



COOKING CLASSES

AT SUR LA TABLE

**SWEET AND SPOOKY
HALLOWEEN 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.

Dairy

- 10 tablespoons unsalted butter
- 2 large eggs
- 2 large (1/4 cup plus 1 tablespoon) pasteurized egg whites or meringue powder

Pantry Items

- All-purpose flour
- Kosher or sea salt
- Baking powder
- Granulated sugar
- Vanilla bean paste or extract
- Black gel food coloring (optional for candy eyes)
- 1 pound confectioners' sugar
- Clear flavored extract
- Cream of tartar

Dry/Canned Goods

- 4 ounces semisweet or bittersweet chocolate
- 4 ounces white chocolate or white candy melts
- Sprinkles (rod type) in pink or red
- Sprinkles (rod type) in various colors
- Candy eyes

Equipment Needed

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

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Pastry brush
- Whisk
- Spatula
- Small offset spatula

Appliances

- Stand mixer or hand mixer

Bakeware

- 12-cavity madeleine pan (required)
- Wire cooling rack
- Rimmed baking sheet
- 4 disposable or canvas piping
- Small round piping tips

Cookware

- Small saucepan

Other

- Plastic wrap
- Parchment paper

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.

All Recipes

1. Have all the ingredients on your counter ready to use. There is a lot of measuring in this class; reading through the recipes prior to class will be helpful.

VANILLA MADELEINES

Yield: 18 madeleines

Madeleines are a traditional small cake from Lorraine, France. They are small sponge cakes with a distinctive shell shape acquired from being baked in pans with shell-shaped depressions.

Madeleines:

2 tablespoons unsalted butter, melted, for brushing madeleine molds

1 cup unbleached all-purpose flour

1/4 teaspoon fine kosher salt

1 teaspoon baking powder

2 large eggs

1/2 cup granulated sugar

1 teaspoon vanilla bean paste

8 tablespoons (1 stick) unsalted butter, melted

1. Using a silicone pastry brush, lightly coat madeleine molds with 2 tablespoons of melted butter. Chill pan in freezer. Repeat process of buttering molds one more time and keep pan chilled until needed.
2. To a medium bowl, whisk together flour, salt and baking powder.
3. To the bowl of a stand mixer fitted with a whisk attachment, add eggs and sugar. Beat on medium speed until pale and fluffy, about 3 minutes. Add vanilla and whip to combine.
4. Add flour mixture and 8 tablespoons of melted butter to whipped eggs; mix on low speed until just combined. Remove bowl from stand mixer and use a spatula to scrape down sides and finish mixing batter. Transfer batter to freezer to chill, 10 minutes.
5. Preheat oven to 400°F. Position an oven rack in middle of oven.
6. Fill each mold with batter up to level of edges, 2/3 full. Set madeleine pan on a baking sheet and transfer to oven; bake until madeleines are browned at edges and puffed in center, 8 to 10 minutes.
7. Remove pans from oven and cool for 2 minutes. Using an offset spatula, loosen madeleines from their molds and transfer to a wire cooling rack.

Recipe variations:

- Try adding lemon or orange zest to flavor the batter.

GHOST, MONSTER, BRIDE OF FRANKENSTEIN AND MUMMY DECORATIONS

Royal icing (recipe included)

Chocolate glaze:

4 ounces semisweet chocolate, finely chopped

White chocolate glaze:

4 ounces white chocolate or white candy melts, finely chopped

Sprinkles, red or pink and various colors

Candy eyes (purchase or make your own, recipe included)

Black gel food coloring

- 1. To make candy eyes:** Prepare royal icing at piping consistency in white and black. Transfer to two piping bags with small round tips. Using piping bag with white royal icing, pipe round dots onto a piece of parchment. Using piping bag with black icing, pipe small black dots into the centers of the white dots to create eyes. Allow to dry completely, at least 1 hour. Alternatively, you can pipe eye directly onto madeleines. Using a spatula, lift dried eyes from the parchment onto your madeleines.
- 2. To prepare chocolate:** Place white and semisweet chocolate in separate bowls. One at a time, set each bowl over a small saucepan of simmering water. Heat until chocolate begins to melt. Using a silicone spatula, slowly stir from center until chocolate is smooth.
3. Transfer 1/4 of each melted chocolate into a separate piping bag with a small round tip. Transfer remaining chocolate into separate bowls for dipping.
- 4. To make a madeleine ghost:** Prepare royal icing at dipping consistency. Dip shell side of each madeleine into royal icing. While royal icing is wet, position or pipe candy eyes and adhere. Using the piping bag with semisweet chocolate, pipe a mouth. Transfer decorated madeleines onto a wire rack to set completely. Alternatively, you can dip madeleines into melted white chocolate instead of royal icing.
- 5. To make a madeleine monster:** Dip top 1/3 of shell side of each madeleine into white or semisweet chocolate. While chocolate is wet, position candy eyes onto chocolate. Sprinkle chocolate with colored sprinkles for hair. If piping eyes directly onto madeleines, pipe eyes on top of sprinkles. Transfer decorated madeleines to a wire rack to set completely.
- 6. To make a madeleine bride of Frankenstein:** Dip top 1/3 of shell side of each madeleine into semisweet chocolate. Using piping bag with white chocolate, pipe a vertical white zigzag on top of semisweet chocolate. Pipe two dots of white chocolate in middle of madeleine and

adhere or pipe candy eyes. Pipe a small dot of white chocolate where the mouth will be and adhere 2 red sprinkles horizontally. Transfer decorated madeleines onto a wire rack to set completely.

7. To make a madeleine mummy: Using piping bag with white chocolate, pipe long angled lines in one direction across 2/3 of shell side of a madeleine. Repeat piping lines in opposite direction to create a crisscross pattern. These will form the bandages on your mummy. On top 1/3 of madeleine, pipe short, angled lines from top end of long angled lines to top corners, in both directions. You will create a bare diamond shape with no lines in top 1/3 of madeleine. Pipe two dots of white chocolate into middle of diamond and adhere candy eyes. Alternatively, pipe eyes into center of diamond. Transfer decorated madeleines onto a wire rack to set completely. Alternatively, you can dip entire madeleine into melted white chocolate or royal icing before piping the mummy bandage lines.

**If you would like the madeleines to lie flat for decorating, carefully slice the bump off the back of the madeleine to create a flat surface.*

ROYAL ICING

Yield: 2 cups

We offer three options for the type of egg whites you can use in this recipe. Packaged pasteurized egg whites, meringue powder (dehydrated egg whites that you rehydrate) or egg whites from pasteurized eggs.

1 pound confectioners' sugar

1/4 teaspoon cream of tartar (for creating a bright white color)

Egg white options (use only ONE of the following):

2 large egg whites from pasteurized eggs

Meringue powder (follow the manufacturers' directions based on the quantity of confectioners' sugar)

Clear flavored extract to taste (optional)

Assorted gel colors

1. ***To prepare icing:*** To the bowl of a stand mixer fitted with a whisk attachment, add confectioners' sugar and cream of tartar. With mixer on very slow speed, whisk to combine. Slowly add egg whites to sugar, scraping down sides as needed. Gradually increase speed to medium-high. Whip on medium-high until icing is stiff, white and fluffy, 2 to 3 minutes. If using a flavoring, whisk it in now.

2. ***To color icing:*** With a silicone spatula, divide icing into bowls for coloring. Coloring before any water is added will insure even color distribution. Start with a few drops of color as gel colors are very concentrated.

Water additions for thinning 1 cup of icing:

Outlining: 1/2 to 3/4 teaspoon water

Piped decorations: 1 1/2 to 2 teaspoons water

Dipping and flooding: 2 to 3 teaspoons water

3. Add water in small amounts, testing for flow once each addition is thoroughly mixed in. Keep bowls of icing covered with plastic wrap pressed on surface of icing to prevent drying.

4. ***To decorate:*** Transfer icing to disposable piping bags fitted with a 1/8" round tip. Store prepared bags in tall glasses with damp paper towels at bottoms—this prevents the tips from crusting over.