

Homemade French Baguette

Type: Bread/Side

Serves: 30

Recipe source: Allrecipes.com

EQUIPMENT:	INGREDIENTS:
Bowls Chopping board Cooks knives Baking trays Wooden spoon Measuring cups & spoons Rolling pin	2 envelopes dry active yeast (1 1/2 tablespoons) 2 tablespoons honey 3 1/2 to 4 cups all-purpose flour, plus more for dusting 2 teaspoons salt Canola oil, for greasing bowl Cornmeal, for dusting pan 3 to 4 ice cubes

What to do:

1. Combine the honey, yeast and 1/2 cup warm water. Stir to combine and let the mixture stand until the yeast is activated and begins to [foam](#), 5 minutes.
2. Mix the flour and salt in a large mixing bowl with a dough hook and slowly add in the yeast mixture. Gradually add 1 cup warm water and mix until the [dough](#) comes together into a ball that is not too wet (you may not need all of the water). If the dough is sticky, add a little bit more flour.
3. Turn out the dough onto a floured surface and [knead](#) until the dough is smooth and elastic, 2 to 6 minutes. You can do the thumbprint test: press in the dough with your thumb and it should [bounce](#) back when it's ready.
4. Form the dough into a ball, place it in a lightly-oiled bowl and cover with a dishcloth, so it doesn't dry out. Let rest in a warm environment until doubled in size, 25 to 30 minutes.
5. [Punch](#) down the dough and divide it in half. Shape into 2 baguettes by making a flat rectangle out of your dough, then folding the top and bottom towards the middle, like an envelope, and sealing the seam with your fingers.
6. Keep repeating the folding and sealing, stretching the rectangle lengthwise as you go, until it's about 12 to 14 inches long and 2 inches wide. Fold and seal either end to round. Flip seam-side down and place on a [sheet pan](#) or baguette pan that has been dusted with cornmeal.
7. [Score](#) the tops of the loaves, making deep diagonal slits 1/2-inch deep, cover with a dishcloth and let rise in a warm environment until they have doubled in size, 25 minutes.
8. Preheat the oven to 450 degrees F and position your oven racks with one on the bottom and the other in the middle. Place an oven-safe (non-glass) bowl or pan on the bottom rack.
9. When your bread has doubled for the second time, remove the towel and quickly and simultaneously, slide the sheet tray with the [baguettes](#) onto the middle rack while carefully throwing the ice cubes into the bowl on the bottom rack. The ice will create a burst of steam that will give you a nice crispy [crust](#). Quickly shut the oven door so no steam escapes. Bake the baguettes until golden brown, 15 minutes.

Homemade French Croissants

Type: Bread/Side

Serves: 30

Recipe source: Allrecipes.com

EQUIPMENT:	INGREDIENTS:
Bowls	1 1/4 teaspoons active dry yeast
Chopping board	3 tablespoons warm water (110 degrees F/45 degrees C)
Cooks knives	1 teaspoon white sugar
Baking trays	1 3/4 cups all-purpose flour
Wooden spoon	2 teaspoons white sugar
Measuring cups & spoons	1 1/2 teaspoons salt
Rolling pin	2/3 cup warm milk
	2 tablespoons vegetable oil
	2/3 cup unsalted butter, chilled
	1 egg
	1 tablespoon water

What to do:

1. Combine yeast, warm water, and 1 teaspoon sugar. Allow to stand until creamy and frothy.
2. Measure flour into a mixing bowl. Dissolve 2 teaspoons sugar and salt in warm milk. Blend into flour along with yeast and oil. Mix well; knead until smooth. Cover, and let rise until over triple in volume.
3. Deflate gently, and let rise again until doubled. Deflate and chill 20 minutes.
4. Massage butter until pliable, but not soft and oily. Pat dough into a 14 x 8 inch rectangle. Smear butter over top two thirds, leaving 1/4 inch margin all around.
5. Fold unbuttered third over middle third, and buttered top third down over that. Turn 90 degrees, so that folds are to left and right. Roll out to a 14 x 6 inch rectangle. Fold in three again.
6. Sprinkle lightly with flour, and put dough in a plastic bag. Refrigerate 2 hours. Unwrap, sprinkle with flour, and deflate gently. Roll to a 14 x 6 inch rectangle, and fold again. Turn 90 degrees, and repeat. Wrap, and chill 2 hours.
7. To shape, roll dough out to a 20 x 5 inch rectangle. Cut in half crosswise, and chill half while shaping the other half. Roll out to a 15 x 5 inch rectangle. Cut into three 5 x 5 inch squares. Cut each square in half diagonally.
8. Roll each triangle lightly to elongate the point, and make it 7 inches long. Grab the other 2 points, and stretch them out slightly as you roll it up. Place on a baking sheet, curving slightly.
9. Let shaped croissants rise until puffy and light. In a small bowl, beat together egg and 1 tablespoon water. Glaze croissants with egg wash.
10. Bake in a preheated 475 degrees F (245 degrees C) oven for 12 to 15 minutes.

Quiche Lorraine

Type: Main/snack
Taste.com

Serves: 30 tastes

Recipe source:

Fresh from the garden: onion, eggs, leek

EQUIPMENT:	INGREDIENTS:
Knife	1 3/4 cups plain flour
Chopping board	180g butter, chilled, chopped
Whisk	1 egg yolk
Bowls	1 large brown onion, finely chopped
Wooden spoon	6 (200g) middle bacon rashers, trimmed, cut into batons
Measuring cups & spoons	100g gouda cheese, grated (see note)
Food processor	8 eggs
Flan tin	1/2 cup pure cream
	Rice for baking

What to do:

1. Place flour and 150g butter in a food processor. Process until fine breadcrumbs. Add egg yolk and 2 tablespoons chilled water. Process until dough just comes together. Turn out onto a lightly floured surface. Knead until smooth. Shape into a disc. Cover in plastic wrap. Refrigerate for 30 minutes.
2. Preheat oven to 220°C/200°C fan-forced. Place a baking tray in oven. Lightly grease a 5cm-deep, 22cm (base), loose-based fluted flan tin.
3. Roll pastry out between 2 sheets of baking paper until 2mm thick. Line base and sides of prepared tin, trimming excess.
4. Line pastry case with baking paper. Fill with uncooked rice.
5. Place on baking tray. Bake for 20 minutes. Remove weights or rice and paper. Bake for a further 5 minutes or until pastry turns golden.
6. Meanwhile, melt remaining butter in a large frying pan over medium heat. Add onion and bacon.
7. Cook, stirring, for 5 minutes or until bacon is golden and crisp and onion has softened. Transfer mixture to a bowl. Set aside for 10 minutes to cool.
8. Reduce oven temperature to 180°C/160°C fan-forced. Spoon bacon mixture into pastry case.
9. Sprinkle with cheese.
10. Whisk eggs and cream together in a bowl. Pour over bacon mixture. Bake for 45 minutes or until set. Stand for 5 minutes. Serve with salad.

Apple Normandy Tart

Type: Dessert/Snack

Serves: 32 tastes

Recipe source: SAKG

Harvest from the garden: lemons, apples, eggs

EQUIPMENT:	INGREDIENTS:
Metric measuring cups & Spoons	1 sheet (25cm) ready-rolled puff pastry
Bowls	100g butter, softened
Tart tin	1/2 cup (100g) caster sugar
Sieve or sifter	1 egg
Whisk	1 cup (100g) almond meal
Chopping board	1/4 cup (40g) plain flour
Knife	1 teaspoon ground cinnamon
Electric mixer	2 tablespoons Calvados (see note)
Brush	2 pink lady apples, very thinly sliced crossways
Fork	1 tablespoon lemon juice
	2 tablespoons caster sugar, extra

What to do:

- 1.** Preheat oven to 200°C. Line the base and sides of a 22cm square (base measurement) fluted tart tin with removable base with the pastry.
- 2.** Use a fork to prick the base all over.
- 3.** Bake in preheated oven for 15 minutes or until puffed and golden. Remove from oven and use a clean tea towel to press the base of the pastry to flatten. Set aside for 15 minutes to cool.
- 4.** Use an electric mixer to beat the butter and sugar in a bowl until pale and creamy. Add the egg and beat until just combined.
- 5.** Add the almond meal, flour and cinnamon and stir to combine. Add the Calvados and stir until just combined. Spoon the mixture into the prepared pastry case and smooth the surface.
- 6.** Brush the apple slices with the lemon juice and arrange over the tart. Sprinkle evenly with the extra sugar.
- 7.** Bake in oven for 20-25 minutes or until apples begin to curl and filling is set. Remove from oven and set aside to cool in the pan.
- 8.** Serve warm or at room temperature.

Apricot Jam Crepes

Type: Dessert/Snack

Serves: 32 tastes

Recipe source: SAKG

Harvest from the garden: eggs

EQUIPMENT:	INGREDIENTS:
Metric measuring cups & Spoons	3 eggs
Bowls	1/3 cup caster sugar
Sieve or sifter	2 cups plain flour
Whisk	2 cups milk
Chopping board	1 large orange, juiced
Knife	1 lemon, rind finely grated
Electric mixer	1 1/2 tablespoons vanilla sugar
Fork	1/4 cup olive oil
Frypan	1/2 cup apricot jam

What to do:

1. Using an electric mixer, lightly beat eggs and caster sugar on medium speed until combined. Add 1/2 cup flour, 1 tablespoon at a time, beating well after each addition.
2. Slowly add remaining 1 1/2 cups flour and milk alternately until batter is smooth. Reduce mixer speed to medium-low. Add orange juice, cold water, lemon rind, vanilla sugar and a pinch of salt.
3. Beat until batter is smooth.
4. Heat an 18cm (base) crepe pan or frying pan over medium heat. Brush pan with a little oil.
5. Pour 2 1/2 tablespoons batter into centre of pan and swirl to coat base.
6. Cook for 1 to 2 minutes or until base is golden.
7. Turn and cook for 30 seconds.
8. Transfer to a plate.
9. Repeat with remaining batter, greasing pan between crepes.
10. Spread 1 teaspoon jam over 1 crepe. Roll crepe up tightly. Repeat with remaining crepes and jam.
11. Layer crepes on serving platter.
12. Sprinkle with remaining caster sugar. Serve.

