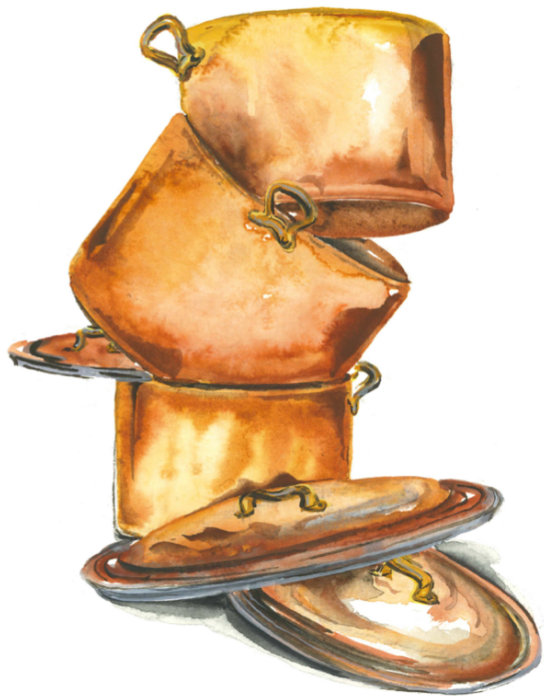


The Simply Luxurious Kitchen



Seasonal Fare
to
Elevate the Everyday
Meal

SL
2024

Season 6 — Everyday Favorites

Recipes

The Simply Luxurious Kitchen will help viewers to discover how to enjoy the everyday cooking that will elevate the quality of our lives. Incorporating seasonal fare and sharing skills and ideas that will help you navigate successfully in your own kitchen, viewers will discover how to “dance” so to speak with the produce and necessary cooking fundamentals honing the methods to making a delicious vinaigrette or a salad with the produce you happened to find at your local market, or an appetizer with what is available in the refrigerator, so that year-round you can make delicious, yet simple meals. Ultimately, the new addition to TSLC destination is to enable viewers to feel confident as well as enjoy stepping into the kitchen, so that they can become the chef of not only their meals, but of their lives.

For each of the recipes shared below, there is an accompanying video taking you into Shannon’s kitchen and showing you how to cook and/bake each recipe. Simply click or copy & paste the corresponding URL for each of the episodes included in this season to view the cooking show and discover how to enjoy stepping into your kitchen.

Episode #1 — An Almond Torte w/Creme Anglaise and Fresh Berry Drizzle

<https://thesimplyluxuriouslife.com/vodcasts6e1/>

Episode #2 — Peach Rum Jam and Peach & Blueberry Tart

<https://thesimplyluxuriouslife.com/vodcasts6e2/>

Episode #3 — Pappardelle Bolognese

<https://thesimplyluxuriouslife.com/vodcasts6e3/>

Episode #4 — L’Escalope de Saumon à l’Oseille

<https://thesimplyluxuriouslife.com/vodcasts6e4/>

Episode #5 — Champagne Dark Chocolate Mousse

<https://thesimplyluxuriouslife.com/vodcasts6e5/>

Episode #6 — Classic French Croissants & Pain au Chocolat

<https://thesimplyluxuriouslife.com/vodcasts6e6/>

Episode #7 — HOLIDAY EPISODE: Making Bûche de Noël at North Farm in the English countryside

<https://thesimplyluxuriouslife.com/vodcasts6e7/>

Episode #1

(2 pages)

Almond Torte with Crème Anglaise and Fresh Berry Drizzle



Simply Luxurious

Utilizing Lindsey R. Shere's torte recipe from the Chez Panisse Desserts cookbook, and pairing with the fresh fruit, especially berries (but stone fruit works as well) we find in our gardens, this recipe offers the decadence and simplicity that will leave you disbelieving how easy it was to make.



PREP TIME
20 mins

COOK TIME
1 hr

TOTAL TIME
1 hr 20 mins



SERVINGS
8 servings

INGREDIENTS

Almond Paste

- 1 3/4 cup almond flour
- 1 1/2 cup confectioner's sugar (powdered sugar)
- 1-1/2 tsp almond extract
- 1/8 tsp salt
- 1 large egg white

Almond Torte

- 1 1/4 cup sugar
- 7/8 cup almond paste (@ 8 ounces) recipe above
- 1 cup room temperature unsalted butter
- 1 1tsp vanilla extract
- 6 large eggs
- 1 cup all purpose or pastry flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt

Fresh Berry Drizzle

- 1-2 cups fresh fruit (berries or peaches or your favorite fruit!)
- 1-3 Tbsp fine sugar (regular sugar works as well)

Crème Anglaise

- 1 cup whole milk or heavy cream
- 1 1/2 Tbsp sugar
- 1 large egg yolk use the yolk from the egg white used in the almond paste

INSTRUCTIONS

Almond Paste

1. In a food processor, combine the sugar and almond flour.
2. Add the egg white, almond extract and salt and pulse until all combined. Remove from the processor. Use what is needed in the recipe (7/8 cup) and save/freeze the rest.

Almond Torte

1. Preheat your oven (fan or convection if possible) to 325 Fahrenheit (160-165 Celsius).
2. Prepare a springform cake pan (9") by butter the inside walls and a little bit of butter on the bottom to hold the parchment round. Place the parchment round on the bottom of the pan. Set aside.
3. Using a food processor, combine the sugar and almond paste until evenly combined. Then add the butter (cut into rough cubes) and vanilla until slightly creamy and if the butter is very warm, it will be slightly fluffy. Add the eggs one at a time, pulsing in between each egg being added.
4. In a small separate mixing bowl, combine the dry ingredients, flour, salt and baking powder. Then add to the food processor with the wet ingredients. Pulse until all combine and resembles a lovely yellow batter.
5. Pour into the springform pan. Using a spatula, evenly spread the batter on the top, then place in the oven for one hour or until a knife placed in the center of the cake comes out clean. In my oven, it only takes 50 minutes, so begin checking around 45 minutes. This will not deflate the rising of the cake. You want the cake to remain slightly springy when you touch it, so be sure not to over-bake it.
6. Remove from the oven and using the back-side of a butter knife, run the blade around the edges of the cake to make sure when you remove the springform component, everything stays in tact. Carefully remove the springform and then the bottom of the pan, leaving the parchment if you would like as it can be easily removed later.

Fresh Berry/Fruit Drizzle

1. Make the fruit drizzle while the cake is baking.
2. Take 1/4 of your fruit, having hulled the strawberries if using them, (clean, remove the stems and/or pits/stones) and mash with a mortar and pestle or something similar until the fruit being mashed resembles jam. Then add the remaining 3/4 of the fruit to the mashed fruit and toss with 1-3 tablespoons of sugar to your taste preference. Set aside on the counter to wait until the cake is served.

Crème Anglaise

1. Split the vanilla bean and scrap the seeds out into the milk that you will have poured into the small sauce pan. Leave the bean in the milk as well and add the sugar. Bring to a medium heat.
2. Whisk your egg yolk just to break down the yolk, but not to the point of frothiness.
3. Once the milk mixture is warm, take a tablespoon of it and add it to the egg yolk to temper. Mix together and then add the yolk that was tempered into the milk mixture and whisk gently until the right thickness is reached. You don't want the yolk to scramble, so keep the heat at medium. You will know the crème anglaise is done when you can run your finger on the back of a spoon through the crème and it leaves a clear line, so somewhat opaque, but not like frosting.
4. Remove from the stove and pour into a serving vessel. Cover with plastic wrap and place in the refrigerator until ready to pour on the cake servings to be enjoyed.

Serving and Preparing the Cake

1. Place the cake on a serving platter. Dust with confectioners' sugar (powdered sugar) and if desired, edible flowers.
2. Reserve the fruit drizzle and crème anglaise for when each piece is served so the cake doesn't get soggy.
3. When serving each slice, place a tablespoon or two on each plate and then place the slice on top of the crème anglaise, then, if desired add a bit more crème on top, followed by the fruit drizzle. Serve and enjoy! Oh! Don't forget either a hot cuppa or a lovely liqueur.

Episode #2




(2 pages)

Peach Rum Jam

 Simply Luxurious

A recipe for any stone fruit you have an abundance of and are looking to enjoy throughout the year. A recipe for peach jam that adds a special something to deepen the flavor. With a few simple tips, this far easier than you may have thought. I know I did! And with a peach tree in my garden, I needed to learn how to put the harvest to good use. Enjoyed each Sunday on my croissants, this is my go-to jam.



		
PREP TIME	COOK TIME	TOTAL TIME
30 mins	45 mins	1 hr 15 mins
		
		SERVINGS
		4 medium jars

INGREDIENTS

- 8 large peaches, 700 grams
- 1 cup sugar
- 24 grams pectin
- 2 Tbsp fresh lemon juice
- 1 1/2 Tbsp rum (or bourbon, or your favorite liqueur)

INSTRUCTIONS

Sterilize the Canning Supplies

1. Make sure to thoroughly clean with soap water, rinse and dry all jars, lids and bands if reusing.
2. Sterilize in one of two ways: (1st option) In a 120-130 Celsius (250 Fahrenheit) oven, place the jars (only the jars) on a baking sheet in the oven for 10 minutes. Then turn off the oven and leave the jars until you are ready to fill them with jam.

(2nd option) Submerge the jars in a large pot of boiling water, right-side up, and let them remain in the large pot of boiling water for 10 minutes. Place the jars on a drying rack to dry until ready to use.

Now, sterilize the bands and lids in the same way; however if they have rubber on the inside, then only simmer them.,

Prep, Peel, and Pit Peaches

1. Score the bottom of each peach with an "X" to improve the ease of removing the skin.
2. While prepping the peaches, bring a large pot of water to boil. Once it is boiling, place one layer of peaches in the boiling water. Once the water has returned to boil, boil the peaches for at least 45 seconds, then remove with a strainer and place in a bowl of cold/ice water. Pulling the corner of the bottom of the peach skins and easily peel the peach.
3. Using a paring knife, cut each peach in half and remove the pit. Then dice up the peach into small cubes. Place the prepared peach cubes into a large sauce pan.
4. Add the rum, sugar and lemon juice to the peaches and combine. Add the pectin evenly to the peaches and mix in (evenly as sometimes the pectin will clump).
5. Place the sauce pan full of peaches on the stove top and bring to a simmer. Once simmering (not boiling), cover and cook for 30-45 minutes or until the thickness and consistency of the fruit is to your liking. It may take longer if the pieces are larger and that is okay.

Filling the jars

1. If you are preparing the jam to be stored, you will want to place the jam immediately into the jars. If you will be enjoying the jam today or tomorrow, wait for it to cool before you fill the jars.

Using a funnel, pour the jam into the jars, leaving about an inch at the top of empty space. Then place a lid and band on the jar, securely tightening. Wipe clean.

Seal the jars

1. Bring a large pot of water to boiling. Place the jars of jam into the boiling water, then add a bit more water to make sure the jars are entirely covered. Boil for 5 minutes. Then remove from the water and on a drying/cooling rack.
2. Most jars will need to be completely cool before you will know they are sealed. To know if they are sealed, you simply press down on the top of the lid, and it will pop and remain pushed down when you lift your finger. If they pop back up, just be patient and let the jar completely cool.

Finishing

1. Be sure to date and label the jars and then store in your pantry/épicerie for 6 months to a year. Ideally, use the jam (or gift it) within 3 months.
2. Enjoy jam during your everydays, and especially during the winter months when the garden is dormant knowing you are savoring fresh fruit preserved in your own kitchen. I love my jam with fresh out of the oven croissants each Sunday. You can find that recipe on the blog.

Episode #3

(2 pages)

Pappardelle Bolognese

 Simply Luxurious

Seemingly fancy, but oh so simple and with attention to quality, flavor-filled ingredients, this classic dish is one to enjoy during the cozy autumn or winter months paired with a full-body glass of red wine. Adapted from British cook Nigel Slater's first Kitchen Diaries cookbook, make this dish and savor the rich depth of flavor found in the sauce that will prompt you to slowly delight in each bite.



PREP TIME
20 mins

COOK TIME
1 hr 30 mins

TOTAL TIME
1 hr 50 mins



SERVINGS
4 servings

INGREDIENTS

- 2 Tbsp extra virgin olive oil
- 3 oz pancetta use bacon as an alternative
- 1 medium sweet onion
- 2 medium carrot
- 1 stalks celery
- 4 ounces portobello mushrooms (or other flat mushrooms), about 2 portobello mushrooms
- 2 leaves bay
- 1 lb ground lamb (meat of choice)
- 1 cup crushed tomatoes (canned)
- 3/4 cup red wine the same wine you will pair with your dish
- 3/4 cup beef stock
- fresh nutmeg (or from your spice rack)
- 3/4 cup heavy cream/half-and-half
- 8 oz Pappardelle pasta, tagliatelle (your preference), enough for four servings
- 4 Tbsp freshly grated parmigiana reggiano


INSTRUCTIONS

1. Using a Le Creuset dutch oven or heavy-bottomed 10" skillet (cast-iron is a great choice), melt the butter over medium heat and then add the diced/cubed pancetta. Let the pancetta cook until light brown or slightly crispy - about 5-7 minutes (not entirely done, but close). As the pancetta is cooking, chop up your mirepoix (onion, celery, carrots), finely diced as well as your garlic along with large chopped pieces of the mushrooms. Add all of them to the pancetta and follow with tucking in the bay leaves. Leave this to cook over medium heat for 10 minutes, stirring throughout.
2. Increase the heat to medium to high and add the beef or lamb, breaking it up into smaller pieces. Once the pieces are broken up, step away from the stove and let it brown for about 4 minutes. Checking on it after four minutes, stir as necessary so that all sides of the meat brown, and then cook until the meat is cooked and brown. Stir as necessary.
3. Add the tomatoes, red wine, stock and freshly grated nutmeg (or from your spice rack) as well as salt and pepper for seasoning. Bring this to a boil, then turn the heat down immediately following reaching a boil (just barely seeing bubbles). Turning to medium-low, simmer with a lid placed slightly askew (so not entirely closed as you want some of the heat and steam to escape to ensure a slow cook to keep the meat as tender as possible and absorb all of the wonderful flavors in the sauce. Cook like this for about 60 minutes to 90 minutes. You will need to keep checking it (I begin checking at about 40 minutes), as you don't want the pan to become dry. You want to retain the liquid to some degree even when finished, but the liquid will become much less and a little bit thicker.
4. Just before you add the cream (next step), bring a large pot of water to boil. Season generously with salt. Boil your preferred pasta for the designated amount of time and ensure it is al dente. (Note: choose the pasta of your choice. I chose Pappardelle pasta, but you can use spaghetti, tagliatelle or anything else you have in the pantry that you prefer.)
5. Now add the heavy cream or half-and-half, slowly. Stirring to incorporate. It will at first cool down the dish, but once the cream heats up, it will begin becoming the sauce you will love. Cook for about 20 minutes. Check on the seasoning. Add a dash of salt and pepper to taste.
6. Two options for serving with pasta: (1) add the pasta to the Dutch Oven or cast iron skillet and top with the sauce; (2) place the pasta on each dish and place a serving amount of sauce on top of the pasta.
7. Whichever option you choose for plating, don't forget to finish with freshly grated Parmigiana Reggiano. Pair with a full-body glass of red wine that has been opened and left to breathe for about 20 minutes or so. I paired the one seen in the pic with a glass of Châteauneuf-du-Pape picked up at Trader Joe's. Enjoy!

Episode #4

(2 pages)

L'escalope de Saumon à l'oseille (salmon cutlet with creamy sorrel)

 Simply Luxurious

Created by the three star Michelin Star Restaurant Troisgros in Roanne, France, founded in 1957, and now named La Maison Troisgros, here is my adaptation. In fewer than 15 minutes, a delicious, luxurious meal.



PREP TIME
5 mins


COOK TIME
5 mins

TOTAL TIME
10 mins



SERVINGS
2 people

INGREDIENTS

- 1/2 lb fresh salmon servings, 4 ounces each skin and bones removed
- 1 handful of fresh sorrel leaves (stems removed) a generous handful, more is always better
- 16 oz or 1/2 quart of fish stock if you don't have fish stock, it's okay! Don't substitute anything, just leave it out.
- 6 Tbsp Chablis or Sancerre (the dry white wine of your choice)
- 2 Tbsp Nouilly Prat (French vermouth) optional
- 1 Tbsp shallots (finely chopped)
- 3/4 cup creme fraiche substitute - heavy cream
- 2 Tbsp unsalted butter
- flaky sea salt (Maldon salt is my favorite flaky sea salt)
- white pepper, finely freshly ground

INSTRUCTIONS

1. Prepare the salmon by removing the skin and bones (I place the salmon draped over a small mixing bowl, making the bones easier to see and pull them out with my fingers or tweezers). Then to create an even thickness throughout the salmon, (head-end cuts are best), slice horizontally creating the two pieces. Then place between wax paper and gently using a mallet (flat side), ensure the entire serving of salmon has equal thickness throughout for even cooking.
2. Prepare the Salmon by seasoning with freshly ground white pepper (which is better for fish, reserving black pepper for meats - pork and beef).
3. Have the sorrel de-stemmed and ready to add to the sauce (washed and patted dry with a cloth or papertowel). Destem just as you would a spinach leaf (as they look similar), by folding the leave hotdog style and pulling the stem from the thickest end back toward the tip of the leaf of sorrel.

The Sauce

1. In a medium skillet over medium-high heat, add the liquids and the chopped shallots for the sauce - fish stock, white wine, and nouilly prat. If you don't have vermouth or fish stock, just leave them out and use the white wine which is most traditionally to this dish anyway. Cook over near high heat until the wine has been reduce the liquid by approximately a 1/3. Then add the creme fraiche (or heavy cream) and reduce a bit further. Initially when you add the cream, it will cool the sauce down. Let it come back to medium heat, still stirring and cook for about 5 minutes.
2. Season the sauce with freshly ground white pepper, flaky sea salt and 1-2 teaspoons of fresh lemon juice. Then add the unsalted butter. Let it melt and combine. Add the sorrel into the sauce. It will 'melt' into the sauce quickly, turning a medium brown color. Stir for 1-2 minutes and then it is ready to plate with the salmon.

Cooking the Salmon

1. Over medium heat, in a dry pan, add the seasoned salmon. As it is thin, it will only need to be cooked for 1 minute at the most on each side, maybe even 30 seconds, so stay at the stovetop. Season the second side while the first is cooking, and then flip to cook the second side for 30 seconds. If the salmon doesn't look entirely cooked, you have done it perfectly! The salmon will continue to cook after being removed from the skillet.

Plating

1. On a round plate, add the sauce to cover the bottom of the plate with a thin layer. Add the salmon. For an extra luxurious touch, have your plates already warmed (place in an oven on a low heat). Serve the dish immediately and enjoy a three-Michelin-starred restaurant's favorite dish.

Episode #5

(2 pages)


Champagne Dark Chocolate Mousse

 Simply Luxurious

Adapted from Dominique Ansel's recipe found in his cookbook Everyone Can Bake



PREP TIME
15 mins


45 mins

TOTAL TIME
1 hr



SERVINGS
3 servings

INGREDIENTS

- 5.5 ounces dark chocolate, high quality at least 70% cacao
- 1/2 cup whole milk
- 1 1/4 tsp gelatin (5 grams - not ounces as stated in the video)
- 1 tsp cold water (to mix with the gelatin)
- 1/4 cup sparkling wine of your choice (room temperature)
- 3/4 cup heavy whipping cream

Chantilly Cream

- 1/2 cup heavy whipping cream
- 1/2 - 1 tsp granulated sugar
- 1/2 tsp vanilla extract

INSTRUCTIONS

1. Bring the whole milk to a boil on the stove. While it is coming to a boil, chop up the dark chocolate and place in a small-medium mixing bowl. (chop or break up into thumb-size pieces so it will melt easily).
2. While the milk is coming to a boil, in a very small ramekin, mix the gelatin powder or sheets with the cold water and quickly mix. It will become almost like glue or loose chalk. That is okay. Add the gelatin mixture into the milk upon removing from the stove once it has boiled. Whisk until incorporated with the milk.
3. Immediately pour the milk and gelatin mixture over the chocolate in the small-medium mixing bowl. Don't touch it. Let it just sit and begin to melt the chocolate for about 30 seconds to 1 minute.
4. Whisk in the sparkling wine until combined with the chocolate. You do not need to add champagne to enjoy this delicious chocolate mousse recipe, so this step is optional.
5. Once the minute has passed, whisk to combine until a smooth ganache is created (no more chocolate chunks - you can always place the mixing bowl over a small sauce pan filled with about 1-2 inches of water and bring the water to a simmer - a double boiler effect - place the mixing bowl on top of the simmering water to warm up the mixture just enough to melt the resisting chocolate).
6. Set aside the ganache (keep on the counter, do not place in the refrigerator yet).
7. In a separate medium size mixing bowl, using a whisk or hand mixer, mix the heavy whipping cream - 3/4 cup - until soft peaks form - about 3-5 minutes.
8. Gradually fold the whipped cream into the ganache until all incorporated.
9. Select your preferred serving dishes. I chose a champagne coup to signify the special ingredient that is in the mousse.
10. Pour the mousse into your dishes, filling nearly to the top, but not entirely as you will be topping with Chantilly cream to serve.
11. Place in the refrigerator (or freezer) for 45 minutes (or 30 minutes if you want it less firm, and slightly smooth).

Chantilly Cream

1. While the mousse is chilling, making the Chantilly cream. Add the heavy whipping cream to the same medium mixing bowl you used previously, add the sugar. Whisk for about 4-5 minutes until soft peaks form. Add the vanilla and whisk for about 30 seconds.


To Serve

1. Remove the mousse from the fridge and place your desired amount of Chantilly cream on top. Add chocolate shavings by using a fork or a chocolate shaving tool, running against the remaining chocolate bar while holding above the Chantilly cream you have placed on top of the mousse. Then serve!
2. Keep extra servings in your fridge until ready to enjoy.

Episode #6




(7 pages)

French Croissants & Pain au Chocolat

 Simply Luxurious

Inspired by Esther McManus' appearance on Julia Child's "Baking with Julia".



			
PREP TIME	COOK TIME	WAITING TIME	TOTAL TIME
30 mins	20 mins	12 hrs 15 mins	13 hrs 5 mins
			
		SERVINGS	
		24 croissants	

INGREDIENTS

Pastry Dough Ball

- 3 3/4 cups flour Bob's Red Mill Artisan Bread is my choice
- 1 packet dry, active yeast
- 2 teaspoons salt
- 1/3 cup sugar
- 1 1/2 cup whole milk you will need 1 cup most definitely and perhaps more depending upon the consistency of the dough

Butter Ball

- 1 pound unsalted butter the best quality you can afford/find - my favorite is Isigny Ste. Mère Beurre
- 2 tablespoons flour

Additional

- 3 ounces dark chocolate the best quality you can find - I use Belgium or Scharffen Berger (from San Fran)
- 1 egg for egg washing the croissants

INSTRUCTIONS

Pastry Dough

1. In a mixer with dough attachment, mix at a low speed 3 3/4 cups flour, the yeast, salt, sugar and 1 cup whole milk (reserve 1/2 if needed - if dough is too dry). Mix until the bowl looks clean and all of the flour is incorporated. If the dough is too dry, you may add a little of milk at a time.
2. Once the pastry dough is in a ball, remove from the mixer, wrap in plastic wrap. First, set it aside on the counter to rest for 30 minutes, and then place in the refrigerator for 8 hours or overnight. I have left it in for 12-14 hours and that is just fine. This part of the recipe should be done at least a day before you want the croissants.

Combining the pastry dough and the butter.

1. Day of baking (after dough has been in the fridge for at least 8 hours): Roll out the pastry dough on a floured surface to approximately 18 inches in length and 10 inches in width. Using a box grater, grate the butter into large shreds (butter should be chilled). This will make it easier to roll out and preserve the dough. Sprinkle all of the butter down the middle of the dough, from the very end to the very top (but only in the middle third). Then, fold length-wise, the dough over the butter. You will have two layers of dough on top of the butter - a tri-fold.



2. Roll the dough a bit more to make sure the butter reaches near the end of the dough edges.



3. Place the dough (with the butter now incorporated) onto parchment paper on a sheet pan, cover with plastic wrap and place in the refrigerator for 30 minutes.

4. The layering process continues! Remove from the refrigerator and roll out the dough to a large rectangle - approximately 24 inches by 18 inches. Then fold into thirds - one third on top of the other - similar to a letter folded so that it can fit in a business envelope. Place back onto the parchment which is on the sheet pan, wrap with plastic wrap and set aside for 15 minutes.



- 5.
6. After 15 minutes, roll out the dough again (floured surface), fold the tri-fold again. Wrap again as before, and set aside again in the refrigerator for 15 minutes



- 7.

8. After the hour has passed, roll out the dough again and this time make a double fold: four layers. Find the center line and fold both edges to that center line and then fold one side on top of the other. Place the dough on the parchment, cover with plastic wrap and set aside in the refrigerator for 15 minutes.



9. Now to make the croissants! Cut the dough into half (you don't have to, but it makes it easier to roll out).



10. On a floured, preferably cool surface, roll out the dough - 24 x 20 inches approximately. Fold in half length-wise. Using a pizza cutter or knife, cut triangles. Open up the fold and separate the necessary triangles that are attached.



11.



12.



13.



14.



15. Take each triangle, one at a time, and holding with all fingers the top of the triangle with a firm grip, slide your fingers from the middle to the end to stretch the dough. Be gentle, but firm. The triangle should double in length.



- 16.
17. Place the triangle on the flat surface, place a small ball of extra dough at the top of the triangle to add bulk, then begin to roll the triangle to create the crescent. Finish rolling and create an arch with the narrowest point facing you and rolled down inside the crescent. Complete this for each of the traditional croissants. (If you would like to add any preferred filling, instead of the extra dough mentioned above, you can place the almond filling, etc. there.)
18. For Pain au Chocolat, take the second half of the dough and instead of triangles, make rectangles. Place the doculate - about 2 ounces on the end where you will begin rolling. Roll up to the end and keep the end underneath, to rest on the bottom of the croissant.





19.

20. Note: If you will be freezing some or all of the croissants, now is when you would place them into a freezer bag or storage container: After rolling the croissants, before proofing them, I place them in a freezer storage container, separating each layer of rows (so they don't stick together) with parchment.
21. For the croissants you will be baking: If you have a proofing oven, you will use this now. If you do not have a proofing oven (I do not), while you are rolling the croissants, heat up the oven as you would to bake (350 degrees). As soon as it reaches the temperature, turn off the stove (or simply set your stove to 80 degrees or the lowest it will go - 90 or 100). Place the croissants on a baking sheet lined with parchment, wash each croissant with egg wash (this is optional - so long as you do so when you bake them, this second wash isn't necessary. Place in the oven (the oven is off, but warm) for 2-3 hours. They are proofed when they have expanded but have not begun to deflate.
22. Remove from the oven, wash again with egg wash. Preheat the oven to 350 and then bake for 20 minutes.




23. Eating them warm out of the oven is a true luxury. Bon appétit!



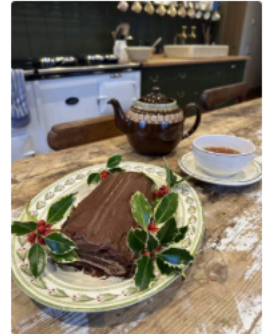
Episode #7

(3 pages)

Bûche de Noël

 Simply Luxurious

A classic holiday French dessert adapted from French patissier Dominique Ansel. A gluten-free approach to ensure a light texture as well a decadent taste with this triple chocolate recipe.



PREP TIME
45 mins

COOK TIME
8 mins



CHILLING TIME IN THE
FRIDGE
1 hr 30 mins

TOTAL TIME
3 hrs 23 mins



SERVINGS
10 slices

INGREDIENTS

Flourless Chocolate Cake

- 5 large egg whites
- 7 large egg yolks
- 3/4 cup granulated sugar (separated: 1/2 cup(118 g) for the egg whites; 1/4 cup(60 g) for the egg yolks)
- 7 Tbsp unsweetened cocoa powder

Vanilla Syrup (for the cake)

- 1/2 cup granulated sugar (112 g)
- 1/2 tsp vanilla paste/extract/beans of one vanilla bean
- 2/3 cup water

Dark Chocolate Mousse (filling)

- 1/2 tsp gelatin (sheets or powder)
- 1/2 cup heavy cream/double cream (125 ml)
- 1/4 cup whole milk (60 g)
- 76 grams dark chocolate (2.6 ounces) best quality you could find

Dark Chocolate Ganache (frosting)

- 165 grams dark chocolate
- 3 large egg yolks
- 2 1/2 Tbsp granulated sugar
- 1/2 cup heavy cream/double cream
- 5 Tbsp whole milk
- 1 Tbsp cocoa powder

INSTRUCTIONS

1. Making the recipe in the order shared below will ensure you are spending less time, as all necessary parts are ready for assembly when you are ready to do so.

Flourless Chocolate Cake

1. Preheat the oven to 375 degrees F/190 degrees C.
2. Time to separate the 5 egg whites and 7 egg yolks. Find a medium-size mixing bowl and place the egg whites. Place the yolks in a large-mixing bowl.
3. In the egg whites' bowl, using a hand-mixer or a whisk, mix until little bubbles begin to form. Then gradually add the 1/2 cup sugar (118 g) and whisk until shiny and glossy and medium peaks form.
4. In the egg yolk bowl, using a hand-mixer, beat the egg yolks with the remaining 1/4 cup of sugar (60 g) and mix until pale and fluffy.
5. Now take the egg white mixture and gradually fold into the yolk mixture with a spatula. Fold in until combined. Now gently fold in the cocoa powder until just combined. The stove should be ready now. Grab a half-sheet baking pan and line with parchment. Pour the cake batter into the the half-sheet baking pan and spread evenly from side to side. Bake for 7-8 minutes until when you press gently in the center of the cake it springs back. Remove from the stove and let cool until ready to assemble.

Vanilla Syrup

1. In a small sauce pan, combine the sugar and vanilla with the 2/3 c. water (160 ml) and bring to a simmer until sugar is completely dissolved. Remove from the stove and set aside to cool.

Dark Chocolate Mousse

1. Place the chocolate, broken into rough small pieces, into a small mixing bowl. Set aside.
2. In a medium mixing bowl, whip the heavy cream to medium stiff peaks. Place in the refrigerator to cool until needed.
3. In a very small bowl, combine 1/2 tsp of cold water with the gelatin until it dissolves. It may become clumpy and that is okay as it will eventually dissolve in the warm milk mixture you will be making next.
4. In a small sauce pan, pour the milk and bring to a simmer. Once simmering, remove from the stove and immediately add the gelatin mixture and mix until combined. This will take a few seconds. Pour this warm mixture directly over the chocolate in the small bowl and do not touch for 30 seconds. Let it naturally melt the chocolate. Once the 30 seconds has passed, stir with a spatula until combined and let cool slightly to 93 degrees F/34 degrees C.
5. Remove the whipped cream from the fridge and pour the ganache you have just made into the whipping cream, gently folding until incorporated. Now place back into the fridge to cool until you are ready to assemble the cake.

Dark Chocolate Ganache

1. Place the dark chocolate in a large bowl (make sure it is heat proof) and set aside.
2. In a large mixing bowl, whisk the egg yolks and sugar until fully combined.
3. In a small sauce pan, bring the cream and milk to a simmer over medium heat, stirring occasionally. Once it begins to simmer, remove from the heat and slowly pour 1/3 of it into the egg yolk mixture. Gently combine. Then add one more 1/3 of the milk mixture to the egg yolk mixture. Gently combine. Now do the reverse and pour all of the mixture you just combined back into the saucepan with the remaining 1/3 milk mixture and return to the stove top. Cook this custard over medium heat, stirring continuously until the custard is thick enough to coat the back of your spatula. About 4-6 minutes.
4. Pour the custard over the top of the chocolate in the large heat-proof bowl. Do not mix. Let stand as it is for 1-2 minutes. While waiting for the custard to naturally melt the chocolate, in a small bowl whisk together the cocoa powder with 3 Tbsp of water until combined. Add this cocoa mixture to the custard and chocolate bowl, and mix everything together until combined. You are adding the cocoa mixture to darken the color of the ganache so that it is differentiated from the mouse .

Assembly

1. Tear out one more sheet of parchment and lay it on a flat surface. Invert the sheet cake carefully out of the half baking sheet onto the new parchment paper. Gently, pull off the original parchment paper.
2. Grab your small sauce pan with the vanilla syrup and using a small brush, spread entirely over the cake. Be generous as this will keep the cake supple and make easier to roll without breaking it.
3. Take the chocolate mousse out of the fridge and begin to spread on top of the cake evenly and nearly from edge to edge.
4. Now to roll: using the parchment, pull it up and toward you so to pull the short edge of the cake up and into itself, rolling as tightly as possible. The parchment will help to keep the cake in tact as you begin the roll. Go slowly. Once completely rolled, place the seam at the bottom. Place on a serving platter and chill for one hour. Chilling will make frosting the cake easier ensuring you don't tear the cake with the frosting.

Now, make sure the ganache you made for the frosting is sitting at room temperature. This too will keep the frosting soft enough to make it easier to spread.

Final Frosting

1. Using a spatula, you will be covering the cake twice with the ganache. Be generous and leave the ends of the cake free of frosting as you want to be able to see the neat roll you have created. The second layer of ganache will enable you to create ridges with either the edge or the flat side of the spatula (narrow or wide - your choice).
2. Chill the Bûche de Noël for at least 30 minutes or up to one day. Chilling the cake enables you to cut easily the cake into 1/2" slices and the cake will hold its shape.
3. To decorate, use chocolate truffles or chocolate pieces, anything that adds a touch of color or texture. You could even add holly sprigs like I did, but don't eat them!
4. Now to enjoy. You did it! Congratulations and Joyeuse Fêtes !

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