

28. chapter

# Summer



# Summer

The sun beats down on the field, for days, weeks, months now. That how it is in California. The rain never comes and the sun always shines. Somehow, without this rain that I was raised to believe was absolutely necessary for the thriving of agriculture, this state is flourishing with some of the best agriculture this country has to offer.

When I look back on my time spent in California I think about the constant sunshine. Similar to the agriculture, this place seems to be full of thriving, inspired people, creating some of the best food I had tasted in my short life thus far.

I gained a new respect for fruits that I had once passed off, stone fruits. The peaches, apricots, plums, and more are all so flavorful and plump, ready to be eaten fresh, made into a delicious jam, or altered into a new texture of flavor.

These fruits gave way to little bursts of summertime in every single bite I took. Being surrounded by farms and vineyards, every way I looked, I was impressed by the quality of everything I encountered.





Santa Rosa plums are encased in red with a juicy gold flesh. These ripe, plump, plums are best eaten in July, when they are the most ripe. Such a refreshing summer fruit to be enjoyed at the peak of the season. These plums have an elegant tartness to them, they bring out a mouth watering feeling, that is beautifully balanced out with a hint of salt.



## Plum



Thyme is an aromatic herb that, when in very large quantities, can taste like fresh cut summer grass. This taste is either highly sought after or can be slightly too much for some. This herb has a taste that is warm and fresh at the same time. Imagine sitting in the garden, with the summer sun beating down on you while you pick fresh thyme, indulging in the scent.

## Thyme

Almonds are a well recognized and desired nut. The almond can be transformed into a large variety of items including almond paste, flour, slivered, sliced, whole, and even milk. This ingredient can contribute to rounding out a dessert with ease. Such an ingredient that is so easily added can also overpower a dish just as easily. A little too much almond extract can turn a dessert from delectable to artificial, so proceed with caution.



## Almond



# Summer

Base Recipes

## PLUM SALAD

28.1

*Yield: 30 verrines*

Ingredients	Amount	
Plums	8	ea
Thyme	3	g
Toasted sliced almonds	9	g

**Method:**

1. Peel the plums then, using a small melon baller, melon ball all the plums
2. Roughly chop the thyme
3. Chop up the almonds into smaller pieces
4. Add all ingredients together

## THYME STREUSEL

28.2

*Yield: 520 g*

Ingredients	Amount	
Butter	100	g
Sugar	100	g
Flour	100	g
Almond Flour	100	g
Salt	5	g
Fresh Thyme	6	g

**Method:**

5. Cream all ingredients together in mixing bowl
6. Bake at 350F





## PLUM FLUID GEL

28.3

*Yield: 302.35g*

Ingredients	Amount	
Plum puree	300	g
Agar	2	g
Xanthan	.35	g

### Method:

1. Blend agar and xanthan into base.
2. Place in a saucepan and bring to a boil.
3. Allow to cool until solidified
4. Place solid gel in a blender and blend until creamy

## ALMOND DACQUOISE

28.4

*Yield: 1 layer full pan*

Ingredients	Amount	
Almond flour	337	g
10x sugar	375	g
Egg white	375	g
Granulated Sugar	125	g

### Method:

1. Sift flour and 10x together
2. Make french meringue with whites and sugar
3. Fold the dry ingredients in to the meringue
4. Spread evenly on a sheet pan lined with a silpat
5. Bake at 375 F



# THYME PANNA COTTA

28.5

*Yield: 30 verrines*

Ingredients	Amount	
Milk	1000	g
Cream	1000	g
Sugar	200	g
Gelatin Sheets	11	ea
Salt	pinch	
Vanilla Beans	2	ea
Fresh Thyme	5	g

**Method:**

1. Heat milk, vanilla, thyme, and sugar together.
2. Steep for 10 minutes, covered.
3. Reheat and strain over bloomed gelatin to dissolve.
4. Add cream and salt.

# PLUM PUREE

28.6

*Yield: 300g*

Ingredients	Amount	
Santa Rosa Plums	3	ea
Simple Syrup	138	g

**Method:**

1. Quarter and remove the pit from the plums
2. Place the plums in a saucepan with the simple syrup
3. Let the mixture sim while stirring occasionally
4. Turn off heat once plums have softened
5. Immersion blend mixture until creamy



## THYME PATE A CHOUX

28.7

*Yield: 750 g*

Ingredients	Amounts
Water	115 g
Milk	115 g
Butter	115 g
Sugar	8 g
Salt	5 g
Flour	170 g
Eggs	225 g
Fresh thyme leaves	3 g

### Method

1. Combine water, milk, butter, sugar, thyme and salt. Bring to a boil
2. Cover with plastic wrap and let thyme steep for 10 minutes the return to heat.
3. Add flour all at once, stirring constantly until mixture pulls away from the bowl. Remove from heat. Transfer mixture to a mixing bowl with a paddle. Mix on low speed to cool for one minute.
4. Blend in eggs to reach appropriate consistency.
5. Pipe onto paper lined sheet pan into desired shapes. Brush carefully with egg wash.
6. Bake at 375°F until golden brown, about 15 minutes. . Lower temperature to 325°F, bake until dry, about 15 minutes.

## CRAQUELIN

28.8

*Yield: 1 lb*

Ingredients	Amount
Butter, room temp	100 g
Sugar	100 g
Flour	150 g

### Method:

1. Creaming method of all ingredients.
2. Add food color if desired.
3. Cut to shape of desired choux pastry and place on top.



## ALMOND PASTRY CREAM

28.9

*Yield: 1 qt*

Ingredients	Amount	
Milk	456	g
Granulated Sugar	114	g
Salt	pinch	
Corn Starch	42	g
Eggs	3	ea
Almond Extract	12	g
Butter	43	g
Almond Paste	10	g
Almond Liqueur	10	g

### Method:

1. Place 90% of the milk in a pot with the salt and ½ the sugar.
2. Bring to a boil.
3. Make a slurry using the remaining milk and the cornstarch.
4. Add the eggs and the 2nd sugar to create a liason.
5. Off the heat, temper the boiling milk into the liason.
6. Return the pot to the heat and whisk constantly.
7. When the mixture begins to boil, whisk for 1 minute.
8. Remove from the heat and taste for starch.
9. Immersion blend in butter, almond extract, almond paste, and almond liqueur.
10. Pour onto plastic lined sheet tray and cover with plastic.

## PLUM CURD

28.10

*Yield: 1 qt*

Ingredients	Amount	
Plum Puree	300	g
Sugar	110	g
Cornstarch	7	g
Lemon Juice	15	g
Water	15	g
Egg Yolks	36	g
Butter	14	g





**Method:**

1. Combine puree, sugar, lemon juice, and water in a medium saucepan - bring to a boil
2. Whisk together egg yolks and cornstarch
3. Temper puree mixture into yolk mixture
4. Return to heat and cool for 1-2 minutes, until mixture has thickened
5. Remove from heat, strain through a chinois and cool slightly
6. Blend in butter with an immersion blender

**CANDIED THYME****28.11***Yield: for garnish*

<b>Ingredients</b>	<b>Amount</b>	
Egg whites	1	ea
Vodka	1	g
Sugar	30	g

**Method:**

1. Whisk the egg white with the vodka
2. Brush thin coat onto thyme
3. Sprinkle sugar on top of wet thyme
4. Place on tray to let dry

**PLUM BRUSCHETTA****28.12***Yield: 18 servings*

<b>Ingredients</b>	<b>Amount</b>	
Plums, mini melon balled	642	g
Almonds, toasted sliced	30	g
Fresh thyme	3	g
Olive Oil	5	g
Garlic cloves	6	ea
Salt	3	g
Pepper	4	g
French bread	1	ea
Ricotta	2	g



**Method:**

1. Mix together plums, almonds, thyme and olive oil
2. Let sit for ten minutes
3. Season with salt and pepper
4. Slice french bread and grill for ten minutes
5. Before bread fully cools, rub with garlic cloves
6. When ready to serve, spread the ricotta onto the bread and top with bruschetta

**RICOTTA****28.13***Yield: 500g*

Ingredients	Amounts
Milk	2 liter
Buttermilk	300 g
White Vinegar	15 g
Salt	5 g
Cream (Optional)	250 g

**Method**

1. Heat the milk gently to 180F. Stir the milk to prevent scorching.
2. Add the buttermilk and stir together well. You can expect the curds to begin to form and separate almost instantly. Maintain the heat and stir gently to prevent scorching.
3. Once the curds begin to rise to the surface, they can be skimmed into a colander lined with cheesecloth. Over the next few minutes the curd will continue to form.
4. Once the curd has been skimmed allow it to drain of excess whey until it is the consistency that you require, either moist and creamy or perhaps more dried.
5. You might choose to add cream at this point, and to season with salt.
6. Cool the mixture quickly and refrigerate.

**THYME CREMEUX****28.14***Yield: 3 inserts*

Ingredients	Amount
Milk	225 g
Heavy Cream	225 g
Salt	pinch
Egg Yolks	100 g
Sugar	100 g



Gelatin Leaves	3	ea
Thyme Leaves	tt	

**Method:**

1. Bloom the gelatin.
2. Prepare a creme anglaise using the first 5 ingredients and cool to room temperature.
3. Place the creme anglaise in a blender and add basil leaves until desired color.
4. Place gelatin into small stainless steel bowl. Add ¼ of the basil creme anglaise, bring to 115°F, then add the remaining anglaise. Place in desired mold.

**ALMOND CRISPY BASE**

**28.15**

*Yield: 700 g*

Ingredients	Amount	
White chocolate	240	g
Almond praline paste	280	g
Slivered Almonds	180	g

**Method:**

1. Melt chocolate
2. Combine almond praline with melted chocolate.
3. Fold in slivered almonds and reserve at room temp until needed.

**ALMOND PAIN DE GENES**

**28.16**

*Yield: ¼ sheet pan*

Ingredients	Amount	
Brandy	15	g
Almond Paste	325	g
Eggs	250	g
Invert Sugar	35	g
Salt	2.5	g
Flour	60	g
Brown Butter	92	g
Water	15	g



**Method:**

- 1. In a mixer, combine brandy and almond paste. Add the eggs.
- 2. Blend in the invert sugar.
- 3. Add the flour and salt, then the brown butter and water.
- 4. Pour into a quarter sheet pan and bake a 325°F for 8 minutes.

**PLUM GELEE**

28.17

*Yield: 250 g*

Ingredients	Amount	
Plum Puree	300	g
Gelatin Sheet	3	ea

**Method:**

- 1. Bloom gelatin in cold water.
- 2. Combine with puree and melt.
- 3. Pour into mold when slightly cooled.

**PLUM MOUSSE**

28.18

Ingredient	Amount	
Plum Puree	700	g
Lemon juice	15	g
Gelatin	25	g
Italian meringue	400	g
Whipped cream	500	g

**Method:**

- 1. Bloom the gelatin
- 2. Make an Italian meringue
- 3. Heat up purees and melt gelatin into it
- 4. Add the lemon juice
- 5. Add the puree to the meringue
- 6. Fold the soft peak whipped cream into it.





## OLIVE OIL MICROWAVE CAKE

28.19

*Yield: 6-8 cakes*

Ingredients	Amounts	
Sugar	190	g
Milk	190	g
Olive oil	15	g
Egg whites	105	g
Yolks	1	ea
Cake Flour	105	g
Salt	5	g

### Method:

1. Place all ingredients into the vita prep. Blend on highest speed for 10 seconds.
2. Scrape down sides of blender to ensure everything is incorporated and no lumps.
3. Blend again for 1 minute.
4. Place into siphon half way (do not overfill).
5. Charge with 1 cream charger.
6. Pierce 3 holes in the bottom of a pint deli with a paring knife.
7. Fill deli no more than 1/3 way full.
8. Place immediately in the microwave. Cook 30 seconds at high heat.
9. When done take out immediately and place upside down on a closed surface to allow cake to continue to cook.
10. Allow cake to cool slightly and unmold.
11. Reserve cake for service.
12. Only cook what you need for the day.

## WHITE CHOCOLATE SPRAY

28.20

*Yield: 250 g*

Ingredients	Amount	
White Chocolate	150	g
Cocoa Butter	150	g
Cocoa Butter Coloring	as needed	

### Method:

1. Melt together over water bath
2. Add coloring until desired color



## ITALIAN MERINGUE MACARONS

28.21

*Yield: 48 cookies*

Ingredients	Amounts
Almond flour	250 g
Confectioner's sugar	250 g
Egg whites	100 g
Sugar	255 g
Water	75 g
Egg white	95 g

Method:

1. Grind almond flour and confectioners sugar until fine. Push through a tamis.
2. Mix first measure of egg white into almond flour mix to make a paste.
3. Boil sugar and water to 244°F and pour into whipping egg whites to create an Italian meringue.
4. Fold meringue into almond paste mixture. Pipe out cookies.
5. Rest at room temperature until skin forms, then bake @ 310°F for 10-12 minutes.

## ITALIAN BUTTERCREAM

28.22

*Yield:*

Ingredients	Amount
Sugar	454 g
Water	142 g
Egg Whites	142 g
Butter	680 g
Vanilla	½ tsp

Method:

1. Make an Italian meringue with sugar, water, and egg whites.
2. Add butter once meringue is room temp, one piece at a time.
3. Add vanilla.



# ROASTED PLUM

28.23

*Yield: 42 Macarons*

Ingredients	Amount	
Plums	8	ea
Thyme sprigs	3	ea
Olive Oil.	Until coated	
Salt.	5	g

**Method:**

1. Dice the plums, combined with thyme sprigs, olive oil, and salt.
2. Roast in 375°F oven until fork tender.



# Summer

Main Recipe- Verrine

Components:

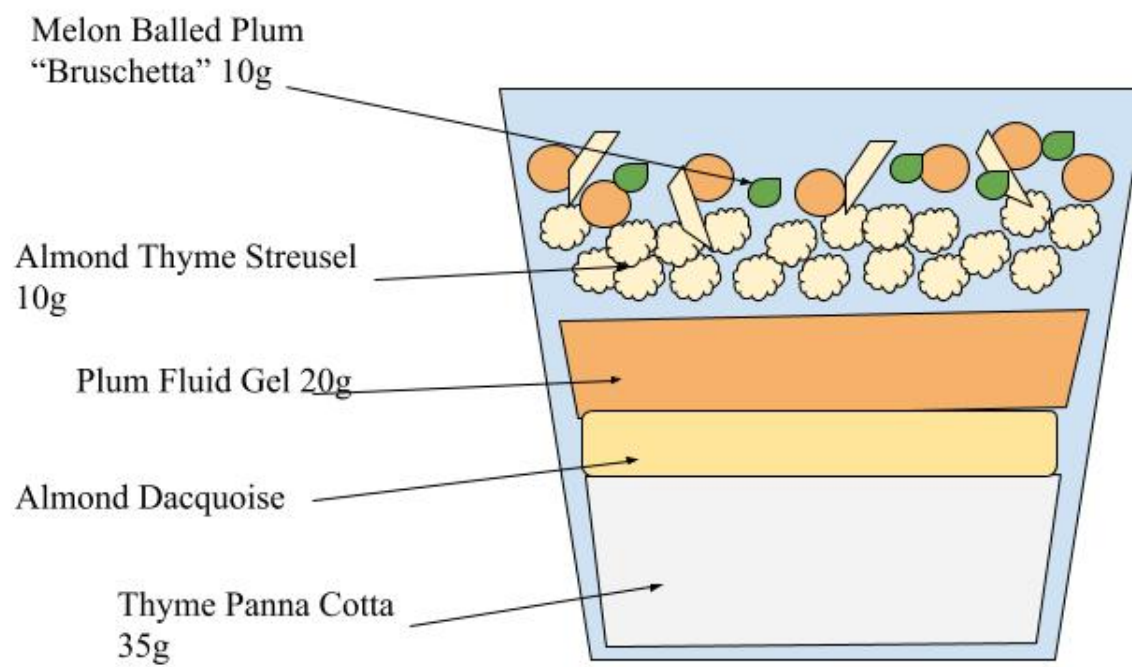
- **PLUM SALAD- 28.1**
- **THYME STREUSEL- 28.2**
- **PLUM FLUID GEL- 28.3**
- **ALMOND DACQUOISE- 28.4**
- **THYME PANNA COTTA- 28.5**
- **PLUM PUREE- 28.6**

A verrine provides a structure for items that would otherwise lack definition on a plate. Layers of semi-liquids and crunchy crumbles create a cross-section of flavor and texture. The foundation of this verrine is a panna cotta, steeped with thyme and vanilla beans to ground the dish. An almond dacquoise adds a nutty separation between the luscious layers. A plum fluid gel, made with stewed plum puree, adds the first burst of flavor from the sour plums. Thyme and almond streusel contributes a salty touch to round out the sour notes in the plum gel. To top off this medley of flavors, a plum bruschetta brings all the flavors together. Melon balled plums, fresh thyme, and toasted almond are married with olive oil. These flavors and textures all come together to fill the verrine with spoonfuls of flavor and excitement.





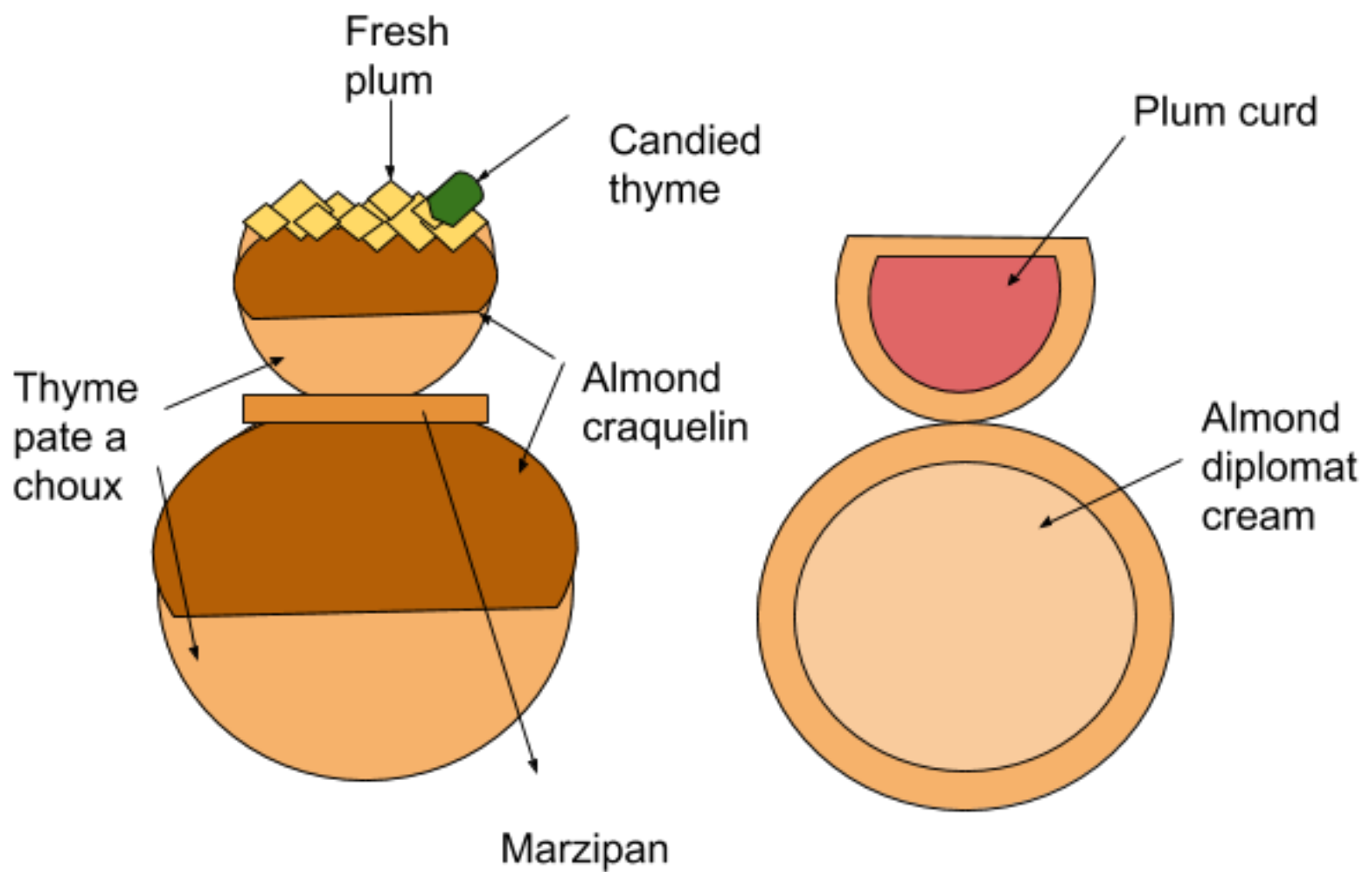
## Thyme, Plum, and Almond Verrine













# Summer

Diversion- Entremet

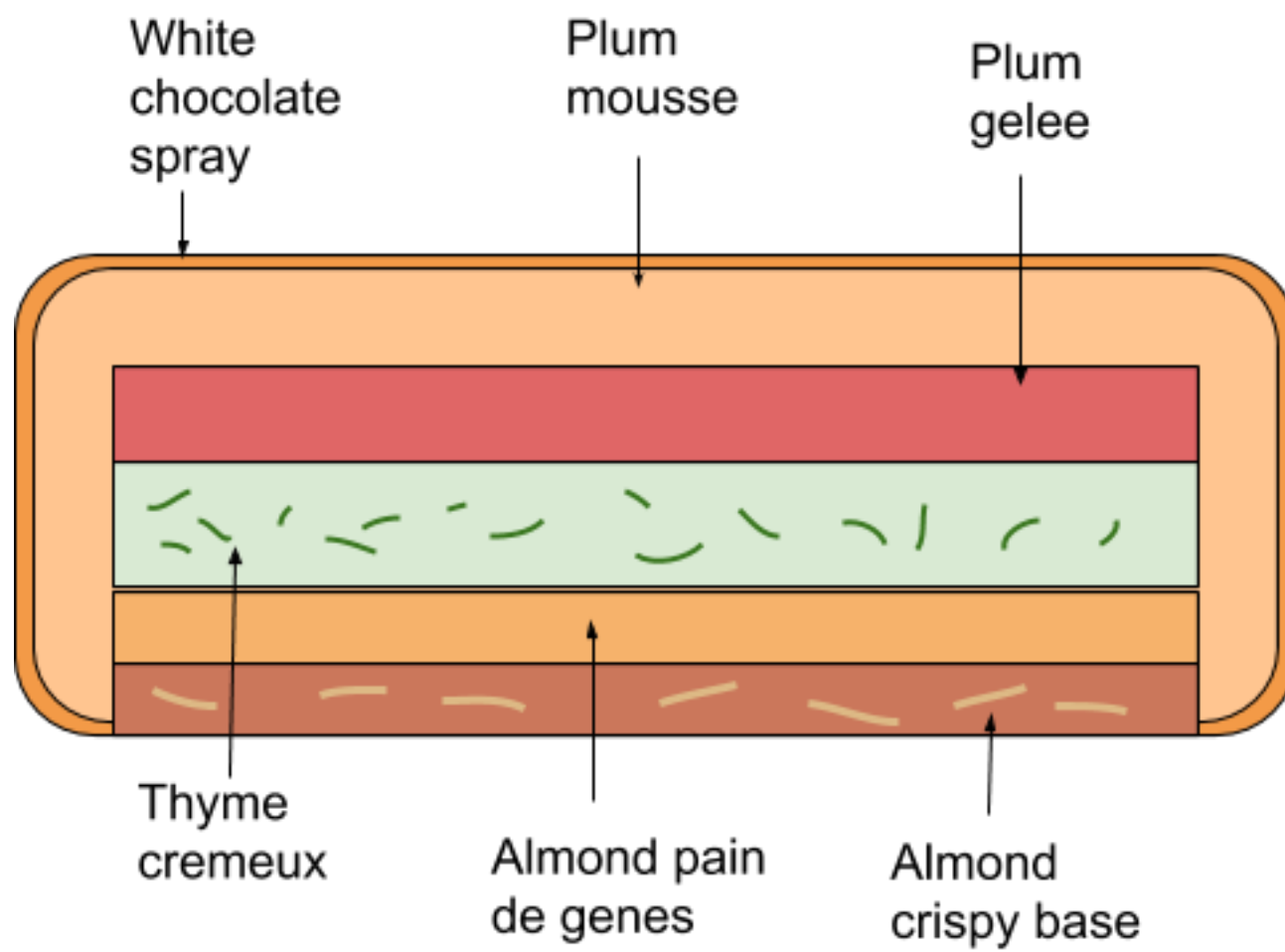
Components:

- **THYME CREMEUX- 28.14**
- **ALMOND CRISPY BASE- 28.15**
- **ALMOND PAIN DE GENES- 28.16**
- **PLUM GELEE- 28.17**
- **PLUM MOUSSE- 28.18**
- **OLIVE OIL MICROWAVE CAKE- 28.19**
- **WHITE CHOCOLATE SPRAY- 28.20**

Entremet, a modern French cake, meant to be served between courses. The entremet has been popularized by this little thing called the internet. This sensational cake is often referred to as a mousse cake. Videos of this cake being glazed have become commonplace. Entremets are a beautiful way to combine textures and flavors all easily eaten within one bite. A great entremet has perfectly even layers, an outstanding balance of textures, and a design that is eye catching. Our's features an almond pain de genes cake, almond crispy base, thyme cremeux, plum gelee, and a plum mousse, all encased in a white chocolate spray. Decorations add to the visual masterpiece, sure to rival other internet trending mousse cakes.









# Summer

## Diversion- Bruschetta

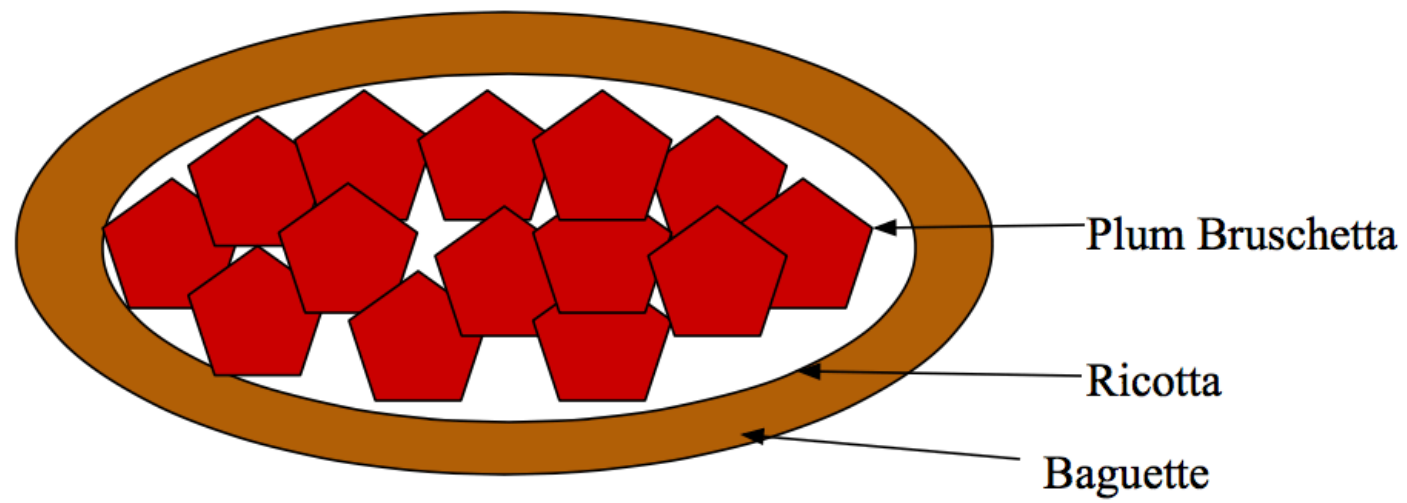
Components:

- **PLUM BRUSCHETTA- 28.12**
- **RICOTTA- 28.13**

When in a world surrounded by sugar and sweets, the desire for a refreshing and salty treat tends to grow. The idea for adding a snack that could easily be found at any summer picnic came when eating snacks, and adding our plum scraps to the bread and cheese we had. We chose to dive into it and add a delicious bruschetta. A grilled slice of baguette, smothered in fresh ricotta and topped with a hand tossed bruschetta. A little slice of summer.



# Thyme Almond Plum Bruschetta





## 28. Chapter

# Summer

### Diversion- Macaron

Components:

- **ITALIAN MERINGUE MACARONS- 28.21**
- **ITALIAN BUTTERCREAM- 28.22**
- **ROASTED PLUM- 28.23**

A macaron is a classic dessert that lines the windows of pastry shops. Usually filled with curds and buttercreams. This little cookie is filled with a thyme buttercream to catch the essence of summer with a beautiful gold strip on top. It is also filled with roasted plums, that take in the salt and create a bright little burst of flavor.





