



Rose and Pink Champagne Cupcakes

Ingredients:

- 160 g Unsalted Plugra Butter
- 330 g Granulated Sugar
- 370g All-purpose Flour
- 3 t Baking Powder
- ½ t Salt
- 180 mls Pink Champagne, Rosé Proccesco, or Pink Moscato
- 1 drop of Americolor Electric Pink gel color
- 25 mls Neilsen-Massey Rose Water
- 180 g egg whites

Method:

- Preheat oven to 325 degrees
- Blend butter and sugar together in a KitchenAid Mixer until light and fluffy
- Sift dry ingredients together
- Add dry ingredients along with wet ingredients (Champagne flavoring and coloring) alternating until completed
- In a separate bowl beat egg whites to a stiff peak stage
- Fold in one-third of the egg whites into the batter to lighten, then fold in the remaining two-thirds of the egg whites
- Scoop into mini-cupcake cases using a ¾ ounce scoop
- bake for 16 minutes

Yield – 75 Mini-cupcakes

Note: This recipe can be used for larger cupcakes, baked in flexi-pans, or as a classic cake

An alternative decoration or addition to the cake batter
15g Crystal Rose Petals from
www.freshorigins.com

Many Buttercream recipes on www.craftsy.com with Neilsen-Massey Vanilla Bean Pate added (3 t per 1kg)



Vanilla-Lavender Shortbread Cookies

Yield: 60 - 2" Cookies

Ingredients:

- 1 Tablespoon fresh chopped lavender flowers, or 1 Tablespoon dried chopped lavender flowers
- 1/2 teaspoon pure Nielsen-Massey vanilla extract
- ½ teaspoon of Nielsen-Massey Vanilla Bean Paste
- ¼ teaspoon pure lavender extract
- 225g of Plugra salted butter, at room temperature
- 80g powdered sugar
- ¼ teaspoon salt
- 300g All-purpose flour
- Lavender infused sanding sugar

Method of Preparation

1. If using dried lavender, add the vanilla extract and vanilla bean paste and lavender extract and put to one side.
2. Place the room temperature butter into the bowl of a heavy-duty stand mixer and add the powdered sugar. Using the flat paddle on low speed, beat until well combined. Add lavender and extracts and beat until light and fluffy.
3. Add the flour and mix on slow speed until just combined.
4. Scrape the shortbread out of the mixer bowl onto a piece of parchment or wax paper. Wrap the paper around the dough and place into a zip-top plastic bag. Place dough in bag into the refrigerator to chill for 2 to 3 hours.
5. When ready to bake cookies, remove cookie dough from the refrigerator and allow to sit at room temperature for 5 minutes. Pre-heat oven to 300° F. Lightly knead the cookie dough on a floured work surface and roll out to approximately 1/3 of an inch thick. Cut out using a 2 inch round cookie cutter.
Carefully place cookies onto a Silpat or parchment paper lined baking sheet. Double Pan these cookies.
6. Sprinkle cookies with lavender infused sanding sugar and bake for 16 – 20 minutes or until the base edge of the cookie becomes a very light golden brown, but the top will still be very pale.
7. Remove from the oven and sprinkle again with lavender infused sanding sugar and allow the cookies to cool for 3-4 minutes before transferring to a wire cooling rack.

Chef's Notes:

- *Lavender infused sanding sugar can be made by taking white sanding sugar and pouring into a zip-top plastic bag with fresh or dried lavender. Close Zip-top bag and place into the microwave for 30 seconds. This will release the lavender oils and speed up the infusion process. Or, leave for 2-3 days at room temperature in closed plastic bag to infuse naturally. Once infused, sift the sugar to remove the lavender flowers and place back into the original container with the shaker top attached.*
- *Lavender infused sugar can be used to rim cocktail glasses or used for glasses to serve lemonade.*
- *Culinary dried lavender (buds) can be purchased at www.nicholaslodge.com. Culinary lavender is from the English "Angustifolias" family or Provence French lavender.*
- *Fresh lavender can be picked and dried or used fresh.*
- *Alternative flavor profiles:*
- *Use chopped fresh rosemary to replace lavender and omit sugar on the surface.*
- *Use chopped fresh rosemary and lemon zest*



Pastry Live 2014

Flavoring Pastes Using Neilsen-Massey Fine Vanilla & Flavors

Gumpaste:

Add 2 drops per 10 g of NL Collection Commercial Gumpaste for a delicate flavor profile that is not too overpowering using peppermint extract, lemon extract, orange extract, or rose water

Rolled Fondant:

- Add .5g (1/8th teaspoon) per 100g
- To 1kg add 5 g (1-1/4 teaspoon)
- Knead this into the fondant and leave to rest for 30 minutes

Buttercreams & Cake Batters:

- Usually 3% to 5% by scaled weight is used when flavoring buttercreams and batters
- 1kg of buttercream or cake batter you would add 30 to 50 g of flavor

Decorative and Painting Techniques:

Snowflakes:

Roll out NL Gumpaste flavored with Neilsen-Massey Peppermint Extract No.5 on pasta machine, cut out using s/m/l snowflake ejector cutter on green side of NL Mat Once cut out press onto the green side of the NL Pad or on a piece of fun foam to emboss the design. Place onto a piece of wax paper and dust with white sparkle, super pearl, or spray lightly with lacquer and sprinkle with NL Snow Sparkle hologram dust.

Rose Petals:

Roll out NL gumpaste flavored with Neilsen-Massey Rose Water and colored with a little Peony Pink Gel Color No.6 on the pasta machine and cut out using Rose Petal 1A cutter. Soften on black side of pad using a ball tool, dust orchid pink luster all over top surface, then a little NL American Beauty/rose fragrance mixture on edge, dry, store in container to preserve fragrance until ready to use.

Painting:

Use Neilsen-Massey lemon extract mixed with pearl or luster dust.

When using metallic put a little lemon extract into a container with the lid off to allow the alcohol to evaporate. Mix the oil that is left with metallic gold or silver.