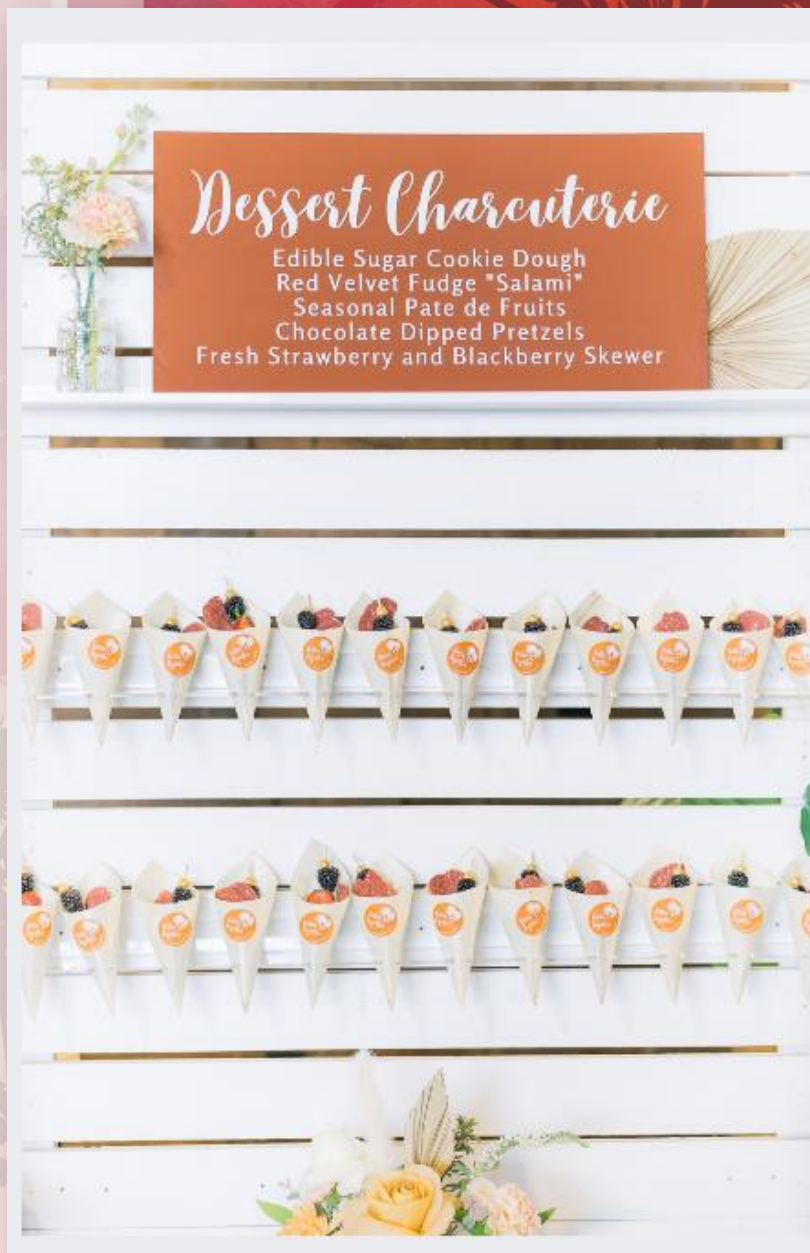


Catersource + The Special Event™

Starting a Pastry Department: It's a Piece of Cake!

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Footers Catering – Arvada, CO



Agenda

- Introduction & Intentions
- Where to Start
- Building a menu
 - o Cross utilization, when to make, & when to purchase
- SOPs
- Training
- Free recipes!
- Time for Q&A



Bubble Waffle Pops

Introduction & Intentions



This class is for you if...

- You do not currently have a Pastry department
- You are ready to raise your dessert game
- You want to learn how to slim down your inventory
- Someone strongly suggested you attend



Start Small!



Golden Latte Buttermilk Pie Bites

- Mix and match pre-fab & house made products
- Consider price vs labor vs. product quality
- What will be most impactful?
- Know your audience
 - What does grandma want?
- Cross utilization is **key**



Individual A La Mode



Tiramisu Mousse Cups &
VG Chocolate Hazelnut Pops

SOPs – Standard Operating Procedure

- Include:
 - Menu Item Name
 - Yield
 - All needed recipes and components
 - Amount needed per yield
 - Process/step-by-step to complete

GOLDEN LATTE MINI BUTTERMILK PIE		
Makes approx. 240 minis		
Components/Recipes	Amt Needed	
1.5" Tart Shells	1 cs - 240	
Buttermilk Pie Filling	2.5 qt	
add 1T Golden latte mix per 1qt		
Whipped cream	2.5 qts	
Sugared Orange Zest - garnish	1 pt	
Process:		
1. Lay out all mini tart shells on a sheet pan lined with parchment.		
2. Make Buttermilk Pie Filling and add golden latte mix. Taste and adjust seasoning as needed. Fill tart shells 80% full, then bake at 300 until centers have a firm jiggle.		
3. Allow to cool completely. Decorate with a small ribbon of whipped cream. Pack out into hotel pans in the freezer . (shells will get soggy in the walk-in)		
4. Send sugared orange zest in dry storage for on-site garnish.		

Training

- Hands-on training will always be #1
- Visual Guides & docs
 - o SharePoint/Google Drive that all chefs can view
- Hire people who care!



Dessert Charcuterie Cone



Orange Blossom Jasmine Mousse - NUT FREE

***contains gluten, dairy, & gelatin (pork product)**

- Sent frozen, can be plated asap to help get to proper serving temp (somewhere between cold and room temp. If it's too cold the shell is hard to cut through)

Onsite Plating Instructions:

1. Stripes on plate from 1 o'clock to 7 o'clock with fluid gel
2. Tart in center
3. Combine fruit, dress along fluid gel stripes. A little overlap onto the tart is okay
4. Final garnish with basil sugar

12 Recipes to Start

- Break it down into three basic categories
- Master the recipes as written before experimenting with variations

Sample Mini Dessert & Mini Mason Jar Dessert Menu:

Bases	Chocolate Chip Cookie
	Sable/Shortbread
	Torte
	Graham Cracker
Fillings	Cheesecake
	Mousse
	Citrus Pie Filling
	Caramel
	Pastry Creme
Top/Garnish	Whipped Cream
	Ganache
	Curd

Mini Desserts	Mini Mason Jar Desserts
Orange Dreamsicle Bite Vanilla Torte Orange Citrus Pie Filling Whipped Cream	Tuxedo Cheesecake Chocolate Torte Cheesecake Mousse Ganache Ganache
Cheesecake Bite Graham Cracker Cheesecake Filling Whipped Cream Curd Garnish	Strawberry Lemonade Meyer Lemon Citrus Pie Filling Strawberry Curd Whipped Cream
Mini French Silk Pie Pre-fab Mini Tart Shells Mousse Filling Whipped Cream and/or Ganache Garnish	Brown Butter Custard Brown Butter Pastry Crème Chewy Caramel Sable Tuile
Chocolate Raspberry Bite Chocolate Torte Chocolate Ganache Raspberry Curd	Horchata Tres Leches Cinnamon Torte White Chocolate Mousse Passionfruit Curd
Loaded Chocolate Chip Cookie Chocolate Chip Cookie Mousse Chewy Caramel Whipped Cream	Strawberry Brown Sugar Cake White Chocolate Mousse Brown Sugar Torte Crumble Whipped Cream Roasted Strawberry

Bases

Chocolate Chip Cookie

Recipe: Brown Butter Chocolate Chip Cookies

Yield: 18 yellow scoops / 24 black scoops

Notes: 1x Makes about 30 black scoops. Use #50 for mini CCC

All measurements are in grams

Ingredient	1x	2x	5x
Brown Butter	113	226	565
Butter	113	226	565
Sugar	75	150	375
Brown Sugar	150	300	750
Eggs (ea)	1	2	5
Molasses	10	20	50
Yolks	20	40	100
Vanilla	4	8	20
Salt	4	8	20
Baking Soda	5	10	25
Baking Powder	2	4	10
AP Flour	280	560	1400
Choco Chips/Other	255	510	1275

Directions: Brown butter and cool completely before using.

Cream butters and sugars for 5 minutes on medium speed. Add Vanilla and eggs, scraping well. Add all dry ingredients, combine, then add mix-ins. Scoop and chill before baking @ 350.



Rosemary Pear Compote | Chocolate Ganache | Sable Tart Shell



Millionaires Bar | Sable | Chewy Caramel | Chocolate Ganache

Sable/Shortbread

Recipe: Sable

Yield: x1 = 5500g

Notes: 1 sheet pan for a bar = 2250 g

All measurements are in grams

Ingredient	1x	2x	5x
Butter	850.5	1701	4252.5
Sugar	594	1188	2970
Salt	7	14	35
Egg (ea)	6	12	30
Flour	1440	2880	7200
Water/Milk/Booze	380	760	1900
Nut flour (or reg. flour)	1000	2000	5000

Directions: Using a paddle cream the butter and sugar on medium speed for approximately 3 minutes, until light in color and fluffy. Add eggs, scraping well. Add salt, flour, and nuts if using. Add liquid last. Combine well. Chill before baking. If not using nuts sub with flour.

Bases pt. 2

Torte

Recipe: Torte

Yield: ~ 4 qt

Notes:

All measurements are in grams

Ingredient	1x	2x	5x
Egg Yolks	300	600	1500
Egg Whites	600	1200	3000
Sugar	400	800	2000
Nuts (finely chopped)	350	700	1750
AP Flour	118	236	590
		0	0

Directions: In a mixing bowl with a whisk attachment, whip yolks and slowly add sugar until light and fluffy. Fold nuts and flour into the mixture. In a separate bowl, whip whites to medium peaks. Gently combine. For nut-free torte, sub with half AP by weight. Spread onto pans and bake @ 350 until done. ****Pro tip: Use a balloon whisk (mixer attachment) to combine whites and yolk/flour mixture. Once whites are whipped these must be combined immediately! Letting the whites sit will result in a smaller yield/flatter cake.**

Chocolate Torte | Raspberry Curd |
Chocolate Mousse



Graham Cracker Crust

Recipe: Graham Cracker

Yield: 375 1in squares

Notes: 1x is for 1 Sheet tray

All measurements are in grams

Ingredient	1x	2x	5x
Butter, Soft	339	678	1695
Brown Sugar	244	488	1220
Honey	103	206	515
Whole Wheat Flour	289	578	1445
AP Flour	269	538	1345
Baking Soda	9	18	45
Cinnamon	5	10	25
Salt	2	4	10

Directions: Combine butter, brown sugar, salt, and honey. Cream until fully combined. Add in dry ingredients and mix until dough forms. Divide dough into 4 sections. Roll to 1/4" thick and cut into 1" squares. Place on lined sheet trays. Bake at 350 for 7 minutes, rotate and bake for another 7-8 minutes.

Fillings

Cheesecake

Recipe: Cheesecake (Bryce's Version)

Yield: 4 qt

Notes:

All measurements are in grams

Ingredient	1x	2x	5x
Cream Cheese	1361	2722	6805
Butter	170	340	850
Eggs (each)	9	18	45
Sour Cream	681	1362	3405
Sugar	681	1362	3405
Corn Starch	20	40	100
Lemon Juice	7	14	35
Vanilla	14	28	70
Egg Yolks (ea)	2	4	10

Directions: Using the paddle cream butter and cream cheese. Add eggs, scraping well between additions. Add sour cream, then remaining ingredients. Bake @ 300 until firm jiggle. For round cheesecakes and mini mason jars bake in a water bath. This step is not necessary for sheet pans and minis.



Buttered Popcorn
Cheesecake | Peach Curd



Mixed Berry Cheesecake
Bites



Chocolate Mousse

Recipe: Chocolate Mousse

Yield: 4 qts

Notes:

All measurements are in grams

Ingredient	1x	2x	5x
Chocolate	937	1874	4685
Heavy Cream	937	1874	4685
Sugar	281	562	1405
Water	281	562	1405
Egg Yolks	281	562	1405
Cream, Whipped	937	1874	4685
Gelatin, sheets ea **	10	20	50

Directions: Make Pate Au Bombe by whipping egg yolks and cooking sugar and water to 248*. Once at temp, stream sugar into yolks. Whip until bowl is room temp/not hot. Whip cream to medium peaks. Heat Heavy cream and pour over chocolate, stirring to combine into a ganache. Fold pate au bombe into ganache, then fold in the whipped cream. Keep the ganache over a low double boiler to keep it warm while combining. This should be pourable. ****Gelatin is only needed for whipped or molded mousse. If needed, the gelatin will be dissolved into the ganache once it's bloomed in cold water.**

Fillings pt. 2

Citrus Pie Filling

Recipe: Citrus Pie Filling

Yield: ~1.25 qt

Notes:

All measurements are in grams

Ingredient	1x	2x	5x	9x
Swt Condensed Milk	936	1872	4680	8424
Citrus Juice	170	340	850	1530
Sour Cream	113	226	565	1017

Directions: Combine all, pour into shells and bake @ 300 until center has a firm jiggle.



Lemon Rose Bite



"Sunshine" Bite | Passion Orange Guava

Caramel

Recipe: Chewy Caramel

Yield: ~1 pt

Notes:

All measurements are in grams

Ingredient	1x	2x	5x	
Sugar	220	440	1100	
Glucose	40	80	200	
Water	60	120	300	
Butter	85	170	425	
Heavy Cream	80	160	400	
Salt	6	12	30	
Vanilla	10	20	50	
		0	0	
		0	0	
		0	0	

Directions: Heat water, sugar, and glucose in a pot over medium-high heat, DO NOT STIR. When sugar reaches desired darkness, turn the heat to low and add the heavy cream and butter. Stir vigorously. Add salt and vanilla and remove from heat. Use as needed.

Filling & Garnish

Pastry Creme

Recipe: Pastry Creme				
Yield: 3qt				
Notes:				

All measurements are in grams

Ingredient	1x	2x	5x	
Milk	1816	3632	9080	
Sugar	226	452	1130	
		0	0	
Egg Yolks	142	284	710	
Whole Eggs (ea)	4	8	20	
Corn Starch	142	284	710	
Sugar	226	452	1130	
		0	0	
Butter	113	226	565	
Vanilla	28	56	140	

Directions: Heat milk and first amount of sugar until it comes to a rolling boil. Meanwhile, place eggs and yolks in a bowl and sift remaining sugar and cornstarch over eggs. Whisk together until well combined. Temper in hot milk. Place mixture back in pot and put back on heat. Stir constantly until thick and just bubbling. Remove from heat and stir in butter and vanilla. Pass through a chinois and cover tightly with plastic wrap touching top of pastry cream. Cool completely before using.



Cranberry Tartlet



London Fog Tartlet

Curd

Recipe: Fruit Curd				
Yield: ~2 qts				
Notes:				

All measurements are in grams

Ingredient	1x	2x	5x	
Egg Yolks	600	1200	3000	5400
Sugar	495	990	2475	4455
Fruit puree or juice	448	896	2240	4032
Butter, Cold	339	678	1695	3051

Directions: In a pot combine fruit juice and sugar. Bring to a boil. Temper hot liquid into egg yolks and put mixture back on stove. Stir continuously over heat until mixture gets thick. DO NOT BOIL. Remove from heat and stir in butter. Strain through a chinois and cover tightly with plastic wrap. Refrigerate until set.

Topping/Garnish

Whipped Cream

Recipe: Whipped Cream

Yield: ~2qt

Notes:

All measurements are in grams

Ingredient	1x	2x	5x
Heavy Cream	946	1892	4730
Powdered Sugar	120	240	600
Vanilla Bean Paste	10	20	50
Stabilizer	10	20	50
		0	0
		0	0
		0	0
		0	0
		0	0
		0	0

Directions: Combine all ingredients in a mixer with a whisk attachment. Start on medium speed (4 is perfect) and whip until soft peaks form, often ~15 min for large batches. Crank up to high speed (8-10) for 30 seconds, turn off, and use as needed. When made correctly this will sit for 2+ days without need re-whipped and can be used to frost cakes like tres leches.



Classic Brownie Bites



Bananas Foster Bites

Ganache

Recipe: Bomb Ass Ganache

Yield: ~1 qt

Notes:

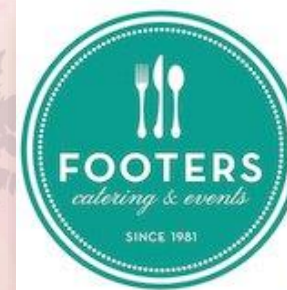
All measurements are in grams

Ingredient	1x	2x	5x
Chocolate, 60%	525	1050	2625
Vanilla bean paste	7	14	35
Butter, room temp	150	300	750
Heavy Cream	637	1274	3185
Sugar	315	630	1575
Glucose/Rice Syrup	150	300	750
		0	0
		0	0
		0	0
		0	0

Directions: In a sauce pot, combine glucose and vanilla over medium heat. Gradually add in sugar while stirring so not to shock the heat of the pot. Cook to 335°F and add butter. Gradually add cream, then cool below 175°F. Strain over chocolate, then immersion blend together.

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EVENT EXPERIENCES