

Methods & Techniques used in Delicious Memories

Technique for making Choux Paste

- Oyster Pie (pp. 6-7)
- Cream Puffs (pp. 66-67)

When the liquid is boiling add the flour all at once. Stir constantly with a wooden spoon, cooking the flour until a smooth ball of dough forms in the pot. Take the pot off the heat and put aside to cool. Once the mixture is cool stir in one egg at a time and then beat the mixture hard with a wooden spoon until the eggs are fully incorporated. The choux paste is now ready to use.

Method for hydrating gelatin using liquid from the recipe

- Spanish Flummery (p. 25)
- Orange Charlotte (p. 34)
- Velvet Cream (p. 36)

Gelatin is best hydrated with liquid from the recipe. Moisten every ounce (package) of gelatin with 1/4 cup (50 mL) of cold liquid, followed by 1/4 cup (50 mL) of boiling water to dissolve it thoroughly. Stir well for about 2 minutes. For example, use some of the wine in the Spanish Flummery and Velvet Cream recipes to moisten the gelatin, then boiling water to dissolve it. The Orange Charlotte should use 1/2 cup (125 mL) cold and 1/2 cup (125 mL) boiling from the 2 cups (500 mL) of water needed in the recipe.

Technique for Steaming Puddings in Stockpot

- Marmelade Pudding (pp. 26-27)
- Favourite Pudding (p. 30)
- Fig Pudding (p. 31)

Once the greased pudding mould has been filled with the mixture place a piece of greased parchment paper on top, attach it with string and place the mould in a pudding steamer or a stockpot. If a stockpot is being used fill the pot with 2 inches (5 cm) of water and place a rack on the bottom of the pot and then place filled pudding mould on the rack. Cover the stockpot and put it on gentle boil, replacing water if necessary.

Method for Boiling White Granulated Sugar

- Mrs. Colloton's Caramel Pie (pp. 40-41)
- Cherry Jam (p. 101)
- Caramel Syrup (p. 121)

Sugar can burn easily; therefore, when boiling sugar it is best to use a heavy bottom pot. Recipes such as these should be kept at a gentle boil at a low to medium temperature. The sugar in these types of recipes should not go above the thread stage (230° F or 110° C).