

## Reverse Puff Pastry Dough Recipe

### Dough

All-purpose flour	175 grams
Bread Flour	175 grams
Butter melted	60 grams
Salt	10 grams
White vinegar	10 grams
Water	170 grams

Dough weight is 600g

- Place all dry ingredients in a mixer with a dough hook
- Add melted butter and then the water and vinegar
- Mix dough on speed 1 until it just comes together and the dough is hydrated.
- Shape round and rest overnight

### Butter

European Butter	300 grams
Bread flour	100 grams

- Mix butter and bread flour with a paddle.
- Shape mixture into a rectangle 28cm x18 cm
- Chill in refrigerator until needed

### Making the dough

- Pull the butter rectangles out and start to temper.
- Pull the dough and shape into a rectangle 16cm x 10cm.
- Using a rolling pin, tap the butter block until it is malleable and can bend without breaking.
- Place the butter block long ways on a table dusted with flour- place the dough in the center and pull each side of the butter to the center and completely encapsulate the dough inside the butter.
- Roll the dough out three times as long, as it is wide and give a simple three fold.
- Repeat this process so that the dough has a total of 2 simple turns.
- Rest the dough for 30 minutes and repeat until the dough has 6 turns in total.
- The dough will need to rest for several hours before using, or may be frozen and pulled and used as needed

### Dough dimensions

- Spinach mushroom galette bottom 9.5 cm round-top round 11 cm 2mm thick
- Chocolate coconut turnover -11cm round 2mm thick
- Bacon cheese bear claw-9x12 cm 2 mm thick
- Square galette bottom 8cm square- top -8cm 5cm cut out square- 2mm thick
- Napoleon -2mm thick

Additional recipes

### **Milk Chocolate Chantilly**

Milk chocolate -420 grams

Cream – 600 grams

Boil cream and combine with melted chocolate- rest overnight and whip to soft peak consistency.

### **Star Anise Pastry Cream**

Milk	500grams
Sugar	125 grams
Yolks	80 grams
Cornstarch	42.5 grams
Butter	50 grams
Vanilla pod	½ each
Star anise	10 grams
Gelatin	2 grams
Water for gelatin	10 grams

Hydrate gelatin

Boil milk and add star anise and vanilla pod and infuse for several hours

Strain mixture.

Combine yolks and half the sugar.

Make a slurry with cornstarch and combine with yolk mixture

Heat milk and butter and half the sugar

Temper into yolk mixture

Cook until bubbles while stirring vigorously

Pour into a mixer with a paddle and add the bloomed and melted gelatin

Let mix until cool-place in a container and cover with plastic film touching surface.

### **Pineapple compote**

Pineapple	1 whole pineapple small dice
Water	500 gram
Sugar	300 grams
Star anise	5 each
Vanilla pod used	1

Bring star anise, vanilla, sugar and water to a boil and pour over pineapple. Let sit for 24 hours

### **Pineapple Meringue**

Egg white powder	100 grams
Sugar	400 grams
Pineapple puree	250 grams

Blend all ingredients together and let sit overnight in cooler.

Whip the next day, and pipe onto silpats and dry in a 200F Approximately 2 hours.

### **Pineapple coulis**

Pineapple puree	425 grams
Pectin NH	4 grams
Sugar	60 grams
Glucose Syrup	50 grams
Inverted sugar	25 grams

Combine pectin and sugar and warm the glucose and inverted sugar in the microwave.  
Bring puree, sugar and pectin to a boil.  
Pour into a flat container and chill.  
Mix with an immersion blender.

### **Honey Apples**

Granny smith apples	4 each
Sugar	120 grams
Honey	80 grams
Butter	60 grams
Sea salt	pinch

Peel and cut the apples into wedges  
Caramelize the sugar, add the butter, honey and the sea salt  
Add the apples and sauté al dente  
Set aside and cool

### **Cherry Gel**

Cherry Puree	500 grams
Lemon juice	10 grams
Sugar	150 grams
Dextrose	50 grams
Pectin NH	6 grams

Mix all ingredients together and boil for 3-5 minutes- cool

### **Kirsch Sun Dried Cherries**

Sundried cherries	300 grams
Water	100 grams
Sugar	50 grams
Glucose syrup	10 grams
Kirsch	30 grams
Used vanilla pod	1 each
Lemon zest	.5 each

Bring all ingredients to a boil- pour over sun dried cherries and let soak for 24 hours.

**Candied Pecans**

Pecan halves	400 grams
Water	75 grams
Sea salt	12 grams
Sugar	300 grams

Boil sugar, sea salt and water to 131C

Add pecan and stir well.

Pour onto silpat lined sheet tray and place in 350F oven

Watch carefully and stir every 5/10 minutes until caramelized

**Coconut Frangipane**

Butter	200 grams
Powder sugar	250 grams
Coconut rappe	150 grams
Almond flour	100 grams
Cornstarch	25 grams
Dark rum	25 grams
Eggs	150 grams
Cream	150 grams

Mix the first five ingredients until completely blended and smooth.

Scrap down the bowl well.

On first speed add the eggs one at a time until completely blended.

Add the cream, scrapping the bowl well.