

Mixing Methods

Creaming - Soft fat + sugar ← eggs
 Sifted dry ← liquids spray

Muffin - liquid fat ← all wet ← all dry
 spray

Biscuit/Cut in - firm fat → sifted dry
 ← liquids as needed not needed

Two Stage - creaming. Alternate wet
 + dry spray

Chiffon - egg yolk + oil → dry ←
 egg white foam no spray

Genoise - Whipped whole egg foam
 Sifted dry, melted butter no spray

Angel food - Egg white + sugar foam ←
 Sifted dry. **NO FAT** no spray

Modified Creaming - Creaming a. ← yolks
 ← sifted dry ← egg whites meringue
 no spray

Separated Egg foam - yolks + sugar foam,
 Fold in dry ← egg whites meringue
 no spray

Pate Choux Shapes

2-3" Eclair - Pastry Cream / Ganache

1-2" Cream Puff - Cream Diploant / Pastry Cream / Sugar

0.1" Gougere - Savory! Filled or not / Savory

2 + 2-3" Cygnes (Swan) - Pastry Cream / Pastry Cream / Sugar

Paris Brest - Praline / Chocolate Cream / Praline / Toasted Almonds

Large to small = \times #. I $\frac{M}{m}$ ← round up!
 Small to large = \div

MRS DIBBS
 Mrs - 0
 Di - 0
 B - 0
 B - 0
 S - 0

Biscuit vs. Scone
 more savory vs. more sweet
 limited to herbs/cheese usually thin/buttered tops vs. could have mixing flavors sugared/gleazed tops
EGGS

Pie
 Deeper Sloped Sides
 Sometimes in pan
 Larger slices
 Basic Dough

Tart
 Shorter Rich
 straight sides
 Ruffled flanges
 Small slices
 Rich dough/eggs
 Decorated, glazed

Phyllo Dough
 Shapes
 Turnover
 Strudel

French - Raw Sugar Raw E.W. common
Italian - Sugar Syrup + Raw E.W.
Swiss - Raw Sugar + Egg Whites + warmed

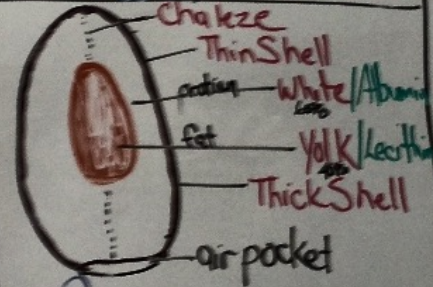
Meringues

Cobbler - Fruit Dessert
 Dessert top baked
Crisp - crumble top
Slump - like cobbler but stewed
Grunt - stew
Pandowdy - Rolled Pastry

Buckle
 Crumble fruit cake ball

Heavy Cream 30-40%
 Light Cream 18-30%
 1/2 & 1/2 10-18%
 Whole Milk 3 1/2-5%
 2% Milk 2%
 Skim Milk 1%
 Fat Free <0.5%
 Buttermilk 2-3%

DAIRY



Eggs
 Jumbo 2.5oz Medium 1.75oz
 X-large 2.25oz Small 1.5oz
 Large 2oz Pee wee 1.25oz