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# Foreword

The goal of this document is to provide a store for recipes that I have found, enjoyed, and would like to make available for future use.   
  
I make no claims to have developed any of these recipes, though in some cases I have tuned them to my tastes. Attributions will be provided whenever possible.

I am transitioning to measuring more items by mass/weight for repeatable results, but some habits die hard.

I will attempt to account for “Specialty” hardware required by each recipe but will not repeat the need for kitchen staples like saucepans and measuring hardware.

# Template

Originally From: Source (Link)

You will need:

* Item 1

Time:

* Timing 1

Tools:

* Tool 1

Special notes:

* Note 1

Preparation instructions:

1. Step 1

# Savory Staples

## Butter Chicken

1. chicken breasts and let rest at room temperature for approx. 30 minutes

Coat chicken Originally From: America’s Test Kitchen ([link](https://www.americastestkitchen.com/recipes/11519-indian-butter-chicken-murgh-makhani), behind a paywall), modified to my tastes

You will need:

* Approx. 2 lbs boneless skinless chicken breast
* 1 “cup” low fat Greek yogurt (any standalone container should be fine)
* 4 Tbsp unsalted butter
* 1 medium yellow or sweet onion
* 1 red bell pepper
* 3-4 long red peppers (preferred) or 2-3 jalapeño peppers (seeded)
* 1 Tbsp garam masala
* 1 tsp ground coriander
* ½ tsp cumin
* 4 tsp minced ginger
* 1 Tbsp minced garlic
* 1 can (approx. 15 oz) crushed tomatoes
* 1 Tbsp sugar
* 1 cup heavy cream
* Salt and pepper to taste
* Recommended pairings: brown basmati rice, garlic naan

Time:

* Approx. 30 minutes prep
* Approx. 40 minutes broiling
* Approx. 20 minutes stovetop (can overlap with broiling)

Tools:

* Food processor or immersion blender

Special notes:

* This may set off smoke alarms as yogurt drippings are burned while broiling

Preparation instructions:

1. Generously salt breast in yogurt and place onto broiling pan
2. Broil chicken until done (internal temperature is over 165 degrees Fahrenheit), turning midway through for equal browning. In my oven this is approximately 26 minutes on the first side, 16 minutes on the second side
3. (Can be done in parallel with Step 3) Dice onion and peppers. If using jalapeños, I recommend removing seeds with a spoon to avoid trapping flesh under fingernails
4. Melt 2 Tbsp butter over medium heat in a large (two-handled) saucepan
5. Add onions and peppers to melted butter and heat, stirring frequently, until softened. Approximately 8 minutes
6. Add garam masala, coriander, cumin, black pepper, ginger, and garlic. Heat until fragrant, approximately 2 minutes
7. Add crushed tomatoes. Bring to a boil and remove from heat
8. Add sugar
9. Blend mixture using either a food processor or immersion blender
10. Add remaining 2 Tbsp butter and heavy cream
11. Cut cooked chicken into cubes and add to sauce
12. Serve warm over rice

# Baking Staples

## Brioche

Originally From: The Flavor Bender ([link](https://www.americastestkitchen.com/recipes/11519-indian-butter-chicken-murgh-makhani))

You will need:

* ½ Cup whole milk
* 2 ½ tsp dry yeast
* 1 Tbsp honey
* 5 Whole eggs, room temperature
* 1 Egg yolk, room temperature
* 2 tsp vanilla extract
* 5 Tbsp granulated sugar
* 17.6 oz AP Flour
* 1 ½ tsp sea salt
* 8.8 oz butter, room temperature

Time:

* Approx. 60 minutes active prep on day 1
* Approx. 90 minutes first raise on day 1
* Approx. 10 minutes adjustment after first raise on day 1
* Approx. 30 minutes shaping on day 2
* Approx. 2 hours proof on day 2
* Approx. 35 minutes baking on day 2

Tools:

* Stand mixer with dough hook attachment
* 9” x 5” loaf pan recommended
* Kitchen scale recommended

Special notes:

* This recipe makes two loaves. Baking the loaves separately is possible, but will extend time required to complete the recipe notably
* This recipe takes time. Read through the recipe well in advance and plan accordingly

Preparation instructions – Day 1:

1. Heat milk in the microwave until warm to the touch, approximately 20-30 seconds
2. Combine warm milk, honey, and dry yeast in a small container and whisk until combined. Allow to sit until ten minutes until frothy and aromatic
3. In the bowl of a stand mixer add whole eggs and egg yolk and whisk to break up egg yolks
4. Add vanilla extract and yeast mixture to egg mixture (after the wait specified in Step 2)
5. Add flour, sugar, and salt to wet ingredients and mix **slowly** until forming a “scraggy dough.” The mixture should appear wet and roughly homogeneous at this point
6. Continue mixing at speed 3 for 3-5 minutes. This timing is not precise, but developing this dough is going to take quite some time
7. Divide the butter into four roughly equivalent portions. Repeat adding one portion and mixing at speed 3 until the butter is evenly incorporated into the dough, roughly 3 minutes. Scrape down the bowl after each addition. Cutting the butter into smaller portions will aid this process.
8. After all butter is incorporated, mix on speed 6 until the pulls away from the sides of the bowl during mixing and is no longer sticky, approximately 15 minutes. The dough should lift from the bowl as one piece, leaving minimal residue in the bowl. Mix until reaching this consistency, as it may take more than 15 minutes and under-developing gluten here will produce a poor result
9. Turn the dough onto a heavily floured surface and work into a ball
10. Place dough back in a large container that will allow it to grow significantly. Store at room temperature and wait 60-90 minutes, until dough has at least doubled in size
11. Turn the dough onto a heavily floured surface, pressing down lightly, and work into a ball
12. Place dough back into the large container. Store chilled (in the refrigerator) overnight, up to 24 hours

Preparation instructions – Day 2:

1. Coat (a) 9” x 5” loaf pan(s) in nonstick spray. Lightly flour it, tapping off excess
2. Using a kitchen scale, divide the dough into two equal portions. If only preparing one loaf at a time, return one half to chilled storage. In my experience, each portion will be approximately 630 grams
3. Using a kitchen scale, further divide the dough into three equal portions (if making one loaf at a time) or six equal portions (if making both loaves simultaneously). In my experience, each portion will be approximately 210 grams
4. On a well-floured surface work each portion into a roughly cylindrical tube of approximately 14” in length. It is helpful to roll the dough into a rectangle and re-roll that rectangle into a tight spiral
5. Pinch the ends of three portions of dough into one point. Plait (braid) the dough, alternating outer strands over center strand. Pinch the loose ends together
6. Tuck ends of the dough under (they’re just not going to be pretty) and place the plaited dough into the prepared loaf pan
7. Allow dough to rise in the pan at room temperature for approximately two hours. Dough should slowly recover from being lightly pressed by a finger. Ideally dough will now rest just below the top edge of the loaf pan
8. Coat dough in egg wash and bake at 375 F until internal temperature reaches 193 F, approximately 35 minutes

## Chocolate Ganache

Originally From: Sur La Table – Café Macaron Workshop

You will need:

* 2/3 cup heavy whipping cream
* 8 oz dark chocolate, chopped
* 2 tablespoons (1 oz) unsalted butter, softened
* 1/8 teaspoon kosher salt

Time:

* Approximately 10 minutes + time to chill

Special notes:

* (Optional) Piping bag

Preparation instructions:

1. Add heavy cream to a small saucepan over medium-high heat and bring to a simmer
2. Place chocolate in a heatproof bowl and pour hot cream over chocolate
3. Let stand for 5 minutes
4. Slowly stir the chocolate mixture with a silicone spatula to combine. Add butter and a salt, whisk until smooth
5. Let cool, stirring every 10 minutes until firm but still pliable
6. When ganache reaches the desired consistency, transfer to a piping bag with a medium round tip

## Classic Doughnuts

Originally From: Sur La Table – Classic Donuts

You will need:

* 3 ½ teaspoons Saf-instant yeast or dry instant yeast
* 1 ½ Tbs + ¾ cup granulated sugar, divided
* ½ cup + 1 Tbs water, heated to 115 F
* 2 ¼ cup whole milk
* 1 ½ tsp kosher salt
* 3 large eggs at room temperature, beaten
* 1 stick + 1 tablespoon unsalted butter, melted and cooled slightly
* 7 ½ cups all-purpose flour, plus more for dusting
* (Optional) Toppings or fillings

Time:

* 30 minutes initial prep
* 1 hour first rise
* 30 minutes shaping
* 30 minutes second rise
* Cooking time will vary
* 1 hour to cool
* 30 minutes for topping or filling to set

Tools:

* Stand Mixer
* Thermometer
* Deepfrying vessel
* Spider (to retrieve objects from hot oil)

Special notes:

* In class we used a La Creuset Dutch oven as our deep-frying vessel

Preparation instructions:

1. Add yeast, 1 ½ Tbs sugar, and water to the bowl of a stand mixer fitted with the paddle attachment. Mix and allow to stand until frothy, approximately 10 minutes
2. Add the remaining sugar, milk, salt, eggs, and butter to the yeast mixture. Mix on medium speed until incorporated, approximately 3 minutes. While mixing, slowly add flour and continue until dough is smooth, approximately 2 minutes
3. Transfer to a lightly greased bowl, loosely cover with plastic wrap, and set in a warm space until doubled in size, approximately 1 hour
4. (Optional) Refrigerate up to 12 hours
5. Roll to ½ - ¾” thickness (lower for filled donuts) and shape as desired
6. Cover with plastic wrap and allow to rise until puffy and doubled, approximately 30 minutes
7. Heat at least 4” of vegetable oil to 350 F as measured by a thermometer (not all thermometers can safely probe this range)
8. Working in batches, carefully place shaped doughnuts into oil and fry, flipping once, until puffed and golden, approximately 2 to 3 minutes
9. Transfer to a rimmed baking sheet lined with paper towels and allow to cool
10. Top or fill as desired

### Classic Glaze

You will need:

* 3 cups confectioners’ sugar
* ¼ cup hot water
* 1 Tbsp vanilla bean paste
* 2 tsp kosher salt

Preparation instructions:

1. Mix ingredients until smooth, adding more water or sugar as necessary to adjust consistency

## French Macarons

Originally From: Sur La Table – Café Macaron Workshop. Secondary reference ([link](https://www.indulgewithmimi.com/the-best-macaron-recipe/))

You will need:

* 7 ounces confectioners’ sugar
* 4 ounces finely-ground almond meal or flour
* 4 large egg whites at room temperature (chef recommended aging)
* 1/8 tsp cream of tartar
* 3 ½ ounces granulated sugar
* (Optional) Food coloring

Time:

* Approximately 2 hours

Tools:

* Stand mixer
* Piping bag

Special notes:

* Instructor recommends the [macaron troubleshooting guide](https://www.indulgewithmimi.com/macaron-troubleshooting-guide/) with indulgewithmimi
* Fill with chocolate ganache or honey cardamom buttercream. Optionally, roll in toasted crushed almonds

Preparation instructions:

1. Preheat oven to 300 F and place a rack in the lower section of the oven. Line baking sheets with parchment paper or silicone mats. Make sure the pans are flat (not dented or warped) and the parchment is trimmed to fit the pan. Using paper templates, trace circles onto the parchment or place them under the silicone mats
2. Sieve almond flour and confectioners’ sugar (repeatedly, if necessary). Mixture should be very fine and uniform
3. Add egg whites, cream of tartar, and optional food coloring to the bowl of a stand mixer fitted with a whisk attachment. Whip on medium speed until foamy
4. Gradually add granulated sugar, scraping down sides of the mixing bowl if necessary. Whip until meringue reaches stiff, glossy peaks resembling shaving cream
5. Add one-third the flour mixture to the meringue and carefully fold using a spatula. Once incorporated, add the remaining flour mixture, smearing the batter along the sides of the bowl and folding back to the center. Repeat until the batter becomes shiny and holds a ribbon for several seconds. If it falls in clumps and doesn’t flow slowly, continue to fold gently, deflating the batter until the proper consistency is reached. Be careful not to overmix
6. Transfer batter to a pastry bag fitted with a ½-inch plain round tip. Pipe a small dollop of batter into the corners of each backing sheet and lay parchment ink side down, pressing to secure. Using both hands to hold the pastry bag, pipe batter by placing the tip ½ inch above the parchment and fill. Once the circle is filled, stop squeezing and make a quick upward and sideways motion to detach the batter and move on to the next circle (the batter should settle and smooth into a glossy round circle)
7. Rap (drop) the tray to remove any large bubbles from the piped meringues
8. Let macarons stand at room temperature until a firm skin forms on the macarons, 30 to 45 minutes. To check lightly touch the side – your finger should not make a dent
9. Bake macarons, one sheet at a time, rotating halfway through, until they are crisp and firm, approximately 14 to 16 minutes. Carefully slide macaron topped parchment sheets onto a wire rack and allow macarons to cool completely before removing from paper and filling
10. To assemble macarons, pipe about 1 teaspoon of filling on to the flat side of a cooled macaron. Place another cookie, flat side to flat side, and gentle press just enough to push the filling towards the edges
11. Macarons can be refrigerated in an airtight container for up to three days

## Honey Cardamom Buttercream

Originally From: Sur La Table – Café Macaron Workshop

You will need:

* 2 large (2 ounces) egg whites, at room temperature
* ½ cup granulated sugar
* 2 sticks (8 ounces) unsalted butter at room temperature
* ½ tsp freshly ground cardamom
* 3 Tbsp honey
* 1/8 tsp fine kosher salt

Time:

* Timing 1

Tools:

* Stand mixer

Special notes:

* Keep the buttercream in an airtight container in refrigerator for up to one week or in the freezer for up to 2 months. Let come to room temperature and rewhip in the mixture with the paddle attachment before using

Preparation instructions:

1. Whisk egg whites and sugar in a small heatproof bowl
2. Place mixture over a saucepan with simmering water, whisking constantly until the mixture reaches 145 F (hot to the touch) on an instant read thermometer
3. Remove the egg mixture from heat and place into the bowl of a stand mixture
4. Whip the mixture on high speed until it cools in temperature, is light and billowing, and resembles marshmallow fluff. Mixture should be room temperature before continuing
5. With the mixer on medium-high speed add the butter in small pieces a few tablespoons at a time, waiting until each portion is completely incorporated until adding the next. Halfway through adding the butter, scrape down the sides of the bowl
6. Continue to whip until all the butter has been added and the mixture is velvety and smooth. Add cardamom, honey, and salt; whip to incorporate
7. (Optional) Transfer buttercream to a piping bag with a medium round tip

## Opera Cake

Originally From: Sur La Table – Bake and Take: Opera Cake

You will need:

*Jaconde Sponge*

* 4 oz almond meal
* 3 oz powdered sugar
* 1 oz bread flour
* 4 large eggs
* 1 large egg yolk
* 3 large egg whites
* 1 oz granulated sugar
* ¼ tsp vanilla
* 1 pinch salt
* 1 oz unsalted butter, melted and warm

*Coffee cake syrup*

* ¾ cup water
* 2 oz sugar
* 3 Tbsp coffee liqueur

*Coffee French buttercream*

* 7 large egg yolks
* 13 oz granulated sugar
* Pinch of salt
* 3 oz water
* 1 ½ tsp corn syrup
* 23 oz unsalted butter at room temperature
* 1 ½ tsp vanilla extract
* 2 Tbsp coffee extract (… seriously?)

*Opera Glaze*

* 4 oz dark chocolate
* 4 oz coating chocolate
* 1 oz canola or vegetable oil

*Chocolate ganache*

* 6 oz semi-sweet chocolate
* 4 oz butter (unsure if this is correct)

Time:

* 3 Hours

Tools:

* Stand mixer
* Quarter sheet pan

Special notes:

* This recipe demands precision, as it is all about even lines
* I have re-ordered the recipe as the original recipe does not make sense in that regard – it seems to assume that the glaze will stay hot for a considerable length of time

Preparation instructions:

*Jaconde sponge*

1. Sift together flour and powdered sugar into the bowl of a stand mixer. Add almond meal and stir with whisk attachment to combine. Add eggs and yolk a little at a time, mixing well on low speed after each addition. Mix on medium-high speed until batter is smooth, light, and fluffy. Transfer matter to a very large mixing bowl
2. Add egg whites, vanilla, and salt to a clean bowl for a stand mixer. Whip on high speed until white and shiny, then lower speed and add sugar gradually. Once all sugar is incorporated, return to high speed and whip to firm peaks
3. Gently fold meringue into batter with a large folding spatula. Gently fold in hot butter, being careful not to overmix. Spread to a thickness of ¼ inch on a baking sheet lined with parchment paper using a large offset palette knife
4. Bake in an oven set to 400 F for 15 minutes or until golden and firm to the touch

*Coffee cake syrup*

1. Add water and sugar to a small saucepan and heat over low heat, stirring until sugar is dissolved. Remove from heat, add coffee liqueur, and let cool

*French buttercream*

1. To a clean stand mixer bowl add yolks, salt, and half the sugar. Whisk on high speed until very firm ribbons form
2. Combine water and remaining sugar in a small saucepan. Stir to combine, then brush down sides of pot with a wet pastry brush. Heat over low until sugar dissolved
3. Add corn syrup, stir to combine, and wash down sides again
4. Turn heat to high and leave alone (do not stir or wash down sides) until syrup reaches 230 F (thread stage)
5. Pour syrup very slowly into beaten yolk mixture while whipping constantly on medium speed. Continue to whip until mixture is thick, light, and cool to the touch. On low speed, gradually add butter. Add it as quickly as it is absorbed by the mixture. Add vanilla, and coffee extract to taste. Cover with plastic wrap and store at a cool room temperature overnight (I’m guessing this is optional?)

*Chocolate Ganache*

1. Melt the chocolate and butter together over a double boiler
2. Let cool for about 3-5 minutes to a spreadable consistency

*Assembly*

1. Cut sponge cake into 3 (optionally 4) equal rectangles
2. Spread a thin layer of melted dark chocolate (not ganache nor opera glaze) on one face of one rectangle and refrigerate to set
3. Remove layer rectangle with dark chocolate from fridge and set chocolate side down on a safe cutting surface
4. Brush exposed face with coffee syrup and allow to absorb
5. Evenly spread a thin layer of coffee buttercream using an offset spatula
6. Place second sponge rectangle on top of icing
7. Brush exposed face with coffee syrup and allow to absorb
8. Evenly spread a thin layer of chocolate ganache using an offset spatula
9. Place third sponge rectangle on top of ganache
10. Brush exposed face with coffee syrup and allow to absorb
11. Evenly spread a thin layer of coffee buttercream using an offset spatula
12. (Optional – repeat this process with a fourth cake layer, syrup, and chocolate ganache)
13. Refrigerate or freeze cake assembly. Cake should be cold to the touch

*Opera glaze*

1. Combine chocolates in a metal bowl and melt over a double boiler. Remove from heat, add oil, and whisk slowly to combine (do not add air). Cool to 90 F
2. Pour glaze on to cake assembly and spread to the four corners using an offset spatula
3. Allow to cool completely

*Portioning*

1. Throughout this section, wipe down knife after each cut
2. Use hot dry knife trim sides of cake as necessary to achieve uniform and perpendicular edges
3. Cut into 16 equal pieces (8 x 2 grid)
4. Using leftover opera glaze, pipe decoration onto parchment paper/cake. The word “Opera” is traditional, but have fun

## Sour Cream and Chive Rolls

Originally From: Bon Appetit ([link](https://www.bonappetit.com/recipe/pull-apart-sour-cream-and-chive-rolls))

You will need:

* ½ Cup + 2 Tbsp whole milk
* 5 1/3 cup (667g) bread flour
* 1 ½ tsp dry yeast
* 1 cup (240g) sour cream
* ¼ cup (50g) sugar
* 4 tsp kosher salt
* 3 eggs
* 8 Tbsp butter, room temperature
* ½ cup finely chopped chives
* Flaky sea salt
* Freshly-ground black pepper

Time:

* Approx. 30 minutes prep
* Approx. 60-90 minutes first rest and rise
* Approx. 30 minutes shaping
* Approx. 45-60 minutes second rest and rise
* Approx. 30 minutes baking

Tools:

* Stand mixer with dough hook attachment
* 13” x 9” pan (minimum 1.5” deep)
* Kitchen scale recommended

Special notes:

* This recipe makes 24 rolls

Preparation instructions:

1. Combine ½ cup milk, 1/3 cup flour, and ½ cup water in small saucepan. Mix/stir until smooth
2. Cook mixture over medium heat, stirring constantly, until a stiff paste forms (approximately 2 minutes). Scrape into the bowl of the stand mixture
3. Add remaining (2 Tbsp) milk to saucepan and heat over low until warm to the touch
4. Remove saucepan from heat, add yeast, whisk to combine, and allow yeast to develop, approximately 5 minutes
5. Add yeast mixture to the bowl of the stand mixer, along with remaining flour, sour cream, salt, 4 Tbsp butter, and 2 eggs
6. Mix on low speed until a scraggy dough forms. Increase mixing speed to medium and continue until dough is smooth and pulls from the walls of the bowl, approximately 8-10 minutes
7. Form dough into a ball and place into a large container. Allow to rise until doubled in size, approximately 60-90 minutes
8. Use 2 Tbsp of butter to coat the 13” x 9” pan. This may appear to be too much. It is not
9. Gently deflate the dough and roll into a roughly 12” x 12” square (though there is no need for precision here)
10. Sprinkle chives onto rolled dough
11. Roll dough into a tube and work with hands to incorporate chives roughly evenly. You may roll dough over any chives that have fallen out to bring them back into the mixture
12. Weigh the dough mixture. Separate one twenty-fourth of the dough (by weight) and roll into a rough sphere on an unfloored surface. Place seam-side down into the buttered 13” x 9” pan
13. Allow dough to rise again in the pan, approximately 45-60 minutes
14. Towards the tail end of the second rise, preheat oven to 375 F
15. Use the third egg to wash the exposed surfaces of the rolls
16. Bake rolls until golden brown, approximately 25-30 minutes
17. Near the end of the bake, melt remaining 2 Tbsp butter in a small saucepan
18. Immediately after pulling rolls from oven, brush with melted butter and top with flaky sea salt and freshly-cracked pepper