

MARCH 2010

DOWNTOWN BAKERY & CREAMERY

SHARING RECIPES AND BAKING TIPS



KATHLEEN, AFTER THE BUNNY BIT. 1953.

VOL. 3

HOT CROSS BUNS

QUICHE

HEALDSBURG, CA

HOT CROSS BUNS

YIELDS 20 BUNS

- 1 CUP WARM WATER
- 2 TBSP YEAST
- 3 TBSP NON-FAT DRY MILK POWDER
- 1/2 CUP SUGAR
- 5 TBSP UNSALTED BUTTER AT ROOM TEMPERATURE
- 2 EGGS
- 3 CUPS ALL PURPOSE FLOUR
- SCANT 1/2 TSP **EACH** MACE, NUTMEG AND CINNAMON
- 1 TBSP SALT
- 5 TBSP FINELY CHOPPED CANDIED ORANGE PEEL
- 3/4 CUP DRIED CURRANTS

PLUMP CURRANTS BY COVERING WITH HOT WATER FOR 10 MINUTES. DRAIN WELL. COMBINE CHOPPED PEEL AND DRAINED CURRANTS. SET ASIDE.

DISSOLVE YEAST IN THE CUP OF WARM WATER.

PUT MILK POWDER, SUGAR AND BUTTER INTO BOWL OF STAND MIXER. USING PADDLE ATTACHMENT, CREAM WELL, PROGRESSING FROM LOW TO MEDIUM SPEED. CONTINUING AT MEDIUM SPEED, DRIZZLE EGGS SLOWLY INTO CREAMED MIXTURE. STOP MIXER AND SCRAPE BOTTOM OF BOWL WELL THEN RESUME MIXING UNTIL EGGS ARE WELL INCORPORATED. ADD DISSOLVED YEAST AND WATER. SCRAPE BOWL WELL TO COMPLETELY IMMERSE EGG AND BUTTER MIXTURE IN WATER. BLEND FLOUR, SPICES AND SALT THEN ADD TO THE LIQUID IN BOWL. BLEND ON LOW SPEED JUST TO MOISTEN FLOUR- ABOUT 30 SECONDS. ADD PEEL AND CURRANTS. MIX THOROUGHLY ON LOW SPEED FOR 2 MORE MINUTES. CURRANTS AND PEEL SHOULD BE EVENLY DISTRIBUTED THROUGHOUT DOUGH WHICH WILL REMAIN SOFT AND STICKY. TURN DOUGH INTO A WELL BUTTERED BOWL, COVER AND REFRIGERATE AT LEAST 4 HOURS (OR UNTIL DOUBLED IN VOLUME) OR OVERNIGHT.

HOT CROSS BUN, CONT.

BECAUSE OF ITS STICKY NATURE, THIS DOUGH MUST BE WELL CHILLED TO BE WORKABLE.

TURN CHILLED DOUGH ONTO A WELL-FLOURED WORK SURFACE. DIVIDE IN HALF. SHAPE EACH HALF INTO A DISK. DIVIDE EACH DISK INTO 10 PIECES. ROLL EACH PIECE INTO A BALL AND PLACE ONTO A PARCHMENT-LINED 9" X 13" COOKIE SHEET WITH BUTTERED SIDES IN A FOUR BY FIVE BUN GRID PATTERN.

PUT PAN IN WARM PLACE AND LET BUNS RISE 1 1/2 TO 2 HOURS UNTIL BUNS TOUCH ON ALL SIDES.

PREHEAT OVEN TO 350 DEGREES. BAKE ON MIDDLE RACK 10 TO 15 MINUTES. BUNS SHOULD BE GOLDEN BROWN. LET COOL.

ICING

1/2 POUND POWDERED SUGAR
1 TSP LIGHT CORN SYRUP
1/8 TSP VANILLA EXTRACT
2 TBSP MILK

BLEND ALL INGREDIENTS TO A SPREADING CONSISTENCY. BUNS SHOULD BE COOL BEFORE ICING. WITH A #5 (3/8") PLAIN PASTRY TIP, APPLY ICING IN ROWS HORIZONTALLY AND VERTICALLY OVER ENTIRE SHEET PAN FORMING CROSSES ON INDIVIDUAL BUNS. CROSSES SHOULD BE CENTERED ON EACH BUN.

TO CANDY ORANGE PEEL

YOU WILL NEED THE CANDIED PEEL FROM 2 MEDIUM ORANGES TO MAKE 5 CHOPPED TABLESPOONS FOR HOT CROSS BUNS. JUICE ORANGES. PUT RINDS INTO A SAUCEPAN AND COVER WITH WATER. BOIL UNTIL SOFT- UNTIL THE PITH (THE WHITE PART) SCRAPES OFF EASILY. SCRAPE OFF PITH THOROUGHLY. BRING 2 CUPS SUGAR AND 1 CUP WATER TO A BOIL. ADD CLEANED RIND, COVER WITH PARCHMENT AND COOK UNTIL RIND TURNS TRANSLUCENT. REFRIGERATE. DRAIN AND CHOP.

QUICHE

YIELDS ONE 10" QUICHE SERVING 8-10.

THE FOLLOWING IS A QUICHE WE ENJOY, BUT FEEL FREE TO CHANGE EVERYTHING SAVE THE EGG AND HALF-AND-HALF MEASUREMENTS.

ONE 10" PIE SHELL PRE-BAKED TO A LIGHT GOLDEN BROWN
6 LARGE EGGS
3 CUPS HALF-AND-HALF
3/4 CUP CRISPLY COOKED BACON, CRUMBLER
1 CUP GRATED GRUYERE CHEESE
2 TSP KOSHER SALT
1/2 TSP GROUND BLACK PEPPER
1 LARGE SHALLOT, MINCED
3 TBSP CHOPPED CHIVES
3 TBSP CHOPPED ITALIAN PARSLEY
3 TBSP CHOPPED CHERVIL
2 TBSP CHOPPED THYME
2 TBSP UNSALTED BUTTER

PREHEAT OVEN TO 375 DEGREES.

MELT THE BUTTER IN A SMALL SAUTE PAN. ADD SHALLOT AND HERBS AND COOK OVER MEDIUM HEAT FOR ABOUT 2 MINUTES. SET ASIDE. IN A MEDIUM BOWL, WHISK TOGETHER EGGS, HALF-AND-HALF, SALT AND PEPPER. TASTE AND ADJUST SEASONING IF DESIRED. STIR IN BACON, CHEESE AND SHALLOT-HERB MIXTURE. PLACE PRE-BAKED PIE SHELL *IN ITS PIE PAN* ONTO A BAKING SHEET. POUR IN FILLING. PLACE ON MIDDLE RACK IN PREHEATED 375 DEGREE OVEN AND BAKE ABOUT 55 MINUTES. IT SHOULD BE SET BUT STILL A LITTLE JIGGLY IN THE CENTER WHEN DONE. COOL ON A RACK FOR AT LEAST 45 MINUTES BEFORE SERVING.