fresh Strawberry (cut into quarters)
6 lb	Fresh Blueberries
6 lb	Fresh Raspberries
1 gal	Water
3 lb	Grain Sugar
45 leaves	Gelatine
2 packs	Passion fruit puree (4 lb)

BISCOTTI**- NYMM****Yield:****INGREDIENTS:**

Pastry Flour		3 lbs. 12 oz
Sugar		2 lbs. 3 oz
Salt		2 Tbsp
Baking Powder		5 tsp
Eggs		15
Vanilla	2 ½ oz	
Slivered Almonds		1 lb. 9 oz.

INSTRUCTIONS:

Mix dry ingredients together

Add eggs until combined. Add almonds.

Divide dough into 5 pieces at about 20 oz. each.

Roll into logs then flatten down. Roll the width of the sheet pan. Grease parchment and only place 5 logs per sheet pan.

Bake at 350 degrees for about 15 minutes.

Cut very thin. Return to sheet pan to toast.

BLACKCURRANT GELEE- NYMM Yield:

INGREDIENTS:

- | | | |
|----|--------------|--------------|
| 1. | Pear Juice | 28 oz. |
| | Cassis Puree | 1 lb. 12 oz |
| 2. | Pectin | 1 ¼ oz |
| | Sugar | 5 oz |
| 3. | Sugar | 3 lbs. 13 oz |
| | Glucose | 1 lb. 1 oz |
| 4. | Citric Acid | |

INSTRUCTIONS:

Mix pectin and sugar (2).

Warm up pulp and juice (1).

Add pectin and sugar mixture (2)

Let boil 1 minute

Add sugar and glucose mixture (3)

When temperature is ready (225 degrees F or 108 degrees C) pour in citric acid drops (4) stirring one time.

Immediately pour into frame lined with plastic wrap.

Cut next day.

Steam by placing gelee squares in a strainer over boiling water for 15-30 seconds,

Toss in granulated sugar.

BLONDIES - NYMM Yield: 4 Sheet pans

INGREDIENTS:

Brown Sugar	15 lbs
Shortening	6 lbs
Salt	3 oz
Baking Powder	1 oz
Eggs	6 lbs
Milk	1 lb 8 oz
Cake Flour	9 lbs
Vanilla	4 oz
Nuts	4 oz
Chocolate Chips	4 oz

INSTRUCTIONS:

Place all liquid ingredients on the bottom of the mixing bowl

Add all other ingredients but the nuts and chips

Mix 2 minutes then scrape the bowl. Mix for 1 more minute or until well combine

Add nuts and chips

Scale 11 lbs 8 oz per sheet pan

Bake at 350 degrees for 30 minutes.

BUTTER COOKIES - NYMM Yield:

INGREDIENTS:

Butter	3 lbs 8 oz
Brown Sugar	1 lb. 8 oz
Eggs	6
All Purpose flour	4 lbs. 6 oz
Vanilla	To taste

METHOD:

Clean the butter and sugar

Slowly add the eggs and vanilla

Add the flour until just incorporated.

CAPPUCINO MERINGUE - NYMM

Yield: 5 -6 sheets

INGREDIENTS:

5 lb 4 oz	Egg white
9 lb	Sugar
¼ cup	Vanilla
5 lb 4 oz	Crush chocolate wafers
3 lb	Finely chopped and lightly toasted pecan.

METHOD:

Whip white to light and foaming add sugar in slowly, whip to medium peak about 30 minutes.
Fold in vanilla, wafers, pecan, scale 3 qts into each frame sheet pan.
Bake at 350_F approximately 35 minutes.

CARAMEL CHOCOLATE MOUSSE - NYMM Yield:

INGREDIENTS:

Sugar	28 oz	
Water	21 oz	} combine water and 12 oz cream
Cream	12 oz	
Yolks	40	
Couverture	4 lb. 4 oz	
Cream	4 quarts	

INSTRUCTIONS:

Caramelize the sugar dry method

Add the waer/cream mixture

Pour over yolks

Place mixture over a double boiler andpoach untilthick

Blend in chocolate

Fold in whipped cream

MARQUIS CHEESE ROLLS - NYMM

Yield: 960 Rolls

INGREDIENTS:

DOUGH

Butter	3	Lbs	
Sugar	7	Lbs 8 ozs	A
Salt	1	Lb	

Milk	2 1/2	Gals	
Water	2 1/2	Qts	
Liquid Eggs	3	Lbs 8 ozs	B
High Gluten Flour	50	Lbs	
Yeast (Dried)	1	Lb 10 ozs	

FILLING:

Cheddar Cheese, Grated	25	Lbs	MIX
Butter	13	Lbs	MIX

METHOD:

Cream the ingredients in (A) and add (B) to form Dough.

Scale the Dough into 12x8 lb batches.

Roll the Dough and fold in 3 lbs of the Cheese mixture to each Dough Batch.

Give each batch 2 single turns and 1 double turn, as in Danish Dough.

Roll each batch to form 2'x 3' rectangle and cut into 80 pieces.

Place each piece cut side up in muffin pans and cook for approximately 15 minutes at 350F.

CHEESECAKE - NYMM Yield: 6

INGREDIENTS:

60 lbs Cream Cheese
17 lbs Sugar
4 oz All-purpose Flour
2 cups Lemon Juice
1 ½ cups Vanilla
14 qt Whole Eggs

METHOD:

1. Put cream cheese into 80 qt mixing bowl with paddle. At 2nd speed, let run 20 to thirty minutes until smooth.
2. Switch to whip, stay at 2nd speed. Add sugar and flour.
3. Add eggs, vanilla, and lemon juice. Scrap, then let mix five minutes at 3rd speed.
4. Spray and paper **24 10" cake pans**, placing two each on a flat sheet pan.
5. Fill to just below brim. Place sheet pans in oven and pour in ½ " water.
6. Bake at 300_ in the back oven 275_ in the front, until top rises (about one hour 40 minutes)

CHOCOLATE AND COFFEE MOUSSE - NYMM

Yield:

Cut a small piece of chocolate sponge the size of the ring. Soak it with Kahlua. Fill of the ring with coffee mousse, with chocolate mousse and with coffee mousse again. Smooth the top. Freeze it. Unfold ring decorate with two chocolate curls on top. Serve with mocha and chocolate sauce.

CHOCOLATE BAVARIAN - NYMM YIELD 44 EA

INGREDIENTS:

MILK	2.5	GAL
GELATINE SHEETS	120	EA
SUGAR	5	#
YOLKS	80	EA
HEAVY CREAM	15	QT
GANACHE	2.5	QT

CHOCOLATE-COINTREAU MOUSSE - NYMM

Yield:

INGREDIENTS:

Sugar	1 lb 1 oz	}make and Italian meringue
Whites	8 oz	
Heavy Cream	1 pint	}make a ganache
Chocolate	2 lb. 2 oz	
Butter	1 lb	
Cointreau	8 oz	

INSTRUCTIONS:

Make a ganache the day before. Cover with plastic wrap and leave it at roomt emperature

The next day mix the ganache with a paddle on second speed

Add room temperature butter and mix for about 3 to 4 minutes

Add the cointreau

Make an Italian meringue

Fold the meringue into the ganache mixture by hand.

CHOCOLATE DACQUOISE - NYMM

INGREDIENTS:

Egg Whites	1 quart
Sugar	2 lb. 2 oz
Almond Powder	2 lb 2 oz
Finely chopped couverture	21 oz
Cocoa Powder	5 oz

METHOD:

Make a meringue with the whites and sugar

Melt the chocolate

Combine the almond powder with the cocoa powder

Add the melted chocolate to the whites

Fold in the dry ingredients.

Pipe mixture and bake.

CHOCOLATE GLAZE - NYMM Yield:
Good for Freezing

INGREDIENTS:

Dark chocolate coating	5000 grams
Couverture	1000 grams
Sorbet Syrup	2000 grams
Cream	2500 grams
Glucose	500 grams

PROCEDURE:

Boil together the cream and the glucose

Melt the chocolate

Add the syrup to the cream mixture

Add the chocolate

Ready to glaze cakes.

CHOCOLATE HAZELNUT SPONGE - NYMM

YIELD:

INGREDIENTS:

Hazelnuts	17 oz
Sugar	17 oz
Cocoa	3 oz
Melted Butter	4 oz
Whites	1 lb

PROCEDURE:

Sift Cocoa

Add cocoa to sugar and hazelnuts

Whip whites with a handful of sugar

Fold in dry ingredients

Fold in butter

Bake for 12 minutes at 350 degrees.

CHOCOLATE MOUSSE - NYMM 120 IND. RINGS

INGREDIENTS:

7	lb.	Chocolate
1	lb. 8 oz.	Sugar
30		Egg Yolks
30		Egg Whites
4	quarts	Whipped Cream
16	leaves	Gelatine (optional)

METHOD:

Melt the chocolate in a Bain-Marie.

Whisk half of the sugar with the egg yolks until fluffy and whitened

Fold in the chocolate

Whisk the egg whites with the remaining sugar until firm.

Fold into chocolate mixture.

Fold in the whipped cream and pipe into oiled ring moulds.

* Can be flavored with Rum or Cappucino.

Use Paillete mixture as base.

CHOCOLATE MOUSSE - NYMM

Yield:

INGREDIENTS:

Chocolate	7 lbs
Sugar	1 lb 8 oz
Gelatin Leaves	16
Egg Yolks	30
Egg Whites	30
Cream	4 quarts

PROCEDURE:

Soak gelatin leaves and melt over bain marie

Melt chocolate

Whip cream and set aside

Whip whites

On second speed add melted gelatin to whites then add egg yolks.

Add melted chocolate. Scrape bottom very well then mix again.

Fold in whipped cream by hand.

CHOCOLATE PATE - NYMM

Yield:

INGREDIENTS:

Melted Chocolate	6 lb. 4 oz
Butter	2 lb. 3 oz
Egg Yolks	60
Sugar	1 lb. 6 oz
Whipped Cream	1 qt.
Egg whites	15
Sugar	2 ½ oz
Fresh Raspberries	7 lb. 8 oz

PROCEDURE:

Melt together the chocolate and butter

Whip the egg yolks and sugar until very light and fluffy

Add the chocolate/butter mixture to the egg/sugar mixture.

Whip the cream

Whip the whites adding 2 ½ oz sugar

Fold the whites, whipped cream and raspberries into the chocolate/egg mixture one at a time until incorporated.

CHOCOLATE SAUCE (DARK) - NYMM
YIELD: 4 GALS

INGREDIENTS:

SEMI SWEET MORSELS	7 #
SUGAR	13 #
COCOA POWDER	1 #
WATER	2 GAL
CORNSTARCH (DISSOLVED IN 1 GAL COLD H2O)	12 OZ

METHOD:

COMBINE IN KETTLE FIRST 4 INGREDIENTS, BOIL ADD STARCH - RE-BOIL

CHOCOLATE SAUCE (WHITE) - NYMM YIELD

INGREDIENTS:

WATER	1	GAL
WHITE GLAZE	10	#
HEAVY CREAM	1	QT
CLEAR GEL	4	OZ

METHOD:

**BOIL WATER AND GLAZE AND CREAM.
ADD GEL TO THICKEN THE SAUCE.**

COLD SABAYON - NYMM

Yield:

INGREDIENTS:

Sugar	14 oz
Egg Yolks	16
Marsala	1 pint
Whipped Cream	1 pint

PROCEDURE:

Over a double boiler whip sugar, yolks and marsala. Whip until very thick and ribbony.

Cool over an ice bath

Fold in whipped cream.

CORN MUFFIN MIX OLD ONE DOUGH - NYMM Yield:

INGREDIENTS:

3 lb	Shortening
7 lb 8 oz	Sugar
4 ½ oz	Salt
3 qts	Eggs
12 lb 8 oz	Yellow Corn Meal
12 oz	Baking powder

DANISH DOUGH - NYMM

INGREDIENTS:

SUGAR	10	LB
SHORTENING	10	LB
SALT	2	OZ
EGGS	12	QT
FLAVOR/COLOR		
COLD WATER	12	QT
YEAST	4	LB
PATENT FLOUR	65	LB
PIECES	17	LB
BUTTER	4	LB
GOLDEN SEETEX		

FEUILLETE PRALINE - NYMM Yield:

INGREDIENTS:

BASE:

I

Almond Powder 9 oz

Sugar 9 oz

All-Purpose flour 2 oz

II

Whites 10 oz } Make a meringue

Sugar 7 oz

INSTRUCTIONS:

Mix 1 into II

Bake at 400 degrees for 12 minutes

Filling

Ingredients:

Praline 4 lbs. 4 oz

White Chocolate - Melted 1 lb. 1 oz

Praline Feuilleté 2 lbs 2 oz

Instructions:

Pour melted chocolate over praline

Carefully fold in feuilleté.

FINANCIER

- NYMM

Yield:

INGREDIENTS:

Almond Powder	500 grams	1 lb. 1 oz
Sugar	400 grams	14 oz
Honey	50 grams	1 ½ oz
Cornstarch	100 grams	3 ½ oz
Egg Whites	360 ml	12 ½ oz
Butter “Noisette”	300 grams	10 ½ oz

Almond Cream

Butter	2 lb. 2 oz
Sugar	2 lb. 2 oz
Almond Powder	2 lb. 2 oz
Eggs	20

Clafoutis

3/4 Financier + 1/4 almond cream for fruit with juice

½ Financier + almond cream for fruit with little juice.

FLOURLESS CHOCOLATE TORTE - NYMM

Yield: 10 - 10" cakes

INGREDIENTS:

Butter	4 lb. 6 oz
Sugar	4lb. 6 oz
Ground Almonds	4 lb. 6 oz
Chocolate - Melted	3 lb. 2 oz
Grated Lady Fingers	1 lb. 1 oz
Egg Yolks	100
Egg Whites	100

PROCEDURE:

Cream together the butter and sugar

Add egg yolks

Add the chocolate, almonds and lady fingers

Whip whites. Fold intomixture

Bake at 350 degrees for 40 to 50 minutes.

FROZEN NOUGAT GLACE - NYMM

Yield

INGREDIENTS:

2 lb 4 oz	Honey
11 oz	Corn syrup
6 ½ oz	Powder sugar
1 lb 4 oz	Egg white
2 qts	Whipped cream
8 oz	Golden raisins
12 oz	Candied cherries coarsely chopped
4 oz	Orange peel coarsely chop
8 oz	Assorted candied fruit
11 oz	Walnuts chopped
6 oz	Sliced almonds

FRUIT MOUSSE - NYMM

Puree	2 lb 2 oz
Italian Meringue	2 lb 2 oz
Cream	2 lb 2 oz
24 Gelatin leaves	24

Whites	12 oz
Sugar	24 oz

Blackberry
Black Currant
Passion
Mango
Banana
Raspberry

GRAPE STREUDEL - NYMM

INGREDIENTS:

Butter		9 oz
Powdered Sugar		2 ½ oz
Yolks		10
Cornstarch		4 oz
Almonds		6 oz
Zest		2 lemons
Whites	10	
Grapes cut in half		5 lbs

INSTRUCTIONS:

Cream the butter and sugar until light and fluffy

Add the yolks, crnstarch, almonds and zest.

Whip egg whites and fold into above mixture.

Fold in grapes.

Roll mixture infilo dough. Brush with butter.

Bake at 350 degrees for 30 minutes.

HONEY CHOCOLATES - NYMM

Yield:

INGREDIENTS:

Dark Chocolate	2 lbs. 2 oz
Praline	12 oz
Honey	23 oz
Chopped Candied Orange	9 oz

INSTRUCTIONS:

Melt chocolate

Add praline, honey and candied orange

Once mixed, put into ¼" rulers

Cut into small rounds

Coat one time with a brush using in tempered chocolate

Coat a second time with tempered dark chocolate

Put on acetate paper. Leave 1 day. Remove paper.

Bottom now becomes the top. Put a piece of gold on top.

KEY LIME PIE - NYMM Yield:

INGREDIENTS:

Pre set Oven 350_F

160	Yolks
40 cans	Condensed , sweetened Milk (14 oz)
1 gal	Lime Juice

METHOD:

1. On 2nd speed, mix yolks and milk
2. Add lime juice, mix until thickened
3. Fill 190 4 ½ tart shells
4. Bake 10 minutes.

LEMON TART - NYMM Yield:

INGREDIENTS:

Lemon juice	4 oz
Eggs	8
Sugar	10 oz
Heavy Cream	12 oz
Lemon Zest	to taste

PROCEDURE:

Combine the zest and the juice

Combine the sugar and eggs and mix

Stir in the juice and the zest

Add the cream

Bake at 325 degrees.

LEMON TARTELETTE - NYMM

Yield:

INGREDIENTS:

4	Lemon juice and zest
9	Eggs
14 oz	Sugar
12 oz	Cream

METHOD:

Beat up eggs and sugar, add lemon juice and zest then cream

Line a flan ring with sweet dough. Bake blind at 350_F for about 10 mins. Fill with lemon mix turn down oven to 300_F and bake for about 20 mins. Or until done

Serve with raspberries sauce, fresh raspberries and mint leaves.

MANGO ICE CREAM - NYMM

INGREDIENTS:

Milk	1 quart
Sugar	250 grams
Cream	400 grams
Mango Pulp	500 grams

PROCEDURE:

Boil milk and cream with sugar so the sugar dissolves

Freeze in an ice cream machine.

MARSCAPONE MOUSSE

- NYMM

Yield:

INGREDIENTS:

5 lb	Marscapone
30	Eggs
1 lb 8 oz	Sugar
20 leaves	
35 oz	Coffee extract

ROULADE:

60	Eggs
45	Yolks
1 lb 8 oz	Sugar
20	Gelatine

MERINGUE - NYMM

YIELD 150 EA WINGS - 150 EA NECKS 200 EA MUSHROOMS

INGREDIENTS:

FRESH EGG WHITES	1	QT
SUGAR	2	#
SUGAR	6	#
WATER	3	CUPS

METHOD:

BOIL 6# OF SUGAR WITH 3 CUPS OF WATER AT 120 DEGREE ADD SUGAR IN SLOWLY TO EGG WHITE.

MOCCA CREME CARAMEL

- NYMM

Yield:

INGREDIENTS:

Milk	1 quart
Eggs	10
Sugar	8 oz
Mocca extract	to taste

PROCEDURE:

Boil Milk

Mix eggs with sugar

Temper the eggs with the milk

Add the mocca extract

Grease molds. Bake at 325 degrees in a water bath.

MUSCADINE - NYMM Yield:

INGREDIENTS:

Almond Praline	1000 grams
Cocoa Butter	375 grams
Cream	710 grams
Baking Soda	Pinch
Cointreau	24 oz

INSTRUCTIONS:

Make as a truffle. Pipe with tube #8. Roll into truffle shapes.

Coat once with untempered chocolate.

Coat second time with tempered milk orange couverture. Roll in powdered sugar.

NUT CARAMEL TARTLETT - NYMM Yield:

INGREDIENTS:

Sugar	8 oz	
Boiling Cream	8 oz	
Butter	1 oz	
Nuts (mixed and lightly toasted)	12 oz to 1 lb	(Almonds and hazelnuts toasted) (Pecans, walnut and macadamia untoasted)

INSTRUCTIONS:

Caramelize sugar dry method until dark amber color

Add boiling cream. Reduce until thick

Add butter then nuts

Pour over chocolate mousse tarts as a finish.

NEW YORK CHEESE CAKE - NYMM YIELD 11 CAKES

INGREDIENTS:

CREAM CHEESE	30	LB
SUGAR	7	LB
PATENT FLOUR	32	OZ
EGGS	3	QTS
HEAVY CREAM	1	QT

METHOD:

HEAVY CREAM / SCRAPE.

ADD SCRAPE TO THE HEAVY CREAM, EGGS SALT/LEMON FLAVOR/VANILLA.

MIX INTO THE MIX SCALE INTO LINED SPRIG FORM PANS WITH PASTA FROLLA.

PAILLETTE NYMM 1 Sheet Pan

INGREDIENTS:

1	lb.	1 oz.	Chocolate
4	lb.	4 oz.	Praline Paste
2	lb.	2 oz.	Paillette

METHOD:

Melt the chocolate and mix well with the softened Praline paste until smooth.
Fold in the Paillette and use as base for chocolate mousse desserts or cakes.

PASSION GELEE - NYMM

Yield:

INGREDIENTS:

Passion Fruit Puree	2 lbs. 2 oz
Sugar	5 oz
Rum	1 ½ oz
Gelatin Leaves	14

METHOD:

Dissolve sugar in passion puree

Add rum

Soak gelatin leaves and dissolve over a water bath

Add gelatin to passion puree

Chill gelee on a sheetpan or in a hotel pan

Cut into desired shapes

Use as a filling with chocolate mousse or with other flavors.

PATE A CHOUX - NYMM Yield:

INGREDIENTS:

Water	1 quart
Salt	$\frac{3}{4}$ oz
Butter	1 lb
All Purpose flour	1 lb 8 oz
Eggs	20 (may need to add more)

METHOD:

Boil the water with the salt and butter

Add the flour and stir for about 5 minutes

On a mixer slowly add the eggs.

PISTACHIO DE LUTECE - NYMM

Yield:

INGREDIENTS:

Pistachio Paste	7 oz
Kirsch	4 oz
Marzipan	2 lbs. 2 oz

INSTRUCTIONS:

Mix all ingredients together.

Roll into desired shapes.

Dip in tempered white chocolate two times.

PLAIN PIZZA DOUGH - NYMM

INGREDIENTS:

DRY YEAST	4	OZ
SALT	2	OZ
SUGAR	PINCH	
WATER - COOL	3	#
OIL	1	OZ

ALMOST 7# FLOUR - HALF HI GLUTEN AND HALF PATENT AND 1 OZ OIL

SABAYON FOR BANQUETS - NYMM Yield:

INGREDIENTS:

Marsala Wine	1 quart
Egg Yolks	16
Sugar	10 oz
Gelatin leaves	8
Whipped Cream	1 pint

PROCEDURE:

Soak gelatin leaves in water until soft. Squeeze out excess water.

Over a double boiler whip the yolks and sugar until very thick and ribbony

Remove from heat and add gelatin. You do not need to dissolve gelatin because the yolk/sugar mixture is hot enough to dissolve the gelatin. Stir until dissolve

Cool over an ice bath occasionally stirring until cool.

Fold in whipped cream.

SEMOLINA PUDDING - NYMM

Yield:

INGREDIENTS:

Milk	2 ½ quarts
Semolina	1 lb. 1 oz
Sugar	8 oz
Butter	5 oz
Eggs	6
Yolks	6
Raisins	to taste
Vanilla	to taste

INSTRUCTIONS:

Boil milk. Sprinkle semolina while stirring

Add sugar and butter and stir until thick

Remove from flame.

Add eggs

Add raisins and vanilla

Put into desired molds

bake in a water bath for approximately 30 minutes.

SOPAPILLAS - NYMM**Yield:****INGREDIENTS:**

	1 mix	2 mix	8 mix
All Purpose flour	2 cups	4 cups	16 cups 5 lb 5 oz
Baking powder	1 Tbsp	2 Tbsp	8 Tbsp 4 ½ oz
Salt	½ tsp	1 tsp	4 tsp 1 oz
Shortening	1 Tbsp	2 Tbsp	8 Tbsp 4 ½ oz
Water	_ cup	1 ½ cup	2 lb 4 oz
Cornbread		1 mix	2 mix
Oil		9 lb	18 lb
Liquid egg		9 lb	18 lb
Sugar		10 lb 8 oz	21 lb
Baking powder		10 oz	1 lb 4 oz
Salt		3 oz	6 oz
Cake flour		7 lb 14 oz	15 lb 12 oz
Corn meal		7 lb 14 oz	15 lb 12 oz
High gluten flour		3 lb 4 oz	6 lb 8 oz
Water		4 lb 8 oz	9 lb
Milk		4 lb 8 oz	9 lb
Jalapenos drain chopped		12 oz	1 lb 8 oz
Pimentos drain (red chiles)		1 lb 8 oz	3 lb
Parsley finely chopped		8 oz	1 lb
Shredded cheddar cheese		2 lb 8 oz	5 lb
Crush red pepper		½ oz	1 oz
Cracked black pepper		½	1 oz
Bowls		60 qts	80 qts

Yield:**16 to 17 dz 33 dz**

Sheet pan

5 ½ trays

11 trays

Mix oil, eggs, sugar, 30 sc 2 sd speed, scrape, 3 mins 3rd speed, mix in dry ingredients 30 sc 1st speed, 3 mins 3rd speed, scrape, then add water and milk, mix 1st speed 30 sc, scrape, then 2 sd speed for 3 mins, then add the rest and scrape well

*After mixing let mix firm up 6 hours or overnight. Bake 375_F
15 mins then turn down oven to 300_F bake another 12 to 15 mins.

STRUDEL - NYMM

Yield:

INGREDIENTS:

14 lb	High gluten flour
9 lb	Sugar
3 oz	Salt
6 lb	Butter
1 lb	Honey
4 tsp	Vanilla
4 tsp	Lemon juice

TARTE AUX FRUITS DU TEMPS - NYMM

Yield:

INGREDIENTS:

Butter	125 grams	4 ½ oz
Almond Powder	250 grams	9 oz
Sugar	125 grams	4 ½ oz
Eggs	3	3

PROCEDURE:

Mix butter with almond powder

Add sugar and mix well

Add eggs one by one. Scrape well

Bake at 425 degrees for 15 minutes

After baking let cool. Spread with raspberry jam. Garnish with fresh fruit

like an almond dream. Make a tart, cool, spread with jam. Top with fruit

VANILLA BRANCH - NYMM Yield:

INGREDIENTS:

Dark Praline Mix	2 lb 2 oz
Gianduja Milk Almond	1 lb 1 oz
Melted Couverture	21 oz

INSTRUCTIONS

Mix all ingredients together

Use a piping tupe 0 - 12 mm. Pipe 40 cm long then cut every 10 cm

Coat once with untempered couverture

Coat second time with couverture that has roasted chopped hazelnuts added to it.

VERY RICH CUSTARD - NYMM Yield:

INGREDIENTS:

Eggs	10
Cream	1 quart
Sugar	8 oz
Melted Butter	8 oz
Vanilla	to taste

INSTRUCTIONS:

Combine have the sugar with the eggs and beat very well

Boil the creamwith the rest of the sugar. Add the melted butter

Temper the eggs with the cream. Add the vanilla

Pour into desired molds. Bake at 300 degrees in a bain marie.

WHITE CHOCOLATE MOUSSE - NYMM

Yield:

INGREDIENTS:

White Chocolate	4 lb 8 oz
Eggs	16
Sugar	8 oz
Gelatin leaves	16
Cream	5 quarts

PROCEDURE:

Melt chocolate

Soak gelatin leaves

Whip cream and set aside

Whip eggs and sugar over a double boiler like sabayon

Add chocolate and gelatin

Cool over an ice bath

Add cream.

ZUCCHINI BREAD - NYMM

Yield:

INGREDIENTS:

18 lb	All Purpose flour
15 lb	Sugar
2 ¼ oz	Cinnamon
5 ¼ oz	Salt
2 ¼ oz	Baking powder
2 ½ oz	Baking Soda ----Mix all the above 1st speed
12 lb	Oil or 1 ½ gallon
72	Eggs or 7 lb 4 oz liquid ---mix and scrape
7 lb 8 oz	Raisins
6 lb	Walnuts
15 lb	Zucchini

Add, mix, scrape, mix.

Bake 300_F, 1 hour to 1 hour 15 minutes

Scale 2 lb 8 oz big pan, 2 lb 4 oz small pan.