

Pastries September 6-12, 2021

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.

Carrot Cupcake - sugar, carrots, canola oil, flour, eggs, raisins, baking soda, baking powder, cinnamon, salt.

Filling/Icing: Cream Cheese Icing (cream cheese, powdered sugar, butter, vanilla)

Creme Brulee - cream, eggs, sugar, vanilla bean.

Blackberry Pie - pie dough: cake & pastry flour, unsalted butter, water, salt. Filling: blackberries, sugar, egg wash, clear gel

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

Napoleon – puff pastry (*all-purpose flour, cake & pastry flour, salt, unsalted butter, water, lemon juice*), raspberry jam, powdered sugar, whipped cream (*cream, sugar, vanilla*), pastry cream.

Tarte & tartelette with pastry cream - 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.

Tarte & tartelette - crust: flour, salted butter, water, eggs, cream, sugar. Cream cheese (*cream cheese, powdered sugar, 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