

Candied Nuts

Ingredients	Amounts	Percentages %	Directions
Sugar, granulated	200g	100%	1. Wash a heavy bottom sauce pot making sure it is free of debris. 2. Put the water in a pot and gently pour the sugar into the center, add corn syrup. 3. The sugar will absorb the water, avoid stirring. 4. On medium heat, melt sugar, then increase heat and bring to a boil sugar syrup until it is a light amber honey color, sugar gets darker after removing from the heat. 5. Toss nuts into the syrup, using a slotted spoon, remove and drain excess syrup, cool and store in a dry covered container. Alternatively nuts can be dipped individually, by placing them on a skewer or toothpick first.
Water	58g	29%	
Corn syrup	15g	7.5%	
Nuts, choice Whole or chopped	91g	45.5%	
Totals	364 g	182%	

Fruit Coulis

Ingredients	Amounts	Percentages %	Directions
Fresh or frozen fruit	170g	100%	1. In a medium saucepan, combine water, sugar, berries. 2. Cook over medium heat for 3-5 minutes, until berries become tender and the sugar is dissolved in berry juice. Lightly mash berries while cooking. 3. Add lemon juice to berry mixture and run in a food processor or blender until smooth. 4. Strain purée through a fine mesh sieve to remove seeds and pulp. Adjust consistency by using water or reduction. 5. Place in clean container store in the refrigerator up to 1 week.
Water	30g	17.64%	
Sugar, granulated	85g	50%	
Lemon juice	5g	2.94%	
*Frozen fruit defrosted *Trim fresh fruit if applicable			
Totals	290 g	170.58%	

Panna Cotta

Ingredients	Amounts	Percentages %	Directions
<u>Total Dairy</u>	<u>400 g</u>	<u>100%</u>	1. Sprinkle the gelatin over the cold water, let sit for five minutes. 2. Heat the cream and sugar until the sugar dissolves. 3. Add the softened gelatin and milk to the hot cream mixture and stir until dissolved. 4. Do not boil. 5. Turn off the heat and add the vanilla. 6. Pour into 3 oz or 4 oz (85g -113g) molds. 7. Chill for several hours until set. 8. Dip mold in hot water to unmold.
Whole milk	200 g	50%	
Heavy Cream	200 g	50%	
Water Cold	35g	8.75%	
Gelatin, powdered	7g	1.75%	
Sugar, granulated	83g	20.75%	
Vanilla extract	3g	0.75%	
Totals	528 g	132%	

Almond Tuile

Ingredients	Amounts	Percentages %	Directions
Cake flour, sifted	75 g	100%	- Using the paddle attachment, soften the butter to a creamy consistency. Add the sugar and beat until thoroughly mixed. - Beat in the egg whites. - Add the flour over the mixture and mix in well. - Allow to chill for 4 hours in the refrigerator before using.
Butter, softened	64 g	85.33%	
Powdered sugar, sifted	86 g	114.66%	
Egg whites	64 g	85.33%	
Almonds, sliced	54 g	72%	
Totals	343 g	457.32%	- Preheat the oven to 350° F. Form the chilled dough into thin rounds using an offset spatula. Silicone mats work best for tuile cookies. Top with sliced almonds and bake until the edges are light golden brown. - Remove from the oven and immediately shape the cookies by placing them over a rolling pin or similar object. Allow to cool completely and then use immediately or store in an air-tight container at room temperature.