

PITHIVIERS^{©10}

PUFF DOUGH FILLED WITH FRANGIPANE

1. Frozen puff dough for bottom and top crust.
2. Frangipane cream for filling
3. Egg wash with extra egg yolks for painting tart before scribing design and baking
4. Powdered sugar for dusting before second quick bake.

Procedure

Whether making a single large tart or individual tarts the method is the same.

- Remove puff dough from freezer, cut rounds 2" larger than desired finished size.
- Egg wash 1" all around first circle.
- Cold Frangipane mounded approximately 2 to 2 1/2" in height in the center of the circle with the 1" egg wash clear and clean of any filling.
- Stretch second circle to fit mound of filling then place puff dough circle over the mounded cream.
- Press edges together gently to seal all around.
- Two methods can be used, 1. Is to cut scalloped edges or 2. Use the crimping technique of pies to scallop edges by pinching.
- Egg wash the top of the puff dough mounded circle several times to give a good coat which will give a dark glaze when baked.
- Using a sharp knife held vertically, locate the center of the mound and draw a curved line with the knife down to the edge of the tart. Repeat this center to outward cutting motion all around the tart. Score lightly a pinwheel design, not cutting through the dough, starting from the center of the tart every time and out to the edges with 1/2" spacing at the outside of the circle.
- The design will look like the spokes of a wheel. Poke a air hole in the center of the tart to let out steam.
- Place tart or tarts, back in the freezer for 30 minutes before baking.
- Bake in a 450 to 475 degree F oven (230 to 240 C) until it starts to brown, turning down at that time to 375 degrees F (200 C) until golden brown.
- When tart is finished baking, Dust it with powdered sugar, place back in the oven to caramelize the tart.

Pithiviers can be stored 24 hours at room temperature, They freeze well un-baked up to 4 months. Baked, frozen they store for 1 month.

FRANGIPANE ©10

Italian Cream small batch

Eggs 1.00 lb. 454 g 0.65 lb.

- In a bowl of a mixer fitted with a whip attachment, whip eggs until very thick and light in color. Set aside.

Butter 1.10 500 g 0.65 lb.

- In another bowl fitted with a paddle attachment, whip until light and fluffy.

TPT* 2.20 lbs. 1000 g 1.15 lb.

Cake flour 0.25 lb. 113 g 0.18 lb.

- Add to the butter, whip until light and well incorporated.
- Add eggs, mix well.

Almond emulsion 0.005 lb. 2 g 5 drops

Rum emulsion 0.10 lb. 45 g 0.05 lb.

Total 4.665 lbs. 2114 g 2.63 lbs.

- Add emulsions, mix in quickly, do not over-mix.
- Chill until needed. Can be frozen up to 6 months and refrigerated up to 5 days.

USAGE

1. Can be used alone, but usually in conjunction with pastry cream in a 33% pastry cream and 66% frangipane.
2. Can be used as a baked filling under fresh fruit in tarts while baking tart shells.
3. St Honore Gateau, the frangipane is folded in with whipped stabilized cream 50% 50% and used un-baked as a filling. For Pithiviers 100% frangipane, doubling the amount of Almond emulsion.
4. Baked fruit tart filling with exposed fruit such as pears, figs or dates.

TPT* Equal portions of nuts and powdered sugar processed together until a smooth crumb powder is achieved. Usually it is made with almonds, but any nut can be used to vary the flavor.

Hint! If the frangipane separates and looks curdled, use an immersion blender to re-mix to a smooth consistency.