



## Pate Choux Puffs

Yield: 24

### INGREDIENTS:

4oz butter  
1/2 C milk  
130g gluten-free flour blend  
\*\*1/4 tsp xanthan gum\*\*  
**\*\*ONLY IF gluten-free flour blend above does NOT  
already contain xanthan gum\***

**EQUIPMENT NEEDED:** 2 qt pot, wooden spoon, large sheet pan, mixer with paddle attachment, piping bag and coupling

## METHOD

Preheat oven to 375f.

- Line one large baking sheet with parchment paper.
- Set up your stand mixer with the paddle attachment.
- Have a piping bag ready to be filled with the appropriate tip. ½ “opening
- Room temperature your eggs.
- If needed, whisk the xanthan gum into your flour.

1. Heat butter, water, milk, and salt in a medium pot over medium heat.
2. Once it comes to a rolling boil, take it off the heat and immediately dump in the GF flour.
3. With a wooden spoon, mix until combined and the dough begins to pull away from the side of the pot.
4. Put the pot back on medium heat and let it cook and dry out a bit while moving it around, about 1 minute.
5. Put the dough in a stand mixer and beat it with the paddle attachment at low speed for a few minutes to cool the dough down and release the steam.
6. Add the eggs one at a time, allowing each to be completely incorporated before continuing with the next. Scrape down sides of the bowl after each addition. **STOP** before adding the last egg.
7. Check the batter for consistency. The batter should be thick, glossy, a little sticky but still pliable and pipeable when put into a piping bag.
8. If too stiff, lightly whisk the 4th egg and start beating it in bit by bit and check consistency. If the batter is still too thick, whisk some of a 5th egg a little bit at a time while beating until you achieve the right consistency.
9. When batter is right, fill the piping bag. Schmear a small dot of dough on all four corners of the baking sheet to keep the parchment paper down during baking.
10. Holding the piping bag straight up and down, pipe out 1/2" mounds. These will puff up to about 1" in diameter so leave some space between your piped mounds.
11. Use your fingertips dipped in water to gently smooth out lumps as needed. If desired use a soft pastry brush to brush on an egg wash.
12. Place the baking sheet in the oven, close the door but wedge a wooden spoon to keep the door ajar. Bake for approximately 20 minutes, or when the tops are golden brown (with the spoon in place the whole time).
13. Turn off the oven and allow to cool for 30-60 minutes to properly dry out all the way (take one out and cut with a knife to be sure). Once fully cooled, slice and fill.

### **For The Filling (Group):**

#### **INGREDIENTS:**

- 16 oz. cream cheese, softened
- 1 lemon (juice)
- 6 oz smoked salmon
- Salt and pepper to taste
- ½ cup heavy cream
- 2 Tablespoons grated horseradish
- ½ bunch of chives

**EQUIPMENT NEEDED:** hand grater, knife, mixing bowl, whisk, spatula, piping bag, star tip

#### **METHOD:**

1. Mix the cream cheese and the heavy cream in a medium-sized bowl.
2. Add in the lemon juice and the grated horseradish.
3. Finely slice the smoked salmon and add in to the cream.
4. Sprinkle some chives, finely chopped. Season with salt and pepper.
5. Chill until set before piping.

#### **To Assemble:**

Cut the top part of the puff with a serrated knife, so that it forms a small hat to the puff. Don't cut all the way through. The top part should still be attached to the bottom part. Pour the cream into a piping bag and pipe it into the little puffs, dividing evenly. Sprinkle some chives on top and place in the refrigerator until it is time to serve the choux.



## Kiwi and Passionfruit Mini Pavlovas

Yields: 24

### INGREDIENTS:

2 egg whites	1/2 cup sugar	1/2 teaspoon vanilla
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1/2 cup heavy cream	1 Tablespoon sugar
1 kiwi, peeled	1/2 passionfruit
raspberries, as needed	powdered sugar, as needed

**EQUIPMENT NEEDED:** mixing bowl with whisk attachment, small sheet pan

### Meringue METHOD:

Preheat oven to 350 degrees. Line a sheet pan with parchment.

1. Ensure that your bowl is completely clean as this will help your egg whites whip.
2. Place the egg whites in a bowl and whisk until the meringue holds soft peaks.
3. Add the sugar and whisk well.
4. Continue whisking until a stiff and glossy meringue is achieved. You should be able to flip the bowl upside down without anything falling out.
5. Fold in the flavoring (vanilla).
6. Use the tip of two spoons to place small amounts of meringue on to the baking sheet. Make an indentation in the center of each meringue.
7. Bake for 5 minutes; then turn the oven down to 250 degrees. Continue baking until firm to the touch. Around 20 minutes.
8. Cool completely before removing the meringues from the baking sheet.

### Topping METHOD:

1. Cut each kiwi into half and each half into 5 slices. Cut each slice in half. Set aside.
2. Scoop pulp from passionfruit.
3. Whip cream until it holds soft peaks; whisk in granulated sugar.

### To Assemble:

Top each pavlova with 1 tsp cream. Arrange 1 kiwi slice, 1 raspberry and 1/2 tsp passionfruit pulp onto cream. Dust with powdered sugar.



**Orange Almond Sticky Cakes**  
**Yield: 20**

**INGREDIENTS:**

1 cup orange puree	3 eggs
½ cup sugar	1 cup superfine almond flour
½ teaspoon baking powder	1/3 cup plain yogurt
½ cup orange simple syrup	½ pomegranate
powdered sugar for dusting	

**EQUIPMENT NEEDED:** blender, ¼ sheet pan, pastry cutter

**METHOD:**

1. Preheat oven to 375 degrees. Line a baking sheet with parchment.
2. Combine puree, eggs, sugar, almond flour and baking powder in blender.
3. Mix until well blended; scraping down sides as needed.
4. Pour into parchment lined sheet pan.
5. Bake until golden and firm to the touch. About 30-40 minutes.
6. Remove from oven and cool completely.
7. Once cool, cut out into desired shapes.

**To Assemble:**

Brush each top with orange simple syrup. Place a ½ teaspoon of yogurt onto each top followed by 3 pomegranate seeds. Sprinkle with powdered sugar.



## Chive Pancakes with Red Onion Confit

Yield: 24

### INGREDIENTS:

1 cup gf flour	1 tsp baking powder
¼ tsp salt	2 eggs, beaten
6 oz. milk	2 Tbsp finely chopped chive
4 Tbsp oil	

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4 Tbsp sugar	2 Tbsp water
2 Tbsp red wine vinegar	1 small red onion (finely sliced)
Salt & Pepper to taste	

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1 cup crème fraiche	2 Tbsp finely chopped chives
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**EQUIPMENT NEEDED:** frying pan or griddle, small sauce pan, whisk, knife

### Pancake METHOD:

1. Sift dry ingredients and make well in the center.
2. Add eggs, milk and 2T oil to the well, gradually mixing together until smooth.
3. Fold in 2 Tbsp chopped chives.
4. Brush frying pan or griddle (350 degrees) with remaining oil. Drop spoonful of mixture onto the hot surface.
5. Cook until bubbles appear and underside is golden. Flip, press down and continue to cook until golden.
6. Cool and serve at room temperature.

### Confit METHOD:

1. Put sugar and water in a small pan and stir to dissolve. Bring to a boil and cook to a dark caramel.
2. Remove from heat and add the onions and vinegar. Return to the heat and cook for 5 minutes.
3. Add salt and pepper to taste. Cool until just warm.

### To Assemble:

Top each pancake with 1 teaspoonful of crème fraiche and onions. Garnish with chives. Serve at room temperature.



## Corn Cups with Papaya, Avocado, and Pink Grapefruit Salad

Yield: 24

### INGREDIENTS:

1 cup masa                      ½ tsp salt                      1 cup warm water

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1 pink grapefruit, peeled and segmented	½ papaya, small dice
½ red onion, finely chopped	1 red chili, seeded, round slices
2 Tbsp finely chopped mint	2 Tbsp red wine vinegar
2 tbsp oil	1 small firm avocado, small dice
salt and pepper to taste	

**EQUIPMENT NEEDED:** pastry cutter, 12 cup mini muffin tin, knife, pastry cutter

### Corn Cup METHOD:

1. Preheat oven to 400 degrees.
2. Place masa and salt in a bowl.
3. Pour in water and mix with a fork until a rough dough is formed.
4. Turn out and knead until smooth and firm, 1 minute.
5. Roll into a smooth ball and cover for 30 minutes to rest.
6. Cut dough into 2 pieces. Roll one piece between 2 sheets of plastic wrap or parchment until 1/8" thick.
7. Peel top layer of wrap and cut out rounds with pastry cutter.
8. Line the greased muffin tins with the rounds. Folds are okay.
9. Bake until crisp and dry, about 20 minutes. Cool.

### Salad METHOD:

1. Cut each grapefruit segment into ½ inch pieces.
2. Dice the papaya and avocado into small pieces.
3. Combine avocado, papaya, onion, mint, vinegar and oil. Add salt and pepper to taste.
4. Fold in the grapefruit pieces just until combined.
5. Let salad macerate for 10-15 minutes at room temperature.

### To Assemble:

Divide salad among the cooled corn cups. Top with chopped mint and 1 chili slice. Serve chilled or at room temperature.



## Walnut Macarons with Goat Cheese and Fig Jam

Yield: 24

### INGREDIENTS:

25g chopped walnuts	40g ground almonds
110g confectioners' sugar	60g egg whites
10g white sugar	
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8 Tbsp goat cheese	4 Tbsp mascarpone, softened
1 ½ tsp black sesame seeds	fig jam, as needed

**EQUIPMENT NEEDED:** mixing bowl with whisk attachment, rubber spatula, pastry bag, macaron stenciled parchment paper, food processor

### Macaron METHOD:

1. Blitz the ground almonds and icing sugar in a food processor for a few seconds until desired consistency of walnuts.
2. Add the ground walnuts and pulse until just combined.
3. Whisk the whites until foamy and then add the white sugar. Continue mixing until stiff peaks.
4. Pour the whites over the almond mixture. Start to fold with a rubber spatula just until combined.
5. Continue to mix by scraping the batter against the bowl. Continue until batter is glossy and you can make a figure eight that holds for 8-10 seconds.
6. Place batter into a pastry bag and pipe into rounds onto your stencil.
7. Pipe at regular intervals and with regular amounts (count to 3 each time as you press). Keep the nozzle quite close to the tray and resist the urge to swirl. You stay in one place then at the end flick a little to the left (or right).
8. Leave them at room temperature until a slight crust forms around the macaron and they are dry to the touch.
9. Bake 7 minutes then turn the trays around and bake a further 3-4 minutes (or even 5 minutes if you feel they need it). They should just start to change color a little.
10. Let them cool on the tray, then out on the wire rack before trying to take them off. You can use a little spatula knife to help you lift them.

### Filling METHOD:

1. Beat the ingredients together with a spatula until creamy.
2. Adjust the cheese ratios according to taste if needed.

### To Assemble:

Use a disposable piping bag and plain medium-sized nozzle (no.8) to make a ring of goats' cheese cream on half your macaron shells. Then add a quarter to half a teaspoon of fig compote in the middle of each ring. Sprinkle a few small walnut pieces on them then top with the remaining shells.