

Pastries June 28-July 4

Breakfast Parfait - whole milk plain Greek yogurt, Teal's granola (oats, oat bran, dried cranberries, sunflower seeds, almonds, pecans, grated hazelnuts, brown sugar, maple syrup, vegetable oil, honey, cinnamon, vanilla, salt), blueberries, strawberry jam.

Cherry Berry Pie - pie dough: cake & pastry flour, unsalted butter, water, salt. Filling: cherries, ollalieberries, blueberries, sugar, egg wash, clear gel

Chocolate Cupcake - sweet butter, sugar, milk, eggs, all purpose flour, cocoa powder, salt, baking soda, baking powder, vanilla.
Old fashioned buttercream: salted butter, cream cheese, powdered sugar, milk, vanilla extract

Éclairs – pate a Chou: water, all purpose flour, eggs, salted butter, sugar, salt. Pastry cream: eggs, sugar, flour, milk, cornstarch, vanilla. Ganache: cream, semi sweet chocolate

Fresh Raspberry Brownie -bittersweet chocolate, unsalted butter, vanilla, raspberry jam, fresh or frozen raspberries, sugar, eggs, salt, flour, powdered sugar.

Marionberry Pie – crust: pastry flour, cake flour, unsalted butter, water, salt. Filling: marionberries, sugar, egg wash, water, clear gel.

Strawberry Cream Cheese Galette- crust: pastry flour, cake flour, unsalted butter, water, salt. Filling: Sweetened Cream Cheese (cream cheese, powdered sugar, vanilla), fresh strawberries, sprinkled with powdered sugar.

Tarte & tartelette - crust: flour, salted butter, water, eggs, cream, sugar,. Pastry cream (eggs, sugar, flour, milk, cornstarch, vanilla) fresh fruit, currant jam glaze or apricot jam glaze.

Vanilla Cupcakes –

Cake: all purpose flour, cake flour, eggs, sweet butter, baking powder, milk, vanilla extract, salt

Old fashioned buttercream: salted butter, cream cheese, powdered sugar, milk, vanilla extract