

The
Simply Luxurious
Kitchen



Seasonal Fare
to
Elevate the Everyday
Meal

SL
2024

Season 7 — French Classics with
Elevated Layers of Flavor

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 TSSL 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 — Ratatouille

<https://thesimplyluxuriouslife.com/vodcasts7e1/>

Episode #2 — Marmalade Scone Thumbprints

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Episode #1

(2 pages)

Ratatouille

 Simply Luxurious

The classic Provençal vegetable dish. Served as it originally was when farmers made delicious use of the remaining vegetables after harvest to make a dish that remains a favorite served as the main dish or now a side dish. (And yep! If you watch the video of this recipe, you will learn all about the difference between Remi's Ratatouille and the classic dish as it came to finally grace the menus of fine dining establishments in France in the early 20th century.)



PREP TIME

1 hr

COOK TIME

1 hr 30 mins

TOTAL TIME

2 hrs 30 mins



SERVINGS

4 servings (large)

INGREDIENTS

- 7 Tbsp olive oil
- 1 lb (450 g) large onions (sweet), sliced
- 1-2 red/orange bell peppers (roughly chopped)
- 1 lb (450 g) ripe tomatoes (or drained canned tomatoes)
- 1-2 lbs (650 g) courgettes/zucchini
- 1/2 lb (225 g) eggplant/aubergine
- 1 bouquet garni with celery stick and 2 bay leaves (tied with cooking twine)
- 4-5 cloves garlic, finely chopped or crushed
- pinch sugar
- fresh basil leaves (for garnish)
- 1/3 cup water (or dry white wine)

INSTRUCTIONS

1. Preheat the oven to 350 degrees
2. On the stove top, place a large skillet over medium heat. Drizzle olive oil, about 2-3 tablespoons. Once you have chopped your onions into generous ribbons (not fine or diced), place your onion slices into the skillet and cook until slightly golden brown. This will take about 30 minutes which is why we want to do this first.
3. Prepare the tomatoes for blanching: Bring a large pot of water boil. Score (make an "X") at the bottom of each tomato. Salt the water. Once the water is boiling, using a strainer, place the tomatoes into the water. Boil for 1-2 minutes, until you begin to see the skin peel (it need not be peeling on all tomatoes). Remove from the pot, and let on a paper towel to drain and cool.
4. While the tomatoes are cooling, prepare the bell peppers. Line a half baking sheet with parchment paper. Cut the top of each of the bell peppers off and remove the seeds. Now chop into one-inch squares each bell pepper. Place on the parchment sheet and drizzle 1-2 tablespoons of olive oil. Season with salt and pepper. Toss with your hands to evenly distribute the oil and seasonings. Place in the oven for 20 minutes. When the 20 minutes are up, toss with a spatula, and cook for 15 more minutes until you see a slight char on the edges of the slices. Remove from the oven and set aside until you are ready to combine all of the vegetables.
5. Once the bell peppers are in the oven, return to your tomatoes that should be cool to the touch. Now you are going to remove the skins of each of the tomatoes which should be super simple. Take the cornered edges and pull off. Then, quarter the tomatoes - removing the stem (and seeds if preferred). Then chop into approximately one-inch squares. All vegetables will be approximately this size - a bite-size. Set aside the tomatoes.
6. Place two skillets on the stove top over medium heat. While the skillets are warming up, prepare the zucchini/courgettes and the eggplants/aubergines. Slice into one-inch pieces (removing the tops and bottoms). Once the skillets are warm, drizzle with olive oil, and add each vegetable to its respective skillet. Season with salt and pepper and cook for about 10 minutes until slightly brown. Stir occasionally.
7. Place a large Dutch oven on the stove top over medium heat. Drizzle with olive oil. Once the pan is warm, add the finely chopped garlic, the bouquet garni and the chopped tomatoes. Ad a pinch of sugar as well. Season with salt and pepper. Stir occasionally. Once the tomato juices have largely evaporated - about 5-7 minutes, begin to add all of the other cooked/roasted vegetables!
8. The Dutch oven that has the tomatoes will now become the home to the finished dish. To the tomatoes (keep the bouquet garni in the dish for now - you will remove it when all is finished cooking), add all of the other vegetables - onions, bell peppers, courgettes and aubergines). Season with salt and pepper. Also add the 1/3 cup of water. This could be substituted for your favorite dry white wine (you might use 1/2 cup instead to ensure the dish doesn't become dry while you are simmering it). Now, cover the dish and cook over medium heat for a total of 20 minutes, but do check at 10 minutes. You will know it is done when the juices are thick and all of the vegetables are tender.)
9. There are many ways to enjoy Ratatouille. (1) Serve immediately off the stove - warm as a side dish to any fish or meat dish or to pair over rice; (2) Enjoy as the main dish for a delicious satiating taste of summer, and garnish with a handful of fresh basil leaves; (3) Toast or broil a slice of a baguette making a tartine, and place a large spoonful of warm ratatouille on top of each slice, enjoying warm; (4) Make scrambled eggs and on top of the tartan and ratatouille, place a serving of warm, fresh off the stovetop eggs; (5) Enjoy cold as leftovers throughout the week; (6) freeze and enjoy during the winter - heating up over the stove top until just warm enough in a skillet.
10. Don't forget to pair with a glass of your favorite drink and of course, why not watch the Pixar film Ratatouille!

Episode #2

(2 pages)

Marmalade Scone Thumbprints (gluten-free)

 Simply Luxurious

With a twist on both a traditional scone and thumbprint, we're swapping the traditional flour for millet and polenta, adding layers of flavor with simple changes to how the ingredients we add are prepared before adding to the batter and then choosing to top with the British must-have sweet spread - marmalade.

Adapted from Nancy Silverton's Apricot Scone Thumbprint recipe in her cookbook *The Cookie that Changed My Life*.



PREP TIME
30 mins

COOK TIME
30 mins

4 hrs

TOTAL TIME
5 hrs



SERVINGS
12 scones

INGREDIENTS

Dough/Batter

- 113 grams unsalted butter (6 Tbsp), melted and browned, chilled
- 2-3 large eggs hard boiled (you will use the yolks only)
- 50 grams (1/2 cup) roasted almonds, unsalted substitute with your favorite roasted nut
- 1 tsp baking powder
- 1/2 tsp fleur de sel
- 120 grams (1/2) heavy whipping cream or double cream
- 1 1/2 tsp vanilla extract or pure vanilla bean paste
- 2 Tbsp granulated sugar
- 2/3 cup millet flour
- 1/4 cup coarse stoneground polenta Swap out for traditional flours (21 1/4 cup - 175 grams of pastry flour + 1/4 cup coarse polenta, 44.5 grams)
- 1 1/2 tsp ground cardamom
- 1/2 tsp ground cinnamon
- 1/2 tsp grated or ground nutmeg

Finishing Sugar & Spice Mix

- 1 Tbsp granulated sugar
- 1 Tbsp demerara sugar
- 1/8 tsp grated/ground nutmeg
- 1/8 tsp ground cinnamon

Marmalade

- 80 grams (1/4 cup) marmalade or jam or jelly of your preference

INSTRUCTIONS

Dough/Batter

1. Do the morning of or at least 4-5 hours before: Melt the unsalted butter (113 grams) in a medium sauce pan over medium to low heat to make brown butter. Let it begin to bubble, stirring occasionally until the color is caramel or medium brown. The milk solids will begin to look like small dark crumbs. Remove from the heat, and measure out about 6 tablespoons (84 grams) of melted butter (including the milk solids). Place in a container, let it cool down to room temperatures and then refrigerate or freeze until solid. (You can also pour all of the melted butter into your contain, refrigerate after cooling, and then measure out the 6 Tbsp later.)
2. Hard boil two/three large eggs. Bring water to boil in a medium/small sauce pan. Place the eggs (as fresh as possible) in the water with a slotted spoon. Boil for 11 minutes (uncovered). Remove and place in a bowl filled with cold water (ice can be present if you have it). Let cool. Then remove from the cold water and peel them. Remove the yolk from the white. You will only be using the egg yolk. Use the egg white for another meal – place on your salad for breakfast, etc.
3. 1Take the roasted (unsalted almonds – or nuts of your choice) and place in a food processor. Add granulated sugar, baking powder and salt and pulse until almonds look like cornmeal. Now add the millet flour and polenta (or AP flour + polenta) and the spices – nutmeg, cardamom and cinnamon. Pulse to combine. Now is the time to add the two egg yolks (hard boiled). Using your hands or a grater (fine or a microplane), crumble/grate the egg yolk into the food processor. Then pulse to combine with the other ingredients.
4. Now take out the brown butter from where it was chilling and roughly cube it into pieces - measure out 6 tbsp (approximately if you didn't measure this out before). Add it to the food processor and pulse to combine with the rest of the ingredients.
5. In a small bowl, combine the heavy cream and the vanilla.
6. In a large mixing bowl, place the combined ingredients from the food processor into the bowl. Create a well with your hands in the middle of the ingredients. Pour the mixture of heavy cream and vanilla in the well. Now mix well with a wooden spoon and/or with your hands until it is all combined. You have your scone batter!
7. Place the batter on a floured surface and using your hands press the dough into an even, circular shaped, thickness of 3/4". It will be a large disc by the time you are done.
8. Have a parchment lined baking sheet ready and grab your preferred round scone cutter ready as well. 2" approximately in diameter (or 1" for perfect bite-size nibbles). Flour the cutter. Cut out the round scones and place each on the parchment paper. After placing each scone on the parchment, using your thumb, gently press into the middle of each scone creating a small indent (about 1/2" to 1" wide). Repeat until all the dough is used. You may have to roll up the dough and repeat the pressing out into a small disc to use up the scrap pieces.
9. Place the scones into the fridge (1 hour) or freezer (30 minutes) to chill.
10. Preheat the oven to 375 Fahrenheit (190 Celsius).
11. While waiting for the scones to chill, mix up the sugar and spice finishing topping. In a small bowl combine the granulated sugar, demerara sugar, nutmeg and cinnamon.
12. When the scones have been chilled, take them out and brush them with leftover cream and then sprinkle the sugar & spice mixture around the thumbprint. Then spoon a lovely tablespoon of marmalade into the indent created by your thumb.
13. Bake the scones until golden brown for about 30 minutes depending upon your oven and the size of your scones. You will want to rotate the sheet pan halfway through baking if you have a large oven or don't have a convection oven to make sure all are baked evenly.
14. Remove from the oven, let cool for about 10 minutes and then serve. Be sure to make a delicious pot of your favorite tea! (Yorkshire Gold is always a good idea ;).

Episode #3

(3 pages)

Saumon en Croute (Salmon in Pastry)

 Simply Luxurious

Auguste Escoffier, inspired by a dish he enjoyed while traveling in Russia, came up with the classic French dish Saumon en Croute, a dish whose pastry can enclose a variety of different savory delights. Often compared to the English's beef Wellington, this fish 'Wellington' is simple to make (15 minutes to prepare for the oven if using puff pastry from the store), and guaranteed not to have a soggy bottom with the special additional ingredient added in the recipe.



PREP TIME
15 mins

COOK TIME
40 mins

TOTAL TIME
55 mins



INGREDIENTS

Rough Cut Pastry (if you want to make your own)

- 225 grams pastry flour (or all-purpose flour)
- 200 grams unsalted butter, chilled
- 1 pinch fleur de sel
- 1/4 cup cold water (might be more depending upon humidity in your kitchen)
- 1 tsp fresh lemon juice

Filling

- 1 package puff pastry (I have included above the ingredients to make your own rough cut pastry which is demonstrated in the video.)
- 5 ounces baby spinach (or one package)
- 1 small shallot (finely diced)
- 1 fillet Skuna Bay Salmon (or your preferred salmon) about 1 1/2 pounds
- 6 Tbsp olive tapenade
- 1 egg for egg wash of pastry
- 3 ounces finely sliced prosciutto
- fleur de sel (for seasoning)
- 1-2 Tbsp extra virgin olive oil

Beurre Blanc (White Wine Herb Sauce)

- 3 Tbsp unsalted butter
- 3 Tbsp white wine (or champagne) vinegar
- 3 Tbsp finely chopped shallot (about 1/2 sm shallot)
- 1/4-1/3 cup white wine (what you prefer to drink - dry, not sweet)
- 1-2 Tbsp fresh chives or tarragon or rosemary, finely chopped

INSTRUCTIONS

Rough Cut Pastry

1. Add to the food processor the flour, butter and salt. Pulse to combine. Gradually add the water, pulsing as you go, and stop adding water once the dough just comes together - about 3-5 pulses. Add the lemon juice and pulse once more.
2. Roll out into a wide rectangle on a floured surface. Then, fold into thirds and place in the refrigerator for 15-30 minutes at least.
3. Remove and roll out again into the same shape. Again, fold it into thirds, and place back into the refrigerator for 15-30 minutes.
4. Take out when you are ready to assemble your Saumon en Croute. Keep chilled until this time.
5. If you are using purchased Puff Pastry: The night before you are going to make the dish, place the puff pastry into the refrigerator to soften (as it was in the freezer), but keeping it chilled until you are ready to use.

Filling

1. Preheat the oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Prepare a 1/4 baking sheet, lining it with parchment paper. Set aside.
3. Bring a couple cups of water to boil in your tea kettle or in a sauce pan on the stove.
4. While you are waiting for the water to come to a boil, cook down your spinach. Using a 10-12 inch skillet and using medium heat, chop up a shallot, and with 1 tbsp olive oil, place the chopped shallot into the skillet. Add the spinach and cook down until the bright green has changed into a deep forest green. About 3-5 minutes, stirring occasionally. When done cooking, take a colander and place over a medium mixing bowl. Place the cooked spinach in the colander and let any remaining water or liquids run out. Set aside while you begin to assemble the pastry filling.
5. Grab a 1/2 baking sheet (four 1/2" walls all the way around as it will be holding water). Place a cooling rack on top of the baking sheet. Place the salmon fillet meat side down on the cooling rack. Now pour the boiling water over the skin-up side of the salmon. Make sure that all of the skin is kissed by the water. Then, using your fingers (be careful, it may be hot to the touch), grab the skin on one corner and gently pull off to remove all of the skin.
6. Now it is time to tenderize the salmon, not to make it tender (as it already is), but to ensure it is of even thickness throughout for even cooking times. Using waxed paper, place the salmon on 1/2 of the wax paper and fold the other 1/2 over the top of the salmon. Using the soft side of the mallet, gently flattened the thicker parts of the salmon (likely you won't have to touch the tail). Visually, you will know by looking when all appears similar in thickness.
7. Season the salmon with salt and pepper.
8. Remove the pastry from the refrigerator, and roll out on a floured surface to a wide rectangle of about 12" x 8". Using a knife (paring for example), straight up all of the sides.
9. Now place the thin slices of prosciutto across the pastry, leaving about 1/2" -1" around all of the sides as you will need to be able to seal the edges.
10. Add the cooked spinach on top of the prosciutto, just down the center of the pastry, about 3" wide, the length of where the salmon will be placed.
11. Before you place the salmon on the pastry, cover the meat side with the tapenade. Use a spoon or a knife, but evening cover the salmon. Now place the tapenade covered side of the salmon face-down onto the spinach and prosciutto as that is the top.
12. Time to wrap up your salmon! Fold one width side (long side) over the salmon, and then the opposite side over that. It is okay if it overlaps. Take your egg wash, and add a bit of it to the seam to help it seal, and pinch this seam to securely close it. Flip the pastry wrapped salmon over (seam-side down) and onto the parchment lined baking sheet. The ends of the pastry need to be finished. If the extra pastry (beyond the salmon) is longer than 1", cut it off before you fold. Now fold each end under the salmon.
13. Before placing into the oven, add a bit of decoration to the top by using a paring knife and ever so gently score the top of the pastry diagonally - much like cutting a baguette on the bias, gently score the pastry on the bias from one end to the other, and then score it the opposite way to create a cover of diamonds. Take your egg wash and brush over all of the pastry - top and sides.
14. Bake for 25-30 minutes or until lightly golden brown. Then turn up the oven to 400 degrees and bake for 10-15 minutes or until beautifully golden brown.

Beurre Blanc Sauce (with fresh herbs)

1. Finely chop up the 1/2 shallot
2. Place a small sauce pan over medium heat on the stovetop.
3. Add the shallots and white wine vinegar to the sauce pan and cook until the liquid is nearly absorbed. Stir the entire time.
4. Now add the butter until melted and the sauce is combined. Add the herbs.
5. Add the white wine and simmer until 1/3 of the liquid is reduced. Stir occasionally. This will take about 5 minutes. Taste. Season with salt and pepper to your preference.
6. Set aside, but make just before you are about to serve the salmon to ensure it stays warm.

Serving

1. Pour the sauce to the side or underneath the saumon en croute servings. Pair with a roasted vegetable dish of your choice and a pinot noir or Beaujolais wine. Enjoy!

Episode #4

(2 pages)

Tarte Tatin aux Poires (and red wine sauce)

 Simply Luxurious

A subtle shift on the classic Tarte Tatin as we're using pears as the autumnal fruit instead of apples, and then adding a red wine reduction to elevate the flavor, complete with warm spices and a topping off with a sweet pastry. Subtle changes that make a delicious difference.



PREP TIME
45 mins

COOK TIME
1 hr

 30 mins

TOTAL TIME
2 hrs 15 mins



SERVINGS
6 servings

INGREDIENTS

Tart Ingredients

- 14 oz puff pastry (pre-purchased), or make your own sweet tart pastry (ingredients included below)
- 2 cups favorite red wine you prefer to drink
- 2-3 sticks cinnamon (substitute with ground cinnamon if sticks are not available, about 1-2 tsp)
- 1/2 cup granulated sugar
- 2 tbsp unsalted butter
- 3-5 pears barlett or your preference halved, peeled and cored
- 1 tbsp pear liqueur

Sweet Pastry (rough cut)

- 1 cup pastry flour
- 1/2 cup unsalted butter
- 2 Tbsp sugar
- 1/2 tsp salt
- 3-4 Tbsp cold water or orange juice just enough to bring the dry ingredients together

INSTRUCTIONS

Pastry

1. In a food processor combine all of the dry ingredients and then add the butter. Pulse until coarsely combined. Then gradually add the liquid of choice (water or OJ), add enough for the dough to come together but not smooth. It should still be non-sticky to the touch. (If it is sticky, you've pulsed too much. To remedy, add a couple more tablespoons of flour and pulse 1-3 times until just combined.)
2. Wrap in plastic wrap and place in the refrigerator for about 30 minutes and remove when ready to use and place on top of the pears before baking.

Tart (Pear) Filling

1. Pour the wine and add the cinnamon sticks (or ground cinnamon) to a small sauce pan and cook over med-high heat until the liquid is more than $\frac{3}{4}$ reduced. This will take about 15 minutes. Turn off the heat and discard the cinnamon sticks.
2. In a traditional tarte tatin mold (as shown in the video) or 10-12 inch skillet (oven-proof), combine the sugar and water. Caramelize the sugar, stirring regularly over med heat until a med brown/amber color is seen. Be patient, stirring occasionally and checking often. This will take about 15 minutes. Remove from the heat.
3. Add to the caramelized sugar the reduced red wine syrup as well as the butter and liqueur (optional, but a delicious idea if you do ;)). Cook for about one minute to combine and loosen any caramel that has hardened - stirring to do so.
4. Having prepared the pear halves already (while the sugar is caramelizing), add the pear halves to the skillet (8-12). You will turn them as you cook them over the 15-20 minutes but when they are finished cooking, arrange them in the skillet as you choose based on what you want to see when you present. Remember the bottom of the skillet will be what is seen. The pears should be tender at this point and the pan juices are syrupy. Turn off the heat and let cool for about 20-30 minutes so that your pastry won't melt (so to speak) when placed on top of the pears.
5. Preheat the oven to 375 F (190 Celsius).
6. Take out the pastry dough from the fridge and roll out so that about 2" of pastry will fall over the side of the skillet when placed atop.
7. Place the pastry on top of the pears in the skillet, tucking the edges overhanging into the inside of the skillet to create an edge, patching if any holes appear. This does not have to be neat remember because is the bottom of the dish as it will be flipped before serving.
8. Bake for about 50 minutes to 1 hour or until deep golden brown. Before you let it cool, run the back of a knife around the interior edge of the pan. Let the tart cool in the skillet for only about 5 minutes before flipping it. Carefully remove do so by placing a large plate or platter on the top of the skillet and over a counter to catch any drips. Let cool further for 10-15 minutes before serving.
9. Serve warm with gelato or Chantilly cream and of course a hot cuppa!

Episode #5

(2 pages)

Tian de Légumes Provençal

 Simply Luxurious

A taste of the south of France. Fresh seasonal vegetables from the summer harvest and not much else is needed. An ideal side dish for many main courses and beautiful on the table as well.



PREP TIME
30 mins

COOK TIME
1 hr 12 mins



SERVINGS
6 servings

INGREDIENTS

- 3-4 medium tomatoes
- 2 small-medium eggplants/aubergines
- 1 large sweet onion
- 1 shallot
- 2-3 small zucchini/courgettes
- 2-4 Tbsp extra virgin olive oil
- 1-2 Tbsp Herbes de Provence
- salt and pepper for seasoning
- fresh basil leaves
- mozzarella or chèvre (goat's cheese) optional

INSTRUCTIONS

1. Preheat the oven to 320 Fahrenheit/160 Celsius
2. Slice the onion into ribbons. Finely chop the shallot. Place a medium skillet over medium heat. Drizzle 1-2 tablespoons into the pan after it warms, and then add the alliums (onions and shallot). Cook for about 10 minutes until cooked down and nearing translucency. Season with fleur de sel.
3. Choose your baking dish - oven-safe - in a diameter that you wish to serve. Place the onions after they have been sautéed into the bottom of the baking dish.
4. Slice the tomatoes, courgettes and aubergines in small rounds, all the same thickness. If the aubergines or tomatoes are too large in diameter, cut the bottom flat so that the top 2/3 can match the other vegetables.
5. Arrange the vegetables, alternating tomato, courgette and aubergine, and in the same order as you move around the baking dish until it is filled. You can stack in like a deck of cards or fan out. If you are including cheese, include the cheese slices (same in size and thickness as the vegetables) in the order of stacking. Sprinkle with Herbes de Provence. Now season with salt and pepper, drizzle with olive oil (this is when you can drizzle tomato sauce over the vegetables (in between the slices or simply resting on top of the onions before you start stacking).
6. Bake at the low heat of 320 F/160 C for 90 minutes. Cover with tin foil for the first hour. Check and see how the vegetables are cooking. The tenderness of the eggplant will determine how much longer to cook the dish. After one hour, remove the tinfoil, sprinkle fresh parmesan on top of the vegetables and bake for the remaining 20-30 minutes until done.
7. Serve warm and immediately. Garnish with fresh basil and enjoy!



Episode #6

(2 pages)

Pavé Chocolat aux Amandes

 Simply Luxurious

A different take on a classic French dessert as we are using almonds instead of what would typically be used, chestnuts (or châtaignes). This simple chocolate and almond praline dessert will satiate with just a small piece. Similar to a Reese's pieces if you too are found of those, this has less sugar because the quality chocolate and almond puree do the talking in their brilliantly sophisticated way as roasted almonds paired with caramel are included to bring that rich nutty flavor to the forefront.



PREP TIME
30 mins



1 hr

TOTAL TIME
1 hr 12 mins



SERVINGS
16 pavés

EQUIPMENT

- 45mm/1.7" silicone demi-mold globes

INGREDIENTS

- 3/4 cup unsalted, roasted almonds chestnuts if available instead
- 200 g dark chocolate the best quality you can find
- 1 Tbsp amaretto liqueur or liqueur of your choice
- 1/3 cup granulated sugar
- 50 g unsalted butter (for the ganache) best quality you can find
- 1/3 cup brown sugar
- 5 tbsps unsalted butter (for browning and adding to the praline purée)
- 1 tsp vanilla
- 3/4 cup pastry flour (or all-purpose flour)
- 1/2 tsp fleur de sel

Chantilly Cream

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

Preparing the molds

- 1-2 Tbsp unsalted butter for rubbing inside of each Demi-globe to prevent any sticking

INSTRUCTIONS

Almond Praline Purée

1. Pour the almonds on a 1/4-1/2 baking sheet lined with parchment.
2. On the stove top in a small sauce pan, place the 1/2 cup sugar over medium heat and begin to caramelize (melting until liquified to a golden amber color). You will need to stir consistently to prevent any burning. I use a spatula.
3. As soon as the sugar is caramelized, remove it immediately from the stove and pour over the almonds as evenly as possible. Set aside to cool (or place in the freezer or fridge) for 15-30 minutes while you make the ganache.
4. While the chocolate ganache is cooling slightly (instructions on how to make it are listed below), the praline should be cool, so take out a food processor, and break up the praline in rough shards, placing into the processor and pulse until a peanut-butter like paste is made. This will be about 3-5 minutes.
5. Once you have almond purée made, add to a large mixing bowl and then add the brown sugar and the browned butter. To brown the butter, simply melt the 5 Tbsp in a small sauce pan for about 5 minutes until it begins to bubble and froth and the melted butter looks light brown. Mix all three together with a hand-mixer or a wooden spoon until combined.
6. Now add the flour, salt, and vanilla. Now add 1/4 to a 1/2 of the ganache you have just made. Mix until combined. Taste. Adjust as your taste preference wishes.

Making the Ganache

1. Using a double boiler or a small sauce pan filled with 1-2 inches of water (it shouldn't touch the mixing bowl you place on top of the water), bring the water to a boil and then keep at simmer. In the mixing bowl that is sitting on top of the simmering water, add the chocolate and the 50 g of butter along with the Amaretto liqueur. Stir consistently until all combined and a beautiful shine is seen. Remove from the stove top and let cool just momentarily before you brush the Demi-globe molds with chocolate.
2. Prep the silicone demi-globe molds by rubbing butter inside each of the globes to ensure no sticking takes place.
3. Using a silicone small brush (so that no bristles fall into the chocolate), brush each demi-globe mold with the ganache. Liberally add it making sure all of the surface is covered with chocolate. Immediately put into the freezer (or fridge) for 15 minutes at least (30 minutes in the fridge).
4. Remove the ganache molds when the Almond Purée is ready. Fill each demi-globe mold with the almond purée, making sure it is packed full and then level off with the back of your spatula. Place back into the freezer for another 15-30 minutes or until ready to serve.

Chantilly Cream

1. In a small/medium mixing bowl pour the heavy whipping cream, add the vanilla and the sugar and whisk with a hand-mixer the ingredients until soft peaks form - about 3-5 minutes. Set aside until ready to serve your Pavés.

Serving

1. Remove the filled demi-globe molds from the freezer. Place dome-side up onto of parchment paper, and then carefully pull back each of the molds. You should see shiny round domes of chocolate. :) Celebrate! You did it!
2. Pair with a spoonful of Chantilly cream and sprinkles of grated chocolate made from the hardened ganache that is left over using a grater. Pair with a favorite dream or liqueur, and enjoy!