

Spices in Pâtisserie

Five years ago we introduced the use of spices in pâtisserie in our European magazine *Pâtisserie & Desserts*. This we did, and still do, in collaboration with the well-known spice company *Verstegen*. This initiative led to widespread acceptance and spices have now become commonplace in the pâtisserie and chocolaterie of restaurants.

Small apples and red cabbage

For 4 people: 2 apples, sugar, 1 tbsp cinnamon, thin strips of apple.

For the red cabbage: 1 red cabbage, some water, 400 g sugar, 4 pieces star anise, 2 cinnamon sticks.

For the cannelloni: 600 g cooked red cabbage without spices, 4.8 g gellan.

For star anise sauce: 700 ml cream, 300 ml milk, 5 pieces star anise, 50 g sugar, 10 g sugar, 10 egg yolks.

Finely slice red cabbage on a slicer and cook with cinnamon, star anise, water and sugar until done. Cool and puree 600 g, pass through a sieve and catch the juice. Cook 250 g of the juice with the gellan. Pour a very thin layer on a flat surface and slice gel in wide strips. Roll the red cabbage in the clear gel. For the sauce bring cream, milk, star anise and sugar to a boil. Beat egg yolks with the rest of the sugar until foamy. Pour boiling mixture on the egg yolks and prepare as an anglaise. Core apples in different sizes. Fry apples in a dry pan with some sugar until golden. Serve cannelloni on the plate with fried apples and star anise sauce. Garnish apples with red cabbage and the cannelloni with some apple strips.



Carrot Parfait

For four people: 4 small shaped carrots, 1 carrot, sugar water 1:1, sugar, 4 thin round biscuits.

For the parfait: 2 carrots, 2 cm fresh ginger, 3 pieces star anise, 3 eggs, 120 g sugar, 40 g ouzo, 300 g cream.

Using a slicer, slice thin strips of carrot; dip in sugar water and dry in the oven at 120°C/250°F until totally dry; cut in long straight strips. For the parfait cook the carrots in water with ginger and star anise until done. Remove spices, puree the carrots and pass through a sieve. Whip cream lightly and beat eggs au bain-marie with sugar and ouzo. Beat until cold and add 200 g carrot puree. Mix whipped cream with the egg mixture; pour parfait in small round forms and freeze. Cook the small shaped carrots till done, dip in sugar water and roll through sugar. Wrap the dried carrot strips around the sugar carrots. Serve on a piece of biscuit and garnish with a small carrot.



Bloody Mary ice creams

For about 10 small ice creams: 200 ml vodka, 200 ml tomato juice, juice of 1 lime, 6 drops of Worcestershire sauce, 4 drops of Tabasco, salt, ground maniguette (African pepper).

For the celery: 3 stalks of celery, 500 ml sugar water 1:1.

Peel the celery and finely dice as a brunoise. Preserve celery in sugar water. For the ice cream mix all ingredients and use maniguette to taste. Divide celery in long small bags and add the Bloody Mary. Vacuum pack and freeze.

Spiced candy bar

For 3 candy bars: 400 g bitter chocolate 64%, 1 tbs maniguette, ground in a mortar, 150 roasted almonds, 6 dried prunes, 200 ml caramel sauce.

Polish bonbon forms with paper towel and chop the almonds and prunes. Melt chocolate and temper it. Line forms with chocolate and let harden. Divide the almonds, prunes and sauce over the forms and cover with tempered chocolate. Let harden and loosen the bonbons.

Elvis' poppy seed bread with peanut butter and banana.

For 4 people: 1 banana, caramelized chopped peanuts.

For the brioche bread: 1 kg flour, 700 g butter, 30 g fresh yeast, 30 g salt, 140 g milk, 12 eggs, 60 g sugar, 3 tbs poppy seed.

For the peanut butter crème: 150 g butter, 5 tbs peanut butter, 100 g crème anglaise.

For the brioche whip butter lightly. Heat the milk and make a paste with the yeast. Add to the eggs, sugar and flour. Mix this mixture slowly with the butter and knead for 5 minutes. Let dough rise and fold. Divide the dough on greased and floured baking sheets. Let rest in the fridge for 24 hours. Then let rise again. Bake brioche in the oven at 180°C/355°F for 45 minutes. For the crème, beat butter and peanut butter till white and add the crème anglaise. Once bread is cool, cut straight slices and pipe a layer of peanut crème on it, cover with slices of banana. Sprinkle some caramelized peanut pieces on top.

