
A RECIPE COLLECTION

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Chapter 1

Stocks

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1.1 Basic Principles

Escoffier once wrote: "*Stock is everything in cooking. Without it, nothing can be done*".

Indeed, the quality of the stock is effectively the most important factor for a satisfactory result. Therefore the cook mindful of success, will naturally direct his attention to the faultless preparation of his stock, exercising the most scrupulous care in their preparation.

The importance of stocks in the kitchen is indicated by the French word for stock: fond, meaning “foundation” or “base.” In classical cuisine, the ability to prepare good stocks is the most basic of all skills because so much of the work of the entire kitchen depends on them. A good stock is the foundation of soups, sauces, and most braised foods and stews.

The following observations apply to all manufacture of stock:

- Never boil bones or the stock. A gentle simmer at max 97°C is enough. Otherwise the end product will be cloudy.

- Stocks are never salted since they are ingredients to other dishes.
- Never boil a stock. Bring to the boil and then reduce the temperature by adding cold water and skim immediately. This technique is very efficient for the removal of scum that forms when cooking with meats such as beef.
- Bones should be cooked for at least twelve hours to extract their minimum useful potential.
- Optionally, vegetables may be roasted as well (use a shallow pan for this).
- To avoid fermentation, rapid cooling of the stock is advisable. This can be achieved by adding more cold water. Immersing the finished stock in a waterbath and then rapid transfer to a fridge is also advisable.
- A lot of the clarity of the stock depends on how well it has been skimmed and that its cooking has been conducted under gentle heat.

1.2 Chicken Stock (Ritz London)

This is a simple and effective method for obtaining a smooth and gelatinous stock, perfect for binding sauces.

Ingredients

2kg chicken wings

2-3 tsp oil

20g butter, cut into cubes

1 onion, chopped

1 carrot, chopped

1 leek, chopped

1/2 head celery, chopped

3 garlic cloves, chopped

2.5–3.0 litres of water

Instructions

Preheat the oven to Gas Mark 4, Electric 180°C, Fan 160°C.

1. Lay the chicken wings in a roasting tin, add a splash of oil and half of the butter. Roast for about 1 hour or until golden.
2. Place the onion, celery, garlic, carrot and leek into a separate roasting tin or ovenproof dish, add a splash of oil and half the butter and roast until golden.
3. Drain the fat from the chicken wings and put with the vegetables in a large pot. Cover with the water, bring to the boil and simmer gently for 6–8 hours.
4. Pass the stock through a fine-mesh sieve, allow it to cool and then refrigerate in an airtight container until required.

1.3 Escoffier's Fond Blanc Ordinaire

This forgotten recipe from the great Escoffier is one of my all time favourites.

Ingredients

1.5kg beef bones (shin of beef)	225g turnips
1.5kg lean beef	340g leeks
750g fowls' skeletons	120g parsnips
450g carrots	5.0 litres of water

Instructions

Preheat the oven to Gas Mark 4, Electric 180°C, Fan 160°C.

1. Break the bones as finely as possible, sprinkle with a bit of fat and brown them in an oven. Stir them repeatedly.
2. When the bones are lightly browned, put them into a saucepan with five litres of cold water, add the vegetables and put to the boil.
3. As soon as boil is reached, add a bit more cold water and skim carefully. Then turn the heat to the lowest setting and simmer gently for twelve hours, lid half closed.
4. Then roughly remove the fat (keep it for later), strain the liquid through a sieve and let it cool.
5. Next put the meat in a saucepan just large enough to hold it, brown a little in some fat (ideally from the previous step), and brown it a little. Then drain off fat entirely.
6. Add about half a litre of the previously prepared stock, cover the saucepan and let the meat simmer until the stock is almost entirely reduced, turning it frequently.
7. Now pour in the remainder of the previously prepared stock, bring to the boil and then continue very slowly, gently at a simmer under low heat, in order to cook the meat for about one hour and a half (keep the lid off).
8. As soon as the meat is well cooked, remove the fat and pass the stock through a fine-mesh sieve, allow it to cool and then refrigerate in an airtight container until required.

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Soups

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2.1 Lilly Schrödinger's Mushroom Soup

This is a simple and effective method for obtaining a smooth and gelatinous stock, perfect for binding sauces.

Ingredients

2kg chicken wings	1 carrot, chopped
2-3 tsp rapeseed or sunflower oil	1 leek, chopped
20g butter, cut into cubes	1/2 head celery, chopped
1 onion, chopped	3 garlic cloves, chopped
	2.5–3.0 litres of water

Instructions

Preheat the oven to Gas Mark 4, Electric 180°C, Fan 160°C.

1. Lay the chicken wings in a roasting tin, add a splash of oil and half of the butter. Roast for about 1 hour or until golden.
2. Place the onion, celery, garlic, carrot and leek into a separate roasting tin or ovenproof dish, add a splash of oil and half the butter and roast until golden.
3. Drain the fat from the chicken wings and put with the vegetables in a large pot. Cover with the water, bring to the boil and simmer gently for 6–8 hours.
4. Pass the stock through a fine-mesh sieve, allow it to cool and then refrigerate in an airtight container until required.

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3.1 Bordelaise (Ritz London)

This magnificent sauce is excellent with roast meats and game as served at the Ritz

Ingredients

200g veal or beef trimmings	750ml (1 bottle) red wine
120g shallots or small onions	50ml ruby port
60g butter	1 bay leaf
70g button mushrooms, halved	1 thyme sprig
2 streaky bacon rashers, chopped	700ml chicken stock (see 1.2)
	salt flakes
	pepper

Instructions

1. Melt half the butter in a large saucepan over a medium-low heat. When it is foaming, lay the trimmings in the pan. Caramelize them gently for 15 minutes, turning them from time to time.
2. Add the onions, mushroom, garlic and bacon. Continue to cook until they are also caramelized; this will take about 5 minutes.
3. Pour in the red wine, then the port, and add the bay leaf and thyme.
4. On a steady boil, reduce by about 4/5th until it is syrupy, concentrated and intense.
5. Pour in the stock, bring to the boil, then reduce to a simmer. Continue to cook at a simmer for 35-40 minutes, skimming regularly.
6. When the sauce is ready it will be velvety and coat the back of a spoon.
7. Correct seasoning with salt and pepper according to taste, then strain through a fine-mesh sieve.
8. When ready to serve, reheat the sauce and mount it by dropping pieces of cold butter whilst whisking. This will add texture and richness as well as rounding the flavours.

3.2 Ragú Bolognese

Traditional Italian Ragú. A lot of recipes are way too liquid, preventing the enjoyment of the meat flavours. The method described here ensures it has the right consistency.

Ingredients

250g minced beef	25g butter
250g minced pork	1 glass of dry Martini or Noilly Prat
2-3 rashers of high quality Pancetta, finely diced	1 glass of chicken stock (see 1.2)
2 medium onions, finely diced	1 1/2 tablespoon tomato purée
2 medium carrots, finely diced	salt
2 garlic cloves	pepper

Instructions

1. In a sautée pan, coat the bottom with as little olive oil as possible and gently render the Pancetta cubes.
2. Whilst the Pancetta is cooking, melt the butter in a medium saucepan over gentle heat. When it is foaming, add the carrots and onions. Caramelize them gently for 15 minutes, turning them from time to time.
3. To better cook the minced meat, cut it perpendicular to its strands and add both the pork and the beef to the pot. Let it cook for 5-10 minutes at gentle heat with the lid closed. Then increase the temperature and ensure all liquids have evaporated. There is quite a bit of water in both; therefore ensure that there is no more collection of water at the bottom of the pan. Stir frequently as the end approaches in about 10-15 minutes at the higher heat.
4. Add the vermouth and let it reduce and evaporate for 10 minutes. No more water or liquid should be present at the bottom of the pan and the mixture should have a rather dry feel when stirred.
5. Mix the tomato purée with the chicken stock and add to the mix, stirring until it has coated all the meat.
6. Add the pancetta with all its fat and add the garlic.
7. Keep stirring for a few minutes, then let the mixture rest for about 15 minutes, lid closed.

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4.1 Foie Gras au Torchon

Foie au torchon can be served with many sweet preparations such as figs, chestnut preserve, roasted fruits and prunes, poached pear, orange marmalade, pickled cherries, mango, cooked apple or sorbet, port reduction, balsamic reduction, toasted brioche or simply with bread.



Ingredients

700g lobe of duck foie gras	1g pepper
8g sea salt	22ml Armagnac, aged white port or madeira
4g pink salt or curing-salt	4L water, chicken or veal stock.
1g sugar	

Instructions

1. The torchon is formed by placing the seasoned foie gras on two large layers of cheesecloth and wrapping it into a tight cylinder, then poaching it for 90 seconds.
2. It's a 3 days making process. Once made it can be refrigerated up to 8 days.
3. First, soak the foie gras in salted water (1ounce/30g) kosher salt per gallon / 4L, or milk at room temperature for at least two hours. This will temper the foie gras, making it easier to manipulate as you remove the veins. Inspect the surface and remove visible bruises or blemishes. The ideal internal temperature of the liver should be around: 65°F (18°C).
4. Carefully remove liver from water or milk and drain over paper towels.

4.2 Gougères Bourguignonne

Perfect for a buffet table because they can be served at room temperature and can be done the day before.



Perfect Gougères

Ingredients

250ml water
80g butter, cubed
1 tsp fine salt
5 large eggs

150g plain flour, whisked
175g gruyere or other hard cheese, grated
ground nutmeg (optional)
mustard powder (optional)

Instructions

Preheat oven to 220°C (200°C fan)

1. Crack four of the eggs into a jug and beat together.
2. Put the water, butter and salt in a medium pan over a medium heat and bring to a simmer, stirring occasionally to help melt the butter.
3. Take the pan off the heat and pour in the flour, stirring until it comes together into a paste.
4. Put back on a low heat, and stir until you have a smooth ball and the dough is starting to form a layer on the base of the pan—this should take two to three minutes.

Prep time: 20 minutes

12

Cook time: 25 minutes

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5. Take off the heat and beat the dough for about five minutes, until cooled.
 6. Beat in the four eggs little by little, making sure each addition is well incorporated before adding the next, then stir in the nutmeg, mustard powder and four-fifths of the cheese. The choux pastry is now ready for baking.
 7. Pipe or spoon walnut-sized blobs on to the paper, spacing them out well.
 8. If baking immediately, whisk together the last egg with a dash of water or milk, then brush on to the buns, sprinkle with the remaining cheese and put them in the oven.
 9. Turn down the heat straight away to 200°C (180°C fan) and bake for 20 minutes, then pierce the side of each one with a small knife and put back in the oven for five minutes to let the steam out.
 10. Serve warm.



Off the heat, beat in the eggs bit by bit, then add most of the cheese, the nutmeg and the mustard powder.

4.3 Egg Salad on Salt & Vinegar Crisps



Perfect for vegetarian guests

Ingredients

eggs 4	shallot ½, finely chopped
mayonnaise 8 tbsp	ground white pepper a generous pinch
pickled silverskin onions 40g, finely chopped	salt and vinegar crisps 1 large pack
cornichons 40g, finely chopped	cress a punnet, snipped

Instructions

1. Put the eggs into a pan of simmering water, cook for 8 minutes then drain and run under cold water until cold. Peel and chop into large pieces.
2. Put the mayonnaise into a bowl and mix in the onions, cornichons, shallot, white pepper and a pinch of salt.
3. Spread the crisps on a large platter and spoon some of the egg salad onto each crisp. Arrange the cress on top.

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5.1 Rigani Lamb or Chicken

A particular favourite in Greece, where the distinct flavour of Rigani is particularly appreciated. A favourite for BBQs

Ingredients

150ml olive oil	pieces
juice of 1 lemon	2 teaspoons of dried rigani
2 onions, peeled	pulp of 2 tomatoes
2 bay leaves cut into small	salt and pepper

Instructions

I often use a tin of peeled tomatoes instead of pulp. Marinading overnight is highly recommended.

1. Add all the ingredients to a blender and mix in a couple of bursts.
2. Cube the meat and marinate for at least 3 hours, ideally overnight in the fridge.
3. Drain the cubes and thread them on to skewers.
4. Grill whilst basting regularly until the cubes are of a rich brown colour outside, but still pink and juicy within.

5.2 Bavarian Roast Pork

Ingredients

2kg shoulder or belly of Pork	1-2 bottles of Bavarian Dunkel
1 leek, sliced	1 tsp paprika
1 fat carrot, sliced	1 tsp caraway seeds
1 reasonably large onion, chopped	salt and pepper according to taste

Instructions

Pre-heat the oven to 160°C

1. Whilst the oven is pre-heating, rub the meat with paprika and caraway seed.
2. Slightly cover a roasting pan with fat and lay the meat into it, skin side up.
3. Insert into the oven at mid-level and let it roast for about 10 minutes.
4. Take out the pan and insert the vegetables around the meat, adding enough beer so that the liquid is about 15cm (ca 1/2 inch) high.
5. Reintroduce to pan to the oven and gently roast for at least 1.5-2 hours according to taste. Ensure the liquid never dries but remains moist within the vegetable mix. This important for achieving a satisfactory sauce.
6. Roast pork is never served english (ie pink) but rather fully cooked. The gentle slow-roasting prevents it from going tough.
7. Once the meat is done, remove the vegetables and the liquid in order to process the sauce by straining it through a suitable sieve (or chinois).
8. Ensure that the skin is suitably fattened again, and proceed to make the crackling by continuing to roast the joint skin side up at 200°C

5.3 Fondue Savoyarde

Ingredients

300g Comté	1 Garlic clove
300g Guyère	Grated nutmeg
300g AOP Beaufort	3 pinces Sea Salt
750ml White Wine (Muscadet)	Freshly ground black pepper
2g Cornflour	

Instructions

1. Remove the rind from the cheeses and cut each cheese into small cubes. Cut the bread into small pieces.
2. Rub the fondue pot with the garlic clove and then add the white wine (reserving a small glass). Place this over a low heat.
3. Add the corn starch to the small glass of white wine, mix together and add to the fondue pot. Add the cheese a handful at a time and stir until it melts. Stir in a figure of eight pattern until you have a smooth, creamy fondue. The fondue should resemble a thick sauce: if it is too thick, add a little more warmed white wine. If is too thin, add more cheese or corn starch mixed with white wine.
4. Remove the fondue pot from the heat and add the pepper, nutmeg and salt. Place the fondue pot on a hot plate or burner on the table to serve. Stir often to keep the fondue smooth.

5.4 Beef Wellington

Ingredients

Crêpes (see 10.1)	10g Shallot
600g Fillet of Beef	1 Garlic clove
500g Puff Pastry	50ml double cream
Beaten egg	300g chicken breasts
Bordelaise Sauce (see 3.1)	1 tsp sea salt
2 tsp oil	2 egg whites
200g King Oyster Mushrooms	250ml double cream.

Instructions

1. ensure the pastry is close to freezing point.
2. Roll from one end. laying out the mousse ahead of you.
3. eggwash with yolks only. add a bit of salt.
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Roll from one end. laying out the mousse ahead of you.
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Accompaniments

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6.1 Romanesco Purée

My version of a cauliflower purée, inspired by John Williams, head-chef of the Ritz London.

Ingredients

30g butter	120ml crème fraîche
120g romanesco, finely sliced	120ml milk, whole or semi-skimmed

Instructions

1. Melt the butter over medium-high heat.
2. When it starts to foam, add the romanesco slices, cook them for about 5 minutes until they have softened.
3. Pour in the cream and milk and cook over high heat, stirring as the milk and cream bubble.
4. Reduce and thicken.
5. Once cooked, drain and blend to a purée.
6. Season with sea salt according to taste.

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7.1 Egg Pasta

Pasta dough with a lot of 'bite' due to the increased content in Semolina.

Ingredients

100g Semolina
300g Italian '00' flour

4 large eggs

Instructions

Eggs should not come directly from the fridge. They should be at room temperature for best results.

1. Add the semolina and flour into a bowl.
2. Break all the eggs over the bowl and mix with the round side of the spoon to ensure all flour is hydrated. This is a rather dry dough, don't panic when it looks like there won't be enough water to hydrate all the flour.
3. Continue mixing by hand, ensuring no flour is left over and shape the dough into a ball.
4. Cover with wet towel and rest for 30-45 minutes to hydrate the dough.
5. Knead the dough into a smooth paste.
6. Cover with cling film and rest for one hour, alternatively leave in the fridge overnight.

7.2 Sfoglia all'uovo

Ingredients

151g "00" flour

| 86g eggs (beaten)

Instructions

The classic recipe for sfoglia all'uovo uses 100 g of flour per large egg. In Bologna, sfoglioni eyeball these ingredients, making adjustments as needed until they can feel with their fingertips that the dough is perfectly developed, a sign it will roll out into a proper sfoglia. What they are really feeling is a dough that is hydrated and has reached the ideal balance of elasticity and extensibility.

1. Remove excess egg white until total required weight is reached. Beat the eggs.
2. Sift the flour onto your work surface and make an 8 in [20 cm] diameter well in the center. You should be able to see the work surface in the middle and the well's walls should be high enough to contain the eggs.
3. Continue working the dough until a shaggy mass forms, 2 to 3 minutes.
4. With both hands, pull the far end of the dough toward you quickly and energetically, fold it over itself, then push it away from you using the heels of your palms. Rotate the dough a quarter turn and repeat the kneading for 3 to 5 minutes until the dough is a compact mass. The dough will be slightly tacky.
5. With both hands, pull the far end of the dough toward you quickly and energetically, fold it over itself, then push it away from you using the heels of your palms. Rotate the dough a quarter turn and repeat the kneading for 3 to 5 minutes until the dough is a compact mass. The dough will be slightly tacky.

7.3 Spaghetti alle Vongole (Napoletana)

Ingredients

400g Spaghetti	250g Pomodorini del Piennolo (optional)
1kg Clams (Vongole)	Fresh Parsley (according to taste)
3 Garlic Cloves	
150ml Olive Oil	
	Sea Salt

Instructions

Soak the clams at least for 5-6 hours in (salted cold water) to remove any remaining sand.

1. Add the semolina and flour into a bowl.
2. Heat water for boiling the spaghetti.
3. Add the olive oil to a pan, slice and add the garlic, let it brown until golden (light blonde) and remove from the pan when ready.
4. Slice the pomodorini in half and add with the clams to the pan containing the garlic oil.
5. As soon as the clams open, begin to cook the pasta.
6. When ready, drain the juice of the clams into a fresh pan and add the cooked pasta and swirl to coat it with the juice.
7. Plate and serve.

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Bread

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8.1 Baguette

Classic French bread as I often like to make

Ingredients

400 g sourdough starter	20g sea salt
1000g french T85 flour	620g water

Instructions

Ensure the water is free of chlorine or other antiseptic additives.

1. Dissolve the sourdough starter in the water and add the flour and mix coarsely.
2. Add the dry yeast and salt.
3. Now knead the flour using the stretch and fold technique, gently making 4 folds every 15 minutes for a total time of about 2 1/2 hours.
4. Prepare oven for hearth baking by adding a pan filled with lava rocks at the bottom and preheat the to the maximum temperature, usually 250°C or higher.
5. Let the dough rise for 1 - 1 1/2 hours, then divide into equal rectangles.
6. Rest for about 30 minutes, then shape the dough into baguette rolls and transfer each baguette to their 'couche'.
7. Leave to rise for 1 1/2 - 2 hours.
8. Pour a glass of water over the lava rocks, make the incisions into the dough and transfer into the oven.
9. Bake until deep golden, usually 20–25 minutes at 240° Celsius
10. Transfer to cooling rack.

8.2 Croissants

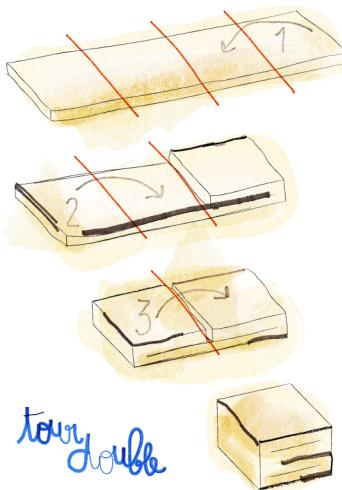
This makes 6 amazing tasting croissants

Ingredients

200g T45 Flour	20g Beaten Egg
200g T65 Flour	8g Salt
60g Sugar	16g Fresh Yeast or 8g Dry Yeast
100g Milk	250g Beurre de Tourage (min 82% fat)
100g Water	

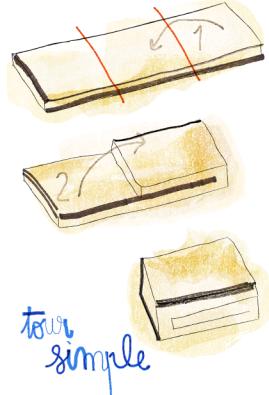
Instructions

1. Mix Sugar, egg, milk and water until all sugar is dissolved.
2. Add flour, yeast and salt and knead until surface is soft.
3. Form into a paton (similar to baguette) and rest for 30 minutes at room temperature.
4. Shape dough into a 20x25cm .
5. Shape butter into 20x13cm rectangle.
6. Proof both at least 2 hours at 4°C in the fridge, or overnight.
7. Take both from fridge, roll out and make a double turn.



Return détrempe to fridge for at least 30 minutes.

Take from fridge, roll out and make a single turn.



Return détrempe to fridge for at least 30 minutes.

Roll out into 25cm x 25cm sheet and shape croissants.

Proof croissants at least 2.5 hours around 27°C. You can tell your croissants are done proofing when they are puffy and jiggly, and a gentle touch leaves a slight indentation that slowly springs back. If the indentation springs back immediately, they need more time; if it stays, they are overproofed.

Prepare egg wash from leftover egg or 30g of beaten egg. Add one tsp of milk and a pinch of salt, then sift.

Apply egg wash to croissants after one hour of proofing, the second layer of egg wash five minutes before baking.

Avoid brushing the egg wash on the sides of the croissant where the layers are exposed, as this can seal them together and prevent them from puffing up correctly.

Preheat oven to 200°C.

Bake for 15 minutes at 200°C, then for 10 minutes at 180°C in conventional oven (not fan-assisted).

8.3 Spelt Loaf

Country loaf with nutty flavours

Ingredients

10% Wholemeal Spelt flour	15% Leaven
50% White Spelt flour	70% Water
40% T85 flour	2.0% Sea Salt

Instructions

Ensure the water is free of chlorine or other antiseptic additives.

1. Dissolve the sourdough starter in the water and add the flour and mix coarsely.
2. Let it autolyse for 3–4 hours.
3. Add the dry yeast and salt.
4. Now knead the flour using the stretch and fold technique, gently making 4 folds every 15 minutes for a total time of about 2 1/2 hours.
5. Prepare oven for hearth baking by adding a pan filled with lava rocks at the bottom and preheat the to the maximum temperature, usually 250°C or higher.
6. Let the dough rise for 1–1/2 hours, then divide into equal rectangles.
7. Rest for about 30 minutes, then shape the dough into baguette rolls and transfer each baguette to their ‘couche’.
8. Leave to rise for 1 1/2–2 hours.
9. Pour a glass of water over the lava rocks, make the incisions into the dough and transfer into the oven.
10. Bake until deep golden, usually 20–25 minutes.
11. Transfer to cooling rack.

8.4 Miche

*I often like to make this one because it is so simple.
I even prefer it to the miche from Poilâne.*

Ingredients

400 g sourdough starter	20g sea salt
1000g french T85 flour	620g water

Instructions

Ensure the water is free of chlorine or other antiseptic additives.

1. Dissolve the sourdough starter in the water and add the flour and mix coarsely.
2. Add the dry yeast and salt.
3. Now knead the flour using the stretch and fold technique, gently making 4 folds every 15 minutes for a total time of about 2 1/2 hours.
4. Prepare oven for hearth baking by adding a pan filled with lava rocks at the bottom and preheat the to the maximum temperature, usually 250°C or higher.
5. Let the dough rise for 1–1 1/2 hours, then divide into equal rectangles.
6. Rest for about 30 minutes, then shape the dough into baguette rolls and transfer each baguette to their ‘couche’.
7. Leave to rise for 1 1/2–2 hours.
8. Pour a glass of water over the lava rocks, make the incisions into the dough and transfer into the oven.
9. Bake until deep golden, usually 20–25 minutes at 240° Celsius
10. Transfer to cooling rack.

8.5 Napoletan Pizza Dough

Ingredients

70% Water

2.6% Sea Salt

0./3% Instant Yeast

100% Flour, Type 00

8.6 Pizza Margherita

Ingredients

180 - 250g Dough per pizza
(see 8.5)
60–80 Basic Tomato Sauce
Extra-Virgin Olive Oil

10 to 15g Pecorino Romano or Parmigiano Reggiano
80–100 Mozzarella di bufala, sliced into strips
3 to 5 fresh whole basil leaves

Chapter 9

Patisserie

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9.1 Pâte Levée Fermentée

Also known as PLF. It is used in many 'vienoisseries' such as croissants or pain au chocolat

Ingredients

50% T65	10% Levain (optional)
50% Gruau	5% Egg
1.8% Sea Salt	25% Water
15% Sugar	25% Milk
4% Fresh Yeast	50% Beurre de Tourage

Instructions

1. First weigh the flours, then the dry ingredients commencing with the salt. Once done proceed with the liquids.
2. Knead for about 10 minutes (pate ferme batarde), shape into boule, cover and rest for 10 minutes to relax the dough.
3. Then shape into 20cm to 30cm rectangle.
4. Cover and cool in the fridge for 30 minutes.

9.2 Croissants

Makes 6 croissants

Ingredients

84g T65	17g Levain
84g Gruau	9g Egg
3g Sea Salt	42g Water
25g Sugar	42g Milk
6g Fresh Yeast	84g Beurre de Tourage

Instructions

1. Proceed as for Pâte Levée Fermentée (sec 9.1).

9.3 Pains au Chocolat

Makes 6 Pains au chocolat

Ingredients

84g T65	17g Levain
84g Gruau	9g Egg
3g Sea Salt	42g Water
25g Sugar	42g Milk
6g Fresh Yeast	84g Beurre de Tourage

Instructions

1. Proceed as for Pâte Levée Fermentée (sec 9.1).
2. Shape the pastry as illustrated below.
3. Proof for 2-2.5 hours at about 28°C.
4. Cover with eggwash and bake at 160°C in a fan oven for approximately 14 minutes.



Layout the dough to fit the cocolat batons



Insert the first chocolate baton and fold



Insert the second chocolate baton and fold



Roll and press to close shut

9.4 Brioche

*Makes one loaf of Brioche as it is taught in France
for the CAP Boulanger exam.*

Ingredients

500g Farine de Gruau (T45)	125g Water
8g salt	125g Eggs
5g Dry Yeast	100g Butter
50g Sugar	

Instructions

1. Mix and let it double in size in a warm place (oven at 30°C is fine).
2. Degas and partition in three and shape into a bead.
3. Line a bread tin with butter, cover with cling film.
4. Let the dough proof until it rises just towards the top end of the tin (about 15-20 minutes).
5. Bake in fan oven at 160°C for 25 minutes.



Shape 3 thin baguettes



The fold as follows





Finish one end, then turn and complete opposite side.

Chapter 10

Desserts

Contents

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10.1 Crêpes

Ingredients

3 eggs

300g plain flour

150ml milk

butter for frying

Instructions

1. Whisk together the eggs and flour.
2. Add the milk to make a batter that will thinly coat the back of a spoon. Be careful not to over whisk or the batter won't be light.
3. Heat a pan, and when it is very hot, add a knob of butter.
4. Using a ladle pour in enough batter to thinly coat the base of the pan.
5. Cook until golden, then flip the pancake over and cook on the other side.

10.2 Passion Fruit Trifle

Ingredients

250g tub mascarpone	9 passion fruits
50g golden caster sugar	1 orange, juice only
1 tsp vanilla extract	3 thick slice of brioche loaf or plain sponge cake
300ml carton double cream	3 mangoes, thinly sliced

Instructions

1. Beat the mascarpone, sugar and vanilla until smooth. In a separate bowl, whisk double cream until it is softly whipped. Fold mascarpone mix into the whipped cream, then set aside.
2. Cut 8 passion fruits in half, scoop pulp into a small bowl and stir in the orange juice. Slice the crusts off the brioche and cut each slice into quarters.
3. Lay the brioche (or cake) in the bottom of a trifle dish or glass bowl. Top this with a half of the passion fruit pulp and half of the mango slices, then spoon over half of the mascarpone cream. Repeat the layers once more, topping off with a layer of mascarpone. Use the pulp from the last passion fruit to decorate.
4. The trifle will keep in the fridge for up to a day (decorate just before serving).