



Saturday, April 14th

Chef Mike's



"Just Desserts" Work Shop

Saturday, April 14th

2:00pm in the Green House



Maple Bacon Cupcakes



Cream Puffs with Pastry Cream





Maple Bacon Cupcakes

Chef Michael Trexler; Randall's Farm

Yield: 12 servings

Ingredients:

- **CUPCAKES:**
- 2 ¾ cups cake flour
- 1 tablespoon baking powder
- 3 eggs, room temperature (Hall's Poultry Farm)
- 2 cups maple syrup
- ½ cup vegetable oil
- 1 cup milk (Mapleline Farm)
- 1 teaspoon natural maple extract
- 5 strips maple bacon, cooked and chopped (Boar's Head)
- **CANDIED BACON INGREDIENTS:**
- 5 strips maple bacon, chopped (Boar's Head)
- 2-3 tablespoons ham glaze, for candied bacon (Boar's Head)
- **MAPLE FROSTING:**
- 8 tablespoons butter
- 4 cups confectioners' sugar
- 4 tablespoons maple syrup
- 2 teaspoons maple extract



Instructions:

- **For the cupcakes:** Preheat oven to 350 degrees F. Line a muffin pan with paper liners.
- Sift together the flour and baking powder. Beat the eggs until light and fluffy, and then slowly pour in the maple syrup and oil until combined. Add the dry ingredients and beat well until combined, followed by the milk and maple extract. Fold in the bacon.
- Divide the batter evenly among the muffin cups using an ice cream scooper, filling each three-quarters full. Bake until golden and a toothpick inserted into the center



Cream Puffs with Pastry Cream

Chef Michael Trexler; Randall's Farm

Ingredients:

- **PATE A CHOUX:** makes about 28 cream puffs
- 4oz (1 stick) salted butter, cut into pieces (Cabot)
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 cup water
- 1 cup all-purpose flour
- 5 large eggs (Hall's Poultry Farm)
- **PASTRY CREAM:** See recipe



Instructions:

- **Pate A Choux:**
- Preheat oven to 375F. Line two baking sheets with parchment paper.
- In a medium saucepan over medium heat, combine butter, sugar, salt and 1 cup water. Bring to a boil and quickly stir in the flour with a wooden spoon. Continue to stir until a film forms in the bottom of the pan.
- Remove from heat and transfer contents to a bowl to cool slightly, about 3 minutes. Add 4 eggs, one at a time, stirring vigorously to entirely incorporate egg after each addition.
- For the egg wash, whisk together the remaining egg with 1 tablespoon water. Set aside.
- Transfer the pate a choux to a large pastry bag fitted with a 5/8 plain tip. Pipe 1 ½ inch rounds onto each prepared pan. Gently smooth the pointed peaks with a moistened finger, rounding tops to ensure even rising. Brush tops with reserved egg wash. Bake until puffs rise and are golden brown, about 30 minutes. Let cool on sheets on a wire rack.
- Transfer pastry cream to a pastry bag fitted with a 1/8 inch plain round tip. Insert the tip into the opening of each pastry and pipe to fill with pastry cream.
- Dust with powdered sugar if desired.



Pastry Cream

Chef Michael Trexler; Randall's Farm

Ingredients:

- **PASTRY CREAM:** makes about 2 ½ cups
- ½ cup sugar
- ¼ cup cornstarch
- Pinch of salt
- 2 cups whole milk (Mapleline farm)
- 4 large egg yolks (Hall's Poultry Farm)
- 2 tablespoons salted butter
- 1 teaspoon pure vanilla extract



Instructions:

- Whisk together sugar, cornstarch and salt in a medium saucepan. Whisk together milk and egg yolks in a small bowl. Add milk mixture to the saucepan, along with the butter. Cook over medium heat until the mixture come to a boil. Let boil for 1 minute. Remove from heat and add vanilla.
- Pour pastry cream into a bowl and cover it with plastic wrap, pressing it directly onto the surface of the pastry cream to prevent a skin from forming. Refrigerate until chilled, at least two hours or up to two days.

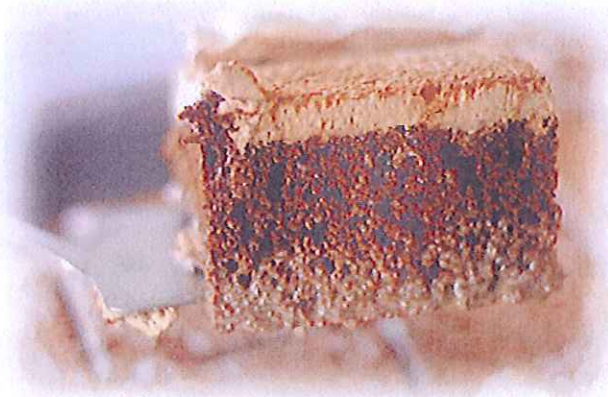


Chocolate Tres Leches with Chocolate Mousse

Chef Michael Trexler; Randall's Farm

Ingredients:

- **CAKE:**
- 1 cup all-purpose flour
- ¼ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon salt
- 5 eggs, at room temperature (*Hall's Poultry Farm*)
- 1 cup sugar
- 1/3 cup water
- 2 teaspoons pure vanilla extract
- **TRES LECHES: (THREE MILKS)**
- 1-12 oz. chocolate milk
- 1-14 ½oz. can sweetened condensed milk
- 1 ½ cups heavy cream (*Mapleline Farm*)
- **CHOCOLATE MOUSSE:**
- 2 cups heavy cream (*Mapleline Farm*)
- 6oz. semi-sweet chocolate chips
- 3 egg whites
- 3 egg yolks
- ½ cup granulated sugar



Instructions:

- **CAKE:** Sift the flour, cocoa powder, baking powder and salt into a mixing bowl and set aside. In another mixing bowl, beat the eggs and sugar on high speed for about 2 minutes. With the mixer running, add the water and vanilla all at once and continue beating until the mixture is fluffy, pale yellow and doubled in volume, about 10 minutes.
- Turn off the mixture and quickly fold in the reserved dry ingredients. (*If you take too long, the eggs will drop in volume.*) Pour the cake batter into a lightly buttered 13x9 cake pan and firmly tap once or twice to remove any air bubbles.
- Transfer the pan immediately to the oven and bake until a toothpick inserted comes out clean, about 15-20 minutes. Remove from the oven and let cool.
- **TRES LECHES:** Mix all three of the milk ingredients together.
- **CHOCOLATE MOUSSE:** Melt the chocolate over a double boiler. Set aside.
- Whip cream until firm with ¼ cup sugar.
- Whip the egg whites with ¼ cup sugar.