

Pastries February 7-11, 2022

Cherry Pie - crust: pastry flour, cake flour, unsalted butter, water, salt.
Filling: cherries, clear gel, sugar.

Chocolate Raspberry Mousse Cup - raspberry mouse: cream, mascarpone cheese, raspberry puree, sugar
cups: sugar cocoa liquor, cocoa butter, lecithin, vanilla
Chocolate Heart

Éclair –

Pate a Choux: sugar, salted butter, eggs, water, all purpose flour
pastry cream- eggs, sugar, flour, milk, cornstarch, vanilla
ganache – semi sweet chocolate, cream

Greek Yogurt Parfait with Teal's Granola - 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 Topped Cheesecake-Cream cheese, sugar, flour, lemon zest, salt, vanilla, eggs, cream. Crust: graham crackers, butter, sugar. Topping: cherries, clear gel, sugar

Red Velvet Cupcake: butter, sugar, egg, sour cream, milk, red food coloring, vanilla extract, cocoa powder, salt, baking soda. *Cream Cheese Icing*: cream cheese, powdered sugar, butter, vanilla.