

Matcha Tea Biscuits

MAKES ABOUT 3 DOZEN

Sweet matcha is Japanese green tea that has been ground into a fine powder and combined with sugar. It's carried at many specialty food stores and some supermarkets. If you can't find sweet matcha, combine one-third of a cup of sugar with two tablespoons regular matcha or finely ground green tea leaves.

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 large egg, lightly beaten
- ½ cup sweet matcha (see the Guide)
- ½ teaspoon pure vanilla extract
- ½ cup neutral-tasting oil, such as safflower
- ½ cup blanched almonds, lightly toasted (page 115) and coarsely chopped
- ½ cup candied ginger, finely diced
- Sugar, for sprinkling

1. Preheat oven to 325°. Whisk to combine flour, baking powder, and salt in a bowl. In a separate bowl, whisk egg, matcha, and vanilla until smooth. Slowly pour oil into egg mixture, whisking constantly until incorporated. Add flour mixture and stir until smooth; mix in almonds and ginger. Chill 30 minutes.
2. Divide dough into thirds, and shape each into a log, 1½ inches wide by 6 inches long. Place on a parchment-lined baking sheet, spacing 3 inches apart. Bake, rotating sheet halfway through, until center is firm and bottom edges are slightly golden, 18 to 20 minutes. Remove from oven and sprinkle about 1 tablespoon sugar evenly over logs. Let cool on sheet 15 minutes, then cut into ½-inch-thick slices using a serrated knife.
3. Arrange slices on parchment-lined baking sheet, cut side down, and sprinkle evenly with about 2 teaspoons more sugar. Bake until firm in center, 6 to 8 minutes. Let cookies cool on baking sheet on a wire rack, 5 minutes. Flip cookies, and sprinkle evenly with about 2 teaspoons more sugar. Return to oven, and bake until slightly browned on edges, about 6 minutes more. Let cool completely on sheet on a wire rack. Cookies can be stored in an airtight container at room temperature up to 2 weeks.

Chocolate-Chestnut Meringues

MAKES 7 TO 8 DOZEN

Bite-size black-and-white meringues are ultrathin and stylish. The flavor is light and nutty, thanks to additions of chestnut flour and very finely chopped walnuts. For a smooth and professional-looking finish, we tempered the chocolate used for dipping (see below).

- ¼ cup chestnut flour (see the Guide)
- ½ cup coarsely chopped walnuts
- 1 cup sugar
- ¼ teaspoon ground cinnamon
- 4 large egg whites, room temperature
- ½ teaspoon salt
- 6 ounces bittersweet chocolate (preferably 70 percent cacao), coarsely chopped

1. Preheat oven to 200°. In a food processor, pulse to combine chestnut flour, walnuts, ½ cup sugar, and the cinnamon until nuts are ground to a fine powder. Transfer to a large bowl.
2. Whisk egg whites and salt with an electric mixer on high speed until soft peaks form. Continue to whisk, gradually adding remaining ½ cup sugar in a slow stream, until whites are very stiff and glossy, 11 to 13 minutes. Gently fold egg whites into chestnut-flour mixture with a flexible spatula just until combined.
3. Transfer one-third of mixture to a pastry bag fitted with a ¼-inch plain tip, and pipe 1-inch circles, 1½ inches apart, on parchment-lined baking sheets, holding pastry bag vertically, then pulling up to create a peak. Bake until completely dry and crisp, about 2 hours. Let meringues cool completely on sheets on a wire rack.
4. Temper chocolate (see instructions below). Holding a cookie by one side, dip in tempered chocolate until half is submerged. Gently shake off excess chocolate. Place dipped meringues on a parchment-lined baking sheet and let set completely without disturbing. Meringues can be stored in an airtight container at room temperature up to 5 days.

HOW TO TEMPER CHOCOLATE

All chocolate is in temper when you buy it: It breaks cleanly, melts smoothly, and has a lovely sheen. But as soon as you melt chocolate, it goes out of temper and can become discolored, so when dipping cookies, follow these steps to ensure best results.

1. Melt chocolate in a small bowl set over (not in) a saucepan of barely simmering water. Using a chocolate or candy thermometer, melt until temperature registers 115°.
2. Remove bowl, wiping away moisture from bottom of bowl. Leave water at a simmer. Stir chocolate, cooling it until temperature reads 83° to 85°. Replace bowl over simmering water in 30-second intervals until thermometer reaches 88° to 89°. Transfer to another bowl to cool. Use immediately.

JOHNNY MILLER



RECIPES FOR FILLINGS

Creamy Macaron Filling

MAKES ENOUGH FOR 35 MACARONS

- 4 ounces cream cheese, softened
- ¼ cup sifted confectioners' sugar
- 1 tablespoon milk

In a bowl, beat cream cheese and sugar with a wooden spoon until smooth. Add milk; stir until smooth and spreadable. Use immediately.

Orange-Flower Cream Filling: Substitute 1½ teaspoons orange-flower water for 1½ teaspoons of the milk.

Blackberry Cream Filling: After adding milk, when filling is smooth, stir in 2 teaspoons blackberry preserves.

Cassis Cream Filling: After adding milk, when filling is smooth, stir in 2 teaspoons crème de cassis.

Chocolate Ganache

MAKES ENOUGH FOR 35 MACARONS

- 4 ounces bittersweet chocolate (preferably 70 percent cacao), coarsely chopped
- ½ cup heavy cream

Place chocolate in a small heatproof bowl. Bring cream to a boil in a small saucepan, and pour over chocolate. Let stand 5 minutes; whisk until smooth. Let cool, stirring occasionally, until thick enough to spread, about 30 minutes.

Lemon Curd

MAKES 2 CUPS

- 8 large egg yolks
- 1 cup sugar
- Finely grated zest of 2 lemons, plus ½ cup plus 2 tablespoons fresh lemon juice (from 3 lemons)
- Pinch of salt
- ½ cup plus 2 tablespoons (1½ sticks) cold unsalted butter, cut into pieces

1. Whisk to combine yolks, sugar, zest, and juice in a heatproof bowl set over (not in) a pan of simmering water. Continue whisking over medium-high until mixture is thick enough to coat the back of a spoon.

2. Remove from heat. Add salt, then butter, 1 piece at a time, mixing until smooth. Strain mixture through a fine sieve into a bowl. Place plastic wrap directly on surface of curd to prevent a skin from forming. Chill 1 hour or, covered, up to 2 weeks.

the guide

For Traditionalists

PAGE 11 Assorted **springerle molds**, including tree (M5109), bird (M7020), house (M5155), acorn (M6212), and snowman (M2129), House on the Hill, Inc., 877-279-4455 or houseonthehill.net. **PAGE 12** Similar 8" **stoneware mold**, Fante's Kitchen Wares Shop, 800-443-2683 or fantes.com. **PAGE 16** 1½" **star cookie cutter** (#17376319), Create for Less, 866-333-4463 or createforless.com. **PAGE 18** Plastic **texture mats**, 8" x 12" faux bois (PA 01-4) and fish scales (PA 01-3), Chinese Clay Art, 800-689-2529 or chineseclayart.com. Similar **deer cookie cutter** (3317), Sugarcraft, sugarcraft.com.

For Trendsetters

PAGE 22 Red **mukhwis**, Kalustyan's, 800-352-3451 or kalustyans.com. Football **shaped cutter** (similar to almond shape shown), part of a 6-piece set (5255), UltimateBaker.com, 866-825-2665. **PAGE 24** Custom **rubber stamps**, Stampworx 2000, 800-998-7826 or stampworx2000.biz. Kraft pop-up gift **boxes**, Kate's Paperie, 800-809-9880 or katespaperie.com. **PAGE 25** Four Roses Small Batch **bourbon**, Astor Wines and Spirits, 212-674-7500 or astorwines.com. Similar 3" **square cookie cutter**, New York Cake and Bake, 877-692-2538 or nycake.com. Uncured hickory **smoked bacon**, D'artagnan, 800-327-8246 or d'artagnan.com. **Sorghum syrup** (M081), Barry Farm, barry-farm-foods.amazonwebstore.com. Maldon **smoked sea salt**, Sur La Table, 800-243-0852 or surlatable.com. **PAGE 28** **Sanding sugars**, Sugarcraft, see above. **PAGE 30** **Almond flour** and **pistachio flour**, Nuts Online, 800-558-6887 or nutsonline.com. Dried **lavender flowers**, candied **orange peel**, **orange-flower water**, Kalustyan's, see above. Sweet **mango preserves**, Christine Ferber, 212-366-4863 or epicurepantry.com. **Gel-paste food coloring**, Sugarcraft, see above. Marie Brizard **crème de cassis**, Astor Wines and Spirits, see above. **PAGE 33** 4½" **springform pans**, Williams-Sonoma, 877-812-6235 or williams-sonoma.com. Pink and green **peppercorns**, Dean & DeLuca, 800-221-7714 or deandeluca.com. White peppercorns, Kalustyan's, see above. **Glassine** (German tissue), Kate's Paperie, see above. **Candied rose petals**, **candied violet petals**, Mymouné **rose water**, Kalustyan's, see above. **PAGE 34** **Sweet matcha**, Rishi Tea, 866-747-4483 or rishi-tea.com. **Chestnut flour**, Nuts Online, see above.

For Those Far Away

PAGE 39 Metallic **gift mailers** (508158), Container Store, 888-266-8246 or containerstore.com. **Decorative masking tape**, Kate's Paperie, see above. **PAGE 41** Martha Stewart Crafts **maple leaf craft punch**, Michaels, michaels.com for store locations. 3½" **maple leaf cookie cutter** (20781), Fante's Kitchen Wares Shop, see above. **PAGE 44** **Candied orange peel** and **candied lemon peel**, Kalustyan's, see above.

For Those Near & Dear

PAGE 51 **Almond flour**, Nuts Online, see above. **PAGE 54** 24-cup **mini tart pan**, Ultimate Baker.com, see above. **PAGE 55** **Leaf stencil** (AT-1390), Candyland Crafts, 877-487-4289 or candylandcrafts.com. **PAGE 57** Graduated fluted round **cookie cutters**, BakersTools.com, 866-285-2665. **PAGE 58** **Walnut shell springerle mold** (M5120), House on the Hill, Inc., see above.

For Little Ones

PAGE 62 Similar **holiday stencils**, Martha Stewart Collection at Macy's, macys.com/marthastewartcollection. **PAGE 65** Black **licorice laces**, Licorice International, 800-542-6742 or licoriceinternational.com. **PAGES 68-69** **Gel-paste food coloring**, Sugarcraft, see above. **Animal cookie cutters** (Drömmar), Ikea, Ikea.com for store locations. **Rabbit cookie cutter**, CopperGifts.com, 620-421-0654. **Reindeer cookie cutter**, Ann Clark, Ltd., 800-252-6798 or annclark.com. **PAGE 70** **Gel-paste food coloring**, Sugarcraft, see above.

For Grown-Ups

PAGE 76 **Ground chiles** (ancho, arbol, and chipotle), Penzeys Spices, 800-741-7787 or penzeys.com. **PAGE 82** **Candied orange peel**, Kalustyan's, see above.

For the Health-Conscious

PAGE 94 Shiloh Farms Organic **quinoa flakes**, Gluten-Free Mall, 866-575-3720 or glutenfreemall.com. Lundberg **brown-rice syrup**, iHerb.com. **Brown-rice flour**, Bob's Red Mill, 800-349-2173 or bobsredmill.com. **PAGE 97** **Oat flour**, Bob's Red Mill, see above. Lundberg **brown-rice syrup**, iHerb.com.