



COOKING CLASSES
AT SUR LA TABLE

PETIT SWEET TREATS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 1 lemon
- 1 orange

Dairy

- 10 large eggs
- 4 ounces unsalted butter
- 3/4 cup heavy cream
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Pantry Items

- Granulated sugar
- All-purpose flour
- Kosher salt
- Confectioners sugar
- Baking powder
- Honey
- Vanilla bean paste
- Sliced almonds

Dry/Canned Goods

- 1 cup pastry flour
- 1 cup almond meal
- 1/2 teaspoon lavender blossoms
- 8 ounce semi-sweet chocolate
- 1/2 cup sanding sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Serrated knife
- Cutting board

Hand Tools/Gadgets

- Silicone spatula
- Pastry brush
- Whisk
- Microplane

Cookware

- Saucepan
- Saute pan

Appliances

- Stand mixer with attachments

Bakeware

- Baking sheets
- Silicone baking mats
- Mini muffin tins
- Madeline pans
- Wire rack
- Mixing bowls, various sizes
- Measuring cups, various sizes
- Measuring spoons

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Chocolate-Dipped Orange Madeleines

1. Preheat oven to 350°F
2. Butter and flour madeleine pan

Almond Financiers

1. Brush mini muffin tins with melted butter, transfer to freezer
2. Preheat oven to 425°F

Lemon Lavender Sable Cookies

1. Preheat oven to 375°F

CHOCOLATE-DIPPED ORANGE MADELEINES

Yield: *about 18 madeleines*

Madeleine's are a traditional small cake from France. They are small sponge cakes with a distinctive shell shape acquired from being baked in pans with shell-shaped depressions. Traditional recipes call for a light génoise batter with ground nuts, such as almonds, and citrus flavors added.

2 large eggs
1/2 cup granulated sugar
1 teaspoon vanilla bean paste
1 tablespoon honey, melted
1 orange, zested
1/4 teaspoon Kosher salt
1 teaspoon baking powder
1 cup all-purpose flour
4 ounces unsalted butter, melted and slightly cooled

8 ounces semisweet chocolate, finely chopped
3/4 cup heavy cream

Preheat oven to 375°F and position rack in middle of oven. Generously butter and flour a 1 1/2" madeleine pan.

- 1. To prepare the batter:** To the bowl of a stand mixer fitter with paddle attachment, add the eggs and sugar. Blend the eggs and sugar on medium speed until frothy and fully incorporated. To the mixture, add the vanilla, honey, orange zest, and salt, mix until thoroughly combined. To a mixing bowl, add the flour and baking powder, whisk to combine. Add the flour to the batter gradually until just blended. Gradually add the melted butter, beating until just combined.
- 2. To bake:** Use a portion scoop, transfer batter into each madeleine indentation. Transfer madeleines to the preheated oven for 8 to 10 minutes, until just baked through. Allow madeleines to cool in pan 5 minutes, before gently removing. Repeat the process if necessary until all batter has been baked.
- 3. To prepare the chocolate:** To a medium mixing bowl add the chocolate. To a small saucepan add the heavy cream and bring to a simmer. Pour hot cream over chocolate and allow to sit to melt the chocolate, about 1 minute. Using a silicone spatula stir the chocolate until fully melted and smooth.
- 4. To finish cookies:** Dip the bottom of each madeleine into the melted chocolate, then place chocolate side up of wire rack. Transfer cookies to refrigerator to fully set.

ALMOND FINANCIERS

Yield: about 48 mini muffin financiers

Commonly found in the best pastry shops in Paris, these little rectangular cakes are deliciously buttery with a sweet almond finish. With their firm exterior and moist nutty, soft interior, these cakes are addictive

2 tablespoons unsalted butter, melted for buttering molds

1 cup almond meal
1 2/3 cups confectioners' sugar
1/2 cup all-purpose flour
1/2 teaspoon fine kosher salt
3/4 cup (5 to 6 eggs) egg whites, room temperature
1 teaspoon vanilla bean paste
3/4 cup unsalted butter, plus more for buttering molds
Sliced almonds
Confectioners' sugar for dusting

Preheat oven to 425°F and position rack in middle of oven. Brush mini muffin tins with melted butter, transfer to freezer to harden butter shell.

1. **To prepare brown butter:** To a large skillet set over medium heat, add the butter and allow to melt while stirring occasionally. Continue to stir until butter turns golden brown and smells nutty, about 3 to 5 minutes. Remove skillet from heat and pour butter into a mixing bowl to fully cool.
2. **To prepare the batter:** To a large bowl add the almond meal, sugar, flour, and salt, mix until thoroughly combined. Make a well in the center of the dry goods and add the egg whites, vanilla, and brown butter. Using a silicone spatula, fold the dry ingredients into the wet ingredients until thoroughly combined. The mixture will be thin and pourable.
3. **To bake:** Pour batter into prepared mini muffin tins, top each financier with a sliced almond. Transfer batter to preheated oven and bake until fully set, 8 to 10 minutes. The outside should be golden and crunchy while interior is quite moist. Allow financiers to cool before unmolding.
4. Transfer financiers to serving platter. Using a fine-mesh sieve, dust with powdered sugar.

Recipe variations:

- The financiers can be baked in mini or standard-sized financier pans or mini muffin pans.
- Top each cake with a sliced almond, candied orange zest, or chocolate chip

LEMON LAVENDER SABLE COOKIES

Yield: about 30 cookies

8 ounces unsalted butter, room temperature

1/2 cup granulated sugar

1/4 cup confectioners' sugar, sifted

1/2 teaspoon kosher salt

1 teaspoon lemon zest

1/2 teaspoon lavender blossoms

2 large egg yolks, at room temperature

1 cup all-purpose flour

1 cup pastry flour

1 large egg, beaten

1/2 cup sanding sugar

Preheat oven to 350°F and position 2 racks in oven. Line baking sheets with silicone baking mats

1. **To make cookie dough:** To the bowl of a stand mixer set with paddle attachment, add the butter and beat until creamy. To the butter add the granulated sugar, confectioners sugar, salt, lemon zest, and lavender beat until smooth. Add egg yolk and beat until well blended.
2. To the wet ingredients, on low speed, add the flours and mix until just incorporated. Using a silicone spatula scrape down the bowl and paddle, then mix to incorporate. Transfer the dough to parchment and form into a 1 1/2" log. Wrap tightly and form into an even round log. Transfer cookie dough to refrigerator for at least 1 hour.
3. **To slice cookies:** Once cookie dough is chilled, unwrap log and brush with egg. Roll each log in sanding sugar, then slice into 1/2" thick rounds. Place on silicone baking mat lined baking sheet, leaving about 2" between each cookie.
4. **To bake:** Transfer cookies to preheated oven and bake until brown around the edges and golden on the bottom, about 18 minutes. Let cookies cool on baking sheets for about 5 minutes, then carefully transfer to a cooling rack until completely cool.

Recipe variations:

Lemon and lavender are a classic duo, try these pairing as well; orange and cinnamon, grapefruit and rose, or orange blossom and pistachio.