



THE SCHOOL OF
ARTISAN FOOD

Pâtisserie and Viennoiserie 2025-2026

Afternoon Tea

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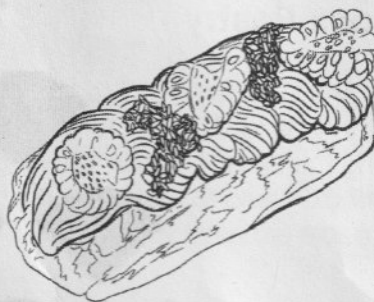
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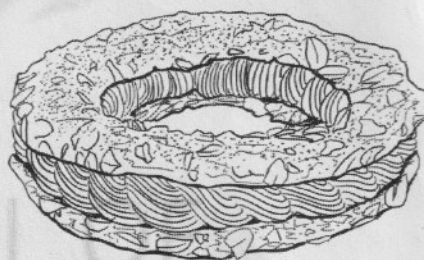
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Choux Pastry

Meaning 'Cabbage' in French, this light, irregular shaped pastry rises to a hollow form, thanks to the action of steam during the bake. Perfect for filling with creams, custards and cremeux. Used to make profiteroles, Paris-brest, eclairs and more.

Tip

Choose to freeze the choux either before or after baking for production efficiency.

Recipe

Ingredients	Unit	Qty	
Whole milk	g	180	90
Water	g	180	90
Salt	g	6	3
Caster sugar	g	8	4
Butter	g	160	80
Plain flour	g	200	100
Whole egg	g	290	145
TOTAL		1024	502 512

Recipe in pairs.

Method

Key stage/ingredients	Method
Whole milk Water Salt Caster sugar Butter	In a saucepan, heat the ingredients together, allowing the butter to melt before bringing to a boil.
Plain flour	Remove from the heat and add the flour in a single addition, stirring with a wooden spoon. Return to a low heat and stir to cook the flour. The mixture should pull away from the sides of the pan.
Beating Whole egg	Transfer the paste to a stand mixer with beater attachment, beat for a few moments to release steam. Add the eggs one at a time and allow to emulsify before the next addition. If all the egg is added and the mixture is still stiff, loosen with warm milk. Use your fingertips to test the 'peak', the mixture should produce a peak that curls over at the top.
Piping Freezing	Transfer the dough to a piping bag with appropriate nozzle and pipe into either long ribbons for eclairs or rounds for profiteroles. Freeze immediately (if necessary), covering with clingfilm as soon as they are frozen to prevent skinning.
Baking	Cut the ribbons into 10cm portions for eclairs when frozen. Lightly egg wash or place craquelin on top and bake at 175°C for 15 minutes, then reduce temperature to 165°C and bake for a further 10-15 minutes, until well browned on the outside and 'dry' on the inside. You may wish to reduce the temperature to 155°C for a further 8-10 minutes. Poke a hole in the choux once baked to allow steam to escape



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Craquelin

This biscuit like dough is rolled thinly and placed on top of choux dough before baking, adding a crackled look and crisp texture to the pastry.

Tip

This dough allows for a more even rise in choux pastry.

Recipe

Ingredients	Unit	Plain	Chocolate
Butter	g	100	100
Soft light brown sugar	g	100	100
Salt	g	2	2
Plain flour	g	100	80
Cocoa powder	g		20
TOTAL		302	302

Both of us

Recipe in pairs.

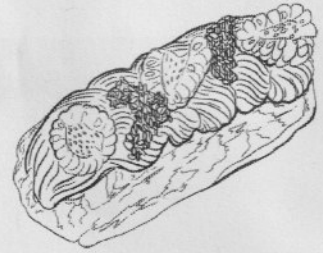
Method

Key stage/ingredients	Method
Unsalted butter Sugar	Add the butter and sugar to a stand mixer with beater attachment and cream until smooth.
Plain flour (Cocoa powder) Salt	Add the flour, cocoa powder if using and salt and mix of slow speed until a smooth dough forms.
Roll	Transfer the dough onto silicone paper, forming into a ball. Place another Place another piece of silicone paper on top and roll until around 2-3mm thick. Freeze. <i>guess 1 paper thin 1 put on top and freeze</i>
Shaping	Remove from the freezer and cut into the required shapes, placing them on top of the choux dough.

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Fruit Gel

Set with agar, this gel has a delicate texture, and happens to be vegan. It sets well directly into a tart case, or is blended to create a pipeable gel for desserts and decoration.

Tip

To create a perfectly clear gel, use only the pure berry juice and once blended, vacuum seal the gel to remove all air bubbles.

Recipe

Ingredients	Unit	Raspberry Gel	Apricot Gel
Raspberry puree	g	200	
* Apricots	g		200
Lemon juice	g		10
Caster sugar	g	50	50
Agar	g	2	2
TOTAL	g	252	262

Note - Use Pectin NH instead of agar if freezing (4g)

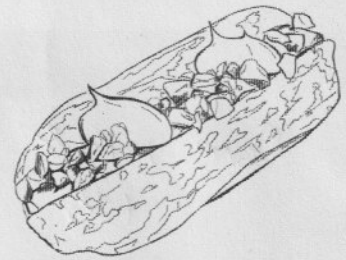
Half the pairs make raspberry, half make apricot.

Method

Key stage/ingredients	Method
<i>Done before us</i> To make the raspberry puree from scratch: Raspberries Caster sugar	In a metal bowl, weight the raspberries and caster sugar. Cover with clingfilm and set over a pan of slow boiling water. Leave to steep around 1-2 hours, stirring very occasionally. Strain the raspberry and sugar mixture in a sieve lined with kitchen towel to drain the liquid. Weigh 200g of this puree for the recipe. The pulp and remaining liquid can be used for other purposes.
<i>only 1/2 to do</i> Agar	Weigh the puree into a small saucepan. For every 100g of puree, use 1g of agar. Whisk to fully combine. Set over a medium heat and bring to the boil. Boil for 1 minute. Remove from the heat and pour into tart cases, or onto a tray to set.
<i>Time</i> Application	If poured into a tart case, allow to fully set before adding additional filling layers. If set on a tray, add the gel to a small blender to create a smooth gel to pipe. Use as decoration for tarts and desserts.



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Passionfruit Cremeux

Thicker when chilled than a traditional curd you might spread on toast, this super rich, creamy curd can be piped direct or frozen in moulds before adding into layered desserts.

Tip

Curd works best with acidic fruit, such as lemons, limes, passionfruit and raspberries.

Recipe

Ingredients	Unit	Qty
Passionfruit puree	g	120
Egg yolk	g	75
Whole egg	g	50
Caster sugar	g	60
Butter or white chocolate	g	100
TOTAL		405

Loose set

Hard set

Recipe in pairs

If it catches switch to a new pan
"immediately" + heat in new pan

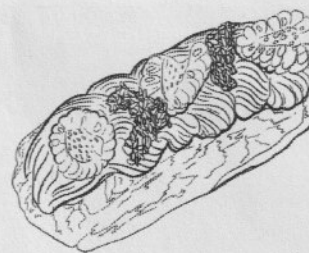
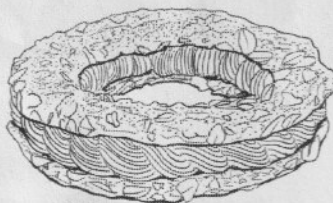
Method

Key stage/ingredients	Method
Fruit puree Egg yolk Whole egg Caster sugar	In a small saucepan, combine the fruit puree, yolks, whole eggs and caster sugar. On a low/medium heat, cook the 'custard' until thickened, between 75-80°C.
Strain	Remove from the heat and pass through a sieve, into a jug, to remove any egg white strands.
Emulsify	(Note – If using white chocolate instead of butter, pour the hot mixture over the white chocolate in a heat proof jug and emulsify with an immersion blender. Chill until needed.) Allow to cool to around 30-35°C, then add the butter in small pieces and use an immersion blender to blend the curd into a silky smooth texture. Do not incorporate any air.
Set	Pour into silicone moulds and freeze, or store in the fridge to chill and set. Once fully chilled, use a piping bag or palette knife to apply the curd to tarts, doughnuts, choux buns or layer cakes.

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Nut Brittle (and Praline)

The brittle can be eaten as a product by itself, used to decorate tarts and cakes, or blended to form a praline. A praline is a paste made by grinding any seed or nut set in hard caramel.

Tip

Using warm seeds/nuts to make brittle stops the caramel setting too quickly.

Ingredients	Unit	Qty
Black sesame or Hazelnut	g	100
Caster sugar	g	100
Water	g	25
Salt	g	1
TOTAL		226

Recipe in pairs. Half the pairs make sesame, half make hazelnut.

→ Caramel → Do by eye
make even for texture

Method

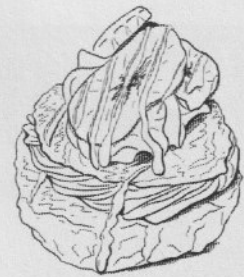
wet caramel - water first

break hazelnuts first

Key stage/ingredients	Method
Nut/seed preparation	Lay the nuts/seeds onto a lined oven tray and roast at 150°C for 15 minutes, shaking occasionally to toast evenly. Turn the oven off to keep the seeds warm. NB The skin should be removed from hazelnuts, and the nuts chopped up. Then return to the oven to keep warm.
Caster sugar Water	In a small saucepan, weigh the water and caster sugar and set to boil on a medium heat. Boil until the syrup becomes a medium brown and smells caramelised. The caramel will continue to cook even after it is removed from the heat, so remove it a little before it reaches the desired colour.
Brittle	Stir the hot seeds and salt into the caramel with a spatula, then quickly pour in a thin layer onto a lined oven tray or silicone mat. Allow the cool completely. Store the brittle in an airtight container so it remains dry and crisp. If left open, the moisture in the air creates a sticky, soft brittle.
Praline	To make praline, add the brittle to a blender, and grind to a fine powder. The powder will begin to become liquid as it heats up. Add a little vegetable oil if needed to create a smooth paste. Store in a sealed container until required.



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Salted Caramel Sauce

The balance of salty and sweet in this sauce makes it incredibly more-ish. Drizzle over cakes, ice cream and tray bakes. When stored in the fridge the sauce solidifies, so gently re-heat before using.

Tip

Alter the quantity of cream if you require a sauce that is more liquid at cooler temperatures.

Recipe

Ingredients	Unit	Qty
Granulated sugar	g	120
Unsalted butter	g	55
Double cream	g	90
Salt	g	3
TOTAL		268

Recipe in pairs.

both → Don't touch can use water to boil / rub of sugar crystals
↳ temp probe won't go past 75°C
Set timers

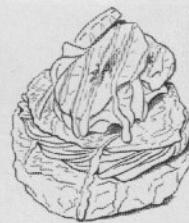
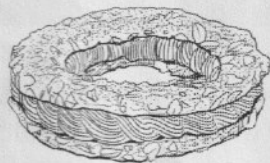
Method

Key stage/ingredients	Method
Granulated sugar	Heat the sugar in a small saucepan over a medium heat, stirring constantly with a spatula. Clumps will form that will eventually melt into a thick amber-brown caramel. Be careful not to burn it.
Unsalted butter	Once the sugar has completely melted, immediately stir in the butter. The caramel will bubble rapidly.
Double cream	After the butter has completely combined into the caramel, add the cream slowly, whisking to combine. Once fully combined, allow to boil for around 1 minute. The ideal temperature of the mixture will be 104°C.
Salt	Remove from the heat and stir in the salt. Allow to cool slightly before using. Store any extra sauce in a jar in the fridge for up to 1 month.

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Crème Patissiere / Crème Diplomat

An absolute staple in any patisserie, crème patissiere is a bake stable custard is used as a filling in cakes, tarts, doughnuts, Danish pastries and more. It is also used as an ingredient in a variety of other patisserie staples.

Tip

Clingfilm directly on top of the custard as soon as it is made to stop a skin forming.

Recipe

each full

Ingredients	Unit	Qty
Whole milk	g	250
Vanilla paste	g	3
Egg yolk	g	50
Corn starch	g	18
Caster sugar	g	50
Butter	g	30
Gelatine (optional)	sheet	(1)
Double cream	g	(200)
TOTAL		600

The shaded quantities are for crème diplomat only. Omit for crème patissiere.

Make in pairs. Half the pairs make Crème Pat, half make Crème Dip.

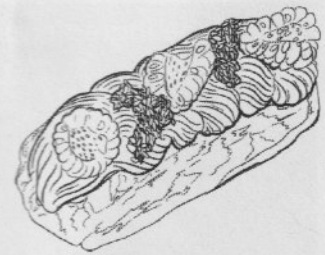
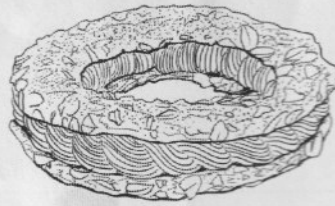
Method

Key stage/ingredients	Method
Whole milk Vanilla paste	Bring the milk and vanilla paste to a boil.
Gelatine	If making crème diplomat, bloom the gelatine in cold water.
Egg yolk Caster sugar Corn starch	Meanwhile, in a metal bowl, whisk the egg yolk and caster sugar until lighten in colour. Then whisk in the cornflour.
Cook	Once the milk is boiled, pour a small amount, while whisking, over the egg mixture to temper. Then continue to pour the whole pan into the egg mixture, whisking continuously to incorporate evenly. Return this mixture back to the saucepan and cook, again whisking constantly to prevent the custard catching on the base of the pan. Allow to boil for 2 minutes to fully cook the corn starch.
Gelatine Butter	Remove from the heat. Stir in the bloomed gelatine if using until fully melted. Then add the butter in small pieces, stirring well. Pour the pastry cream into a shallow tray to cool quickly, covering with clingfilm.
Use	Beat the pastry cream to smoothen the texture before use.
Diplomat	Whip double cream to stiff peaks, then fold into the beaten crème patissiere.

If you omit the gelatine from this recipe, you have made Crème Légère. Add between 50-100% of the weight of the Crème Patissiere in whipped cream, the more you add the looser/lighter the texture will be.



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Crème Mousseline

A derivative of crème patissiere, mousseline is the traditional filling for Paris Brest. Choose to add a praline paste or not, you can also flavour the base crème patissiere with coffee, chocolate or spices.

Tip

When at room temperature this is a soft and pipeable consistency. It firms significantly when chilled due to the high butter content.

Recipe

Ingredients	Unit	Qty
Crème Patissiere*	g	300
Praline paste*	g	90
Butter	g	120
TOTAL		510

*recipes included in this booklet

Recipe in pairs. Half the pairs make sesame, half make hazelnut.

Method

Key stage/ingredients	Method
Butter	In a stand mixer, beat room temperature butter until completely soft, smooth and lighten in texture.
Praline paste	Add the praline paste to the mixer and beat until fully combined.
Crème patissiere	Loosen the set, room temperature crème patissiere with a spatula. Then, with the mixer on a medium/fast speed, add the crème patissiere to the butter a little at a time, allowing full incorporation between each addition.
Use	Pipe into tart shells, choux buns or layer cakes, or store in the fridge until required. Re-beat the chilled mousseline to create a pipeable texture or use straight away.



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Dark Chocolate Crêmeux

Made by combining crème anglaise and chocolate, a crêmeux sits between a ganache and a mousse in texture. The custard base creates an incredibly silky smooth mouthfeel.

Tip

Use as a filling or pipeable toppings in tarts, choux buns and entremets. Choose to add a sheet of gelatine for additional stability.

Recipe

Ingredients	Unit	Qty
Whole eggs	g	100
Milk	g	150
Double cream	g	150
Caster sugar	g	15
Callebaut dark chocolate 55%	g	150
TOTAL		565

lots of sweet elements so pair with so no castor sugar

Recipe in pairs.

silky smooth not too much Air

Angle the blender to avoid bubbles

Method

contains eggs

Key stage/ingredients	Method
Whole eggs (sugar)	Whisk the yolks to break them down, add sugar if using and whisk well to combine. Set aside.
Dark chocolate	Weigh the chocolate callets into a heat proof jug and set aside.
Double cream Milk	In a small saucepan bring the milk and cream to the boil. Temper the egg mixture with a little of the hot liquid, before add this to the pan and cooking to 75-80°C. The custard should be very thin still once cooked.
Melt chocolate	Pass the crème anglaise through a sieve into the chocolate jug. Allow to sit for 2 minutes. Then, using a spatula, begin to combine the mixture using small circles in the centre of the bowl, working outwards until fully combined.
Emulsify	Using an immersion blender, blend the cremeux until completely smooth and glossy. Do not incorporate air into the mixture. Pour into a container, cover directly with clingfilm and chill. The cremeux can be reheated gently to pour into tart shells, or piped into choux buns and doughnuts.



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Whipped White Chocolate Ganache

This whipped ganache acts as a Chantilly cream, the chocolate and gelatine stabilise the mixture so it does not lose volume or become liquid over time.

Tip

Choose to add zests as well as vanilla or infuse the cream with other flavours.

Recipe

Ingredients	Unit	Qty
Double cream	g	300
Vanilla paste	g	4
Salt	g	1
Gelatine	sheet	3/4
White chocolate callets	g	75
Mascarpone	g	75
TOTAL		455

→ Add thickness

Recipe in pairs.

*dipping / when it is gone 3:1 / drips
this recipe is 4:1*

Method

Key stage/ingredients	Method
Gelatine	Bloom the sheet gelatine in cold water and set aside.
Double cream Vanilla paste	In a saucepan, bring the double cream and vanilla to a gentle simmer. Remove from the heat, squeeze any excess water from the gelatine, then melt the gelatine into the hot cream.
White chocolate	Weigh the white chocolate into a heatproof jug. Pour the hot cream over the chocolate and allow to stand for a minute. Using a spatula, combine the chocolate with the hot cream until smooth and thickened.
<i>Put them in some Jug</i> Mascarpone	Add the mascarpone and, using an immersion blender, fully combine all the ingredients until smooth. Incorporating air isn't an issue with this ganache as you will be whipping it before use.
<i>wait to cool</i> Chill and set	Cover the ganache directly with clingfilm and store in the fridge until completely set (around 6 hours).
Use	Using a hand or stand mixer, whip the ganache soft peaks, this happens very quickly. Use immediately as a filling or decoration, the whipped ganache sets in the piping bag if left too long and can look grainy if not used immediately.



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Banana Namelaka

While usually made with cream, the banana gives this namelaka it's signature creamy texture with a big banana flavour. The caramelised chocolate adds a biscuity note.

Tip

Use white chocolate instead of caramelised chocolate for a more pure banana flavour.

Recipe

Ingredients	Unit	Qty
Banana	g	200
Lemon juice	g	10
Gelatine	sheet	1
Valrhona dulcex callets 35%	g	75
Double cream	g	90
TOTAL		375

Half of the pairs make this recipe.

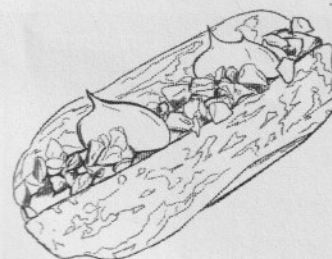
- Add 50 - 100ml
more
depends
on
banana

Method

Key stage/ingredients	Method
Banana Lemon juice	Break up the banana into a jug and add the lemon juice. Using an immersion blender, blend until completely smooth. Transfer to a saucepan and set on a medium heat, bring to a gentle simmer.
Gelatine	While the banana puree is heating, bloom the gelatine in cold water. Remove the banana puree from the heat once simmering, remove the excess water from the gelatine and melt into the saucepan.
Dulcey chocolate	Weigh the chocolate into a metal bowl. Pour the hot banana puree over the chocolate and allow to stand for a minute. Using a spatula, combine the ingredients until smooth.
Double cream	Transfer the mixture to a jug, add the cream and, using an immersion blender, fully combine all the ingredients until smooth. Do not incorporate any air.
Chill and set	Cover the namelaka directly with clingfilm and store in the fridge until completely set (around 6 hours).
Use	Pipe into tart shells or choux buns. You can lightly whip the namelaka to lighten the texture.



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Pistachio Namelaka

Namelaka translates to very creamy in Japanese. It sits between a ganache and cremeux in method and ingredients.

Tip

Try using different nut pastes. Use as is for a silky smooth filling or whip to lighten the texture.

Recipe

Ingredients	Unit	Qty
Double cream	g	200
Gelatine	sheet	1
White chocolate callets	g	100
Pistachio paste	g	90
Double cream	g	200
TOTAL		590

100% Pistachio
↳ could use peanut butter or almond paste
Half the pairs make this recipe.

Method

Key stage/ingredients	Method
Double cream	In a saucepan, bring 200g cream to a gentle simmer.
Gelatine	While the cream is heating, bloom the gelatine in cold water. Remove the cream from the heat once simmering, remove the excess water from the gelatine and melt into the saucepan.
White chocolate	Weigh the chocolate into a metal bowl. Pour the hot cream over the chocolate and allow to stand for a minute. Using a spatula, combine the ingredients until smooth. Add the pistachio paste and stir to combine.
Double cream	Transfer the mixture to a jug, add the next 160g cream and, using an immersion blender, fully combine all the ingredients until smooth. Do not incorporate any air.
Chill and set	Cover the namelaka directly with clingfilm and store in the fridge until completely set (around 6 hours). If you wish to whip the namelaka, allow to chill for an hour before whipping to soft peaks.
Use	Pipe into tart shells, layered desserts or choux buns.

Product Name	Banoffee Choux Bun
Texture/flavour profile	creamy, sweet, salty, crisp, rich
Base(s)	choux, chocolate craquelin
Filling(s)	Banana namelaka salted caramel sauce
Topping(s)	whipped white chocolate ganache
Decoration(s)	salted caramel sauce sable breton
Sketch	