

Banana Cream Pie

1 ½ cups milk
1/3 cup sugar
1 ½ tablespoons cornstarch
2 each egg yolk
1 teaspoon vanilla extract
2 each bananas
2 cups heavy whipping cream

Method

In heavy bottom sauce pan combine milk, sugar and cornstarch bring to simmer and cook till thick, making sure to whisk continuously so the milk doesn't burn to the bottom of the pan. Wisk in egg yolk and cook even more till becomes thick and pudding like. Remove from heat and whisk in vanilla extract. Slice banana and line the bottom of the baked pied crust crust. Ladle pudding into prepared graham shell and refrigerate till cold and pudding is set. When ready whip heavy cream with 2 tablespoons sugar till it forms a stiff peak. Spoon whipped cream onto pie.

Pate a choux (cream puffs and éclairs)

8 ounces water (1cup)
8 ounces milk (1cup)
8 ounces butter (1cup)
1 teaspoon salt
12 ounces bread flour (1 ¼ cup)
16 ounces eggs (2cups)

Method

Combine the liquid, butter, and salt in a saucepan. Bring it to a full boil. Remove the pan from the heat and add the flour all at once. Stir quickly. Return the pan to moderate heat and stir vigorously until the dough forms a ball and pulls away from the side of the pan. Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until the dough has cooled slightly. At medium speed, beat in the eggs a little at a time. Add no more than a quarter of the eggs at a time and wait until they are completely absorbed before adding more. Pipe onto a sheet pan and start the baking process. Bake for 15 minutes at 425 degrees to develop steam. Reduce the temperature to 375 degrees and bake 15 minutes to develop structure. Bake until the puffs are golden brown and crispy to the touch.

Lemon curd

6 egg yolk

$\frac{3}{4}$ cup sugar

1 tablespoon lemon zest

$\frac{1}{2}$ cup lemon juice

$\frac{1}{2}$ cup cold butter

Method

In a medium mixing bowl combine the yolks, lemon juice, lemon zest and sugar. Put the bowl over a double boiler and cook while continually stirring until thick and coats the back of a spoon. Remove from the heat and whisk in the butter. Let cool completely in refrigerator for at least 4 hours before serving.

Pie Dough

4 cups all purpose flour
2 teaspoons salt
1# butter, cold and cubed small
½ cup cold water

Method

Cube the butter into small pieces, about the size of a pea. Put into a bowl and back into the refrigerator. In a mixing bowl with the paddle attachment, put the flour and salt. Turn the mixer onto low speed. Add all the butter and continue mixing on low until all the butter is incorporated into the flour, when it is ready it should resemble coarse bread crumbs or wet sand. Slowly drizzle in the water just until a dough forms, **you might not use all the water**. Pour the dough out onto a well floured work surface. Divide the dough into three equal sections, then roll into a ball. Roll the dough out with a rolling pin into a circle 2 inches larger than the pie plate. Fold the dough in half, then in half again. Place the tip of the dough in the center of the pie plate and unfold. Roll the excess dough up under itself and resting onto the lip of the pie plate. Crimp the dough onto the pie plate around the lip of the plate.

Pies and Tarts

The term pastry comes from the word paste, meaning in this case a mixture of flour, liquid and fat. In the bakeshop, pastry refers both to various pastes or doughs and to the many products made from these doughs. Pies are no undoubtedly America's favorite type of pastry. Although they resemble somewhat the more delicate European pastries called tarts and tartlets, American style pies are different in character.

Pies are classified into two groups, baked and unbaked, based on their method of assembling and baking. Baked pies are raw pie shells that are filled and then baked. Fruit pies are common types and usually have a top crust. Unbaked pies are prebaked pie shells filled with a prepared filling, then served when the filling is firm enough to slice. Cream pies are the most common and are made with pudding or a boiled custard.

Although tarts may resemble pies, tarts are actually more related to the European-style fruit tart. They are light, usually less than an inch thick, and often very colorful. Since tarts contain less filling than pies do, the flavor of the dough is very important. A richer, buttery flavor of an enriched pie dough might be a better choice.

Cream puffs and éclairs are made from a dough called *pâte à choux* (pronounced "pot a shoo") meaning cabbage paste because when baked they look like little cabbages. This dough can be prepared in just a few minutes, which is fortunate because the best baking results requires them to bake immediately after making the dough.

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Summer Berry Double Crust Pie

- 1 pint blueberries
- 1 pint raspberries
- 1 pint blackberries
- 1 pint strawberries, hulled, cut in halves
- ½ cup sugar, plus more for dusting
- Pinch cinnamon
- 2 tablespoons cornstarch
- ½ lemon juiced
- 1 recipe for blueberry scone

Method

Preheat oven to 400 degrees. In a mixing bowl combine berries with sugar, cinnamon, cornstarch and lemon juice. Stir gently to mix all ingredients. Spread berry mixture evenly into a baking dish, like a 9x13 pan. Dollop spoonfuls of scone dough over the top of the berries, leaving a border around the edges of the dish. Dust the top of the cobbler with sugar, set on a cookie sheet and bake for 25 – 30 minutes until the top starts to brown and the fruit juices start bubbling.

Cool for 15 minutes before serving