

The Simply Luxurious Kitchen

Seasonal fare
to elevate the
everyday meal



Season 2

Recipes

The Simply Luxurious Kitchen will help viewers to discover how to enjoy the everyday cooking that will elevate the quality of our lives. Incorporating seasonal fare and sharing skills and ideas that will help you navigate successfully in your own kitchen, viewers will discover how to “dance” so to speak with the produce and necessary cooking fundamentals honing the methods to making a delicious vinaigrette or a salad with the produce you happened to find at your local market, or an appetizer with what is available in the refrigerator, so that year-round you can make delicious, yet simple meals. Ultimately, the new addition to TSL destination is to enable viewers to feel confident as well as enjoy stepping into the kitchen, so that they can become the chef of not only their meals, but of their lives.

For each of the recipes shared below, there is an accompanying video taking you into Shannon’s kitchen and showing you how to cook and/bake each recipe. Simply click or copy & paste the corresponding URL for each of the episodes included in this season to view the cooking show and discover how to enjoy stepping into your kitchen.

Episode #1 — **Moules Marinière à la Crème**

<https://thesimplyluxuriouslife.com/vodcasts2e1/>

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Vegetables and Black Rice

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Episode #1

Moules Marinière à la Crème



PREP TIME
5 mins


COOK TIME
15 mins

TOTAL TIME
20 mins



SERVINGS
2 people

INGREDIENTS

- 1 1/2 - 2 lb moules (mussels) debeard if necessary, and make sure all the mussels are closed (tap and wait up to 30 minutes to give them a chance to shut on their own if opened). Most mussels are cleaned well at the fish market/counter, but if not, run water over them, soaking for 5-10 minutes to remove any sand.
- 1/2 onion diced
- 1 shallot finely diced
- 1 tablespoon Herbs de Provence
- 1/2 cup white wine a dry white wine you enjoy drinking
- 1/2 cup heavy cream
- coarse sea salt to season throughout
- 2 tablespoons flat leaf Italian parsley finely chopped for sprinkling on top of the mussels after steaming
- 1-2 tablespoons extra virgin olive oil
- 1 tablespoon unsalted butter
- 1-2 cloves garlic chopped

INSTRUCTIONS

1. Purchase mussels and plan on using them the same day or at the latest, the next. Upon bringing them home from the market, remove any packages, and place into a bowl. Place a damp towel on top of them loosely, but directly, and leave in the refrigerator until you are ready to cook them.
2. Chop the onion, shallot and garlic. Place a large skillet or Dutch oven on the stove top at medium heat (make sure it has a lid that fits it well). Place the chopped onion, shallot and garlic into the skillet/Dutch oven and cook until tender, but not translucent.
3. While the aromatics are cooking, prepare the moules (mussels). See directions in the ingredient list. Before adding the moules, add both the heavy cream and wine. Let the sauce reduce down for about five minutes at medium, to medium-high heat. Then add the moules, cover the skillet, and steam for about 5-7 minutes until they open. If after 10 minutes any moules do not open, discard them.
4. Remove the moules from the Dutch oven/skillet, and place in a serving bowl. Pour the sauce over the moules and sprinkle with parsley.
5. Serve with fresh bread, a glass of your favorite wine, perhaps the white wine you used to cook the moules with, and enjoy.

Episode #2

Friday Night Lemon Butter Shrimp Pasta



PREP TIME
5 mins

COOK TIME
20 mins

TOTAL TIME
25 mins



SERVINGS
2 servings

INGREDIENTS

- 1-2 tablespoons extra virgin olive oil
- 1 medium shallot finely chopped
- 2 cloves garlic finely chopped
- 1 medium-large lemon zest and juice
- 1/2 pound angel hair pasta (or whatever pasta you have on hand - I love using linguini pasta flavored with lemon)
- 2 cups fresh arugula (substitute with spinach or any other greens you have available)
- 1/2 pound raw shrimp (choose the size that is your preference) deveined, shell off and tail too if you prefer
- 1/2-3/4 cup grape or cherry tomatoes (or a diced tomato) halve or quarter each cherry or grape tomato
- 1 tablespoon unsalted butter
- 1/4-1/3 cup white or rosé wine (champagne or sparkling wine work well also) choose wine you like to drink
- 2-4 tablespoons Parmigiano Reggiano for finishing the dish just before you serve

INSTRUCTIONS

1. OPTIONAL: Combine 1/2 cup extra virgin olive oil with the zest of half a lemon. Set aside. (this is only if you do not want to make a butter and white wine sauce, if you do want to make a butter and white wine sauce, skip step #1)
2. Chop garlic and shallot. Bring a saute pan to medium heat. Add 2 tablespoons of olive oil to the pan, add the shallots and garlic, followed by raw shrimp and tomatoes.
3. To the shrimp mixture, add the zest of 1/2 a lemon and the juice of one lemon. Cook just until the shrimp have turned pink, but haven't entirely curled tightly up.
4. Now, add the white wine and simmer on a low heat until slightly reduced. Then add the butter until melted. Cook for about 5 minutes on simmer (low-medium heat). Add a couple tablespoons to a 1/4 of a cup of pasta water to thicken if necessary.
5. Depending upon which pasta you are using (angel hair pasta will take all of 1-2 minutes), bring salted water to a boil and add the angel hair pasta until al dente. If you are using linguini or shells or any sort, begin this step before you begin cooking your garlic, shallot and shrimp so that it is ready to combine when the shrimp and sauce are done.
6. Turn off the heat to the saucepan - sauce should be slightly opaque, but not thick. Add roughly chopped arugula, al dente pasta, and the lemon infused olive oil (only if you did not make the butter and white wine sauce). Toss and mix to combine. Top with a bit of shredded parmesan. Pair with the same wine you cooked with and enjoy!

Episode #3

Apple Tart Tatin

(2 pages)



PREP TIME

30 mins

COOK TIME

45 mins

TOTAL TIME

1 hr 15 mins



SERVINGS

3 people

INGREDIENTS

Pastry

- 1 cup flour
- 1-2 tablespoons sugar
- 1/2 cup unsalted butter, chilled (rough chopped) the best quality you can find (the higher the butterfat count, the better the quality - try for 82-84%)
- pinch coarse sea salt
- 3-4 tablespoons cold water adjust with the humidity in your space

Caramel Sauce & Apples

- 1 cup sugar
- 1 lemon juice of one lemon
- 6-8 tablespoons cold unsalted butter
- 5-6 apples quartered, cored, peeled then cut into 1/8s

Topping (optional)

- 6 tablespoons crème fraîche optional - mascarpone cheese
- 1-2 tablespoons sugar

Apple Tart Tatin

INSTRUCTIONS

Pastry

1. Make the pastry first, as you will want to chill it while you make the filling. Combine the flour, sugar, salt and butter in a food processor. Combine until resembling cornmeal. Then gradually add the butter until it has combined but roughly so. Remove from the food processor, roll into a round disc, cover in plastic wrap and place in the refrigerator for 30 minutes.
2. While the apples are soaking in the caramel sauce on the stove (before they go into the oven), roll out the dough. Using a smidge of extra flour and sugar to spread underneath the dough so that it doesn't stick to the surface (I used a pastry sheet - see the Show Notes for links to one). Roll it out to one inch larger in diameter than the dish you will be using.
3. After the apples have cooked for 20 minutes, remove them from the stove and place the dough on top, tucking in the sides with the handle-end of a spatula or wooden spoon. Cut a few steam holes in the top, and then place in the oven.

Caramel Sauce

1. Using a stove-top and oven safe dish, or a classic Tatin dish (cast iron works well also), add the sugar, lemon and vanilla over medium heat until beautifully amber in color. Mix from time to time, but watch consistently for about 5-7 minutes.
2. Add the butter gradually and melt into the caramel sauce, keeping the sauce warm so that the butter will melt. Once the butter has melted, bring the sauce back to medium heat for the apples.

Apples

1. Quarter, core, peel and slice the apples into 1/8ths, or in a size you would prefer.
2. Put the backside of the apples down or sideways into the caramel sauce that is on medium heat on the stove. It is entirely up to you how you place them in the sauce. Cook on the stove-top for 20 minutes over medium-high heat. Let the sauce bubble a bit - simmer as you are cooking the apples and softening as the sauce soaks into them.
3. Using a baster from time to time (this is a trick I learned from Julia Child's cookbook) to layer the sauce over the tops of the apples that are not sitting into the sauce.
4. After 20 minutes, remove from the heat and place the dough on top.
5. Place in a 425 degree oven for 25 minutes or until golden brown.
6. Remove from the oven and let sit for about 5-10 minutes to cool, but not harden.
7. Place a serving dish or platter that is larger than the tatin dish on top of the tatin dish. Flip gently with two hands, but quickly.
8. With hot pads, gently lift up one side of the tatin dish and let the steam release itself. Then remove the pan. To make sure any loose juices don't spill where they are not wanted, make sure you have placed your dish on top of an area that has space to receive any drips.

Crème Fraîche Mixture

1. Mix 6 tablespoons of either Crème Fraîche or Mascarpone Cheese with 1-2 tablespoons of sugar. Mix to taste. Other options: Chantilly cream (mix 1 cup heavy cream with 1 tablespoon sugar and 1/2 teaspoon vanilla extract until soft peaks form); vanilla gelato or ice cream.
2. Add a dollop on each serving and enjoy with a hot cup of something you love. Enjoy!

Episode #4

Herbed Trout with Citron Beurre Blanc

(2 pages)



PREP TIME

10 mins

COOK TIME

15 mins

TOTAL TIME

25 mins



SERVINGS

2 servings

INGREDIENTS

Herbed Trout

- 1 fillet trout (salmon, sole, or any fish you wish to eat) debone
- 3-4 tablespoons rosemary, fresh (or any hardy herb) roughly chopped
- 1-2 tablespoons flour
- course sea salt and pepper for seasoning
- 2-3 tablespoons unsalted butter
- 1 lemon sliced for garnish

Citron Beurre Blanc

- 1 small shallot finely diced
- 2 tablespoons fresh lemon juice
- 6 tablespoons unsalted butter the best quality butter you can find

Herbed Trout with Citron Beurre Blanc

INSTRUCTIONS

Herbed Trout

1. Prepare the fillet, debone if necessary. To debone, simply drape the fillet over a small mixing bowl that has been flipped upside down. This will cause the bones to poke out so you can easily grab them with your fingers or a tweezers.
2. Dredge the fillet in the flour, meat side only. Season with salt and pepper.
3. Put the roughly chopped rosemary (or herb of your choice) into the trout. Pat into it gently.
4. With the stovetop at medium heat, place a tablespoon of unsalted butter into the pan, and place the trout skin side down and cook for two minutes on each side approximately. (Feel free to add more butter to the pan when you flip the trout to the second side.)
5. Remove from the heat, and place on a platter. Garnish the platter with fresh sprigs of rosemary or whichever herb you used, as well as slices of lemon. Drizzle the Citron Beurre Blanc on top of the fillet (or you can reserve the sauce, place it in a small pitcher, and let each guest add the sauce to their own fillets).

Citron Beurre Blanc

1. Over medium-high heat (do not bring it to boil), place the shallot and lemon juice in a sauce pan. Cook and stir until the lemon juice has reduced by half.
2. Once the lemon juice has reduced to half, remove from the heat, the pan will still be warm, and begin adding two tablespoon of butter at a time and stir constantly until incorporated. Make sure the pan/sauce stays warm, and if it needs to return to the stovetop, do so to keep the sauce warm, but do not bring to boil or it will likely break.
3. If the sauce breaks, you can add one ice cube and stir until it retains the consistency you want while stirring over medium-high heat. You can also use a touch of heavy cream, but the ice cube would be my recommendation. You can only do this once, but it most definitely can work the first time.
4. Stir in the remaining butter until fully incorporated. You can keep the sauce warm if you are not serving it immediately, by placing it in a warm water bath. In a large casserole dish, or larger than your sauce pan, place hot tap water - about 1-2 inches. Place the sauce pan, with the sauce into the casserole dish with the water and set aside until you wish to serve it.

Episode #5

Slow Baked Salmon, Champagne Vinaigrette Vegetables and Black Rice



PREP TIME
10 mins

COOK TIME
45 mins

TOTAL TIME
55 mins



SERVINGS
2 servings

INGREDIENTS

Salmon & Rice

- 2 servings salmon deboned and remove the skin
- 1 tablespoon extra virgin olive oil
- coarse sea salt and pepper for seasoning
- 1/2 cup black rice (forbidden rice)
- 1 small shallots Optional to season your rice

Champagne Vinaigrette

- 1 tablespoon champagne vinegar
- 2-3 turns freshly ground pepper
- 1/2 teaspoon top quality Dijon mustard
- 3 tablespoons extra virgin olive oil Lucini's is the brand I always have in my epicerie for dressings

Vegetables

- 1 cup sugar snap peas de-stem and prepare to be blanched
- 1 floret broccoli chopped into bite-size pieces
- 2 tablespoons extra virgin olive oil
- coarse sea salt and freshly ground pepper

Slow Baked Salmon, Champagne Vinaigrette Vegetables and Black Rice

INSTRUCTIONS

Salmon

1. Preheat the oven to 250 degrees Fahrenheit. Prepare the salmon (debone, and remove the skin if you desire). Season with salt and pepper. Coat with olive oil. Place the salmon on a parchment lined baking sheet. Cook in the oven for 20-30 minutes (depending upon the type of salmon you use and your oven - check at 20).

Black Rice (Forbidden Rice)

1. Optional: Saute 1 small shallot in butter.
2. Add the rice to toast with 1 tablespoon of unsalted butter in a saucepan on medium heat. It takes about 3-5 minutes. Then add about 2-4 cups of water and bring to a boil. Once it reaches a boil, reduce to medium-high heat and cook uncovered for about 20 minutes or until al dente. Drain the rice to remove the water. Then mix 1 tablespoon of unsalted butter with the rice while warm.

Vegetables

1. Roast the broccoli or any vegetable that needs to be roasted (my favorite is broccoli, but any vegetable you love will work). Cook at 400 degrees for 20-30 minutes. Season with salt and pepper, 1-2 tablespoons olive oil. Roast these before you cook the salmon or after, but you will not be able to cook the salmon and the broccoli together.
2. Bring water in a separate dish to blanch your vegetables. Salt the water.
3. Add the sugar snap peas to the boiling water and blanch until bright green, but not entirely soft - about 2-3 minutes. Using a strainer, remove the sugar snap peas from the water and immediately place in a ice bath to stop the cooking unless you want them to be a bit softer.

Champagne Vinaigrette

1. In a small bowl, mix with a fork or small whisk the champagne vinegar, Dijon mustard and pepper. Add the olive oil and mix. Set aside.
1. Add the vegetables to the rice, add the vinaigrette and toss to coat all ingredients. Place a serving size as a bed for your salmon on your plate. Place the warm salmon on the rice and enjoy! (serve warm or cold)

Episode #6

French Croissants et Pain au Chocolat

Inspired by Esther McManus' appearance on Julia Child's "Baking with Julia".

(3 pages)



PREP TIME

1 hr

COOK TIME

20 mins

WAITING TIME

14 hrs

TOTAL TIME

15 hrs 20 mins



SERVINGS

24 croissants

INGREDIENTS

Pastry Dough Ball

- 3 3/4 cups flour Bob's Red Mill Artisan Bread is my choice
- 1 packet dry, active yeast
- 2 teaspoons salt
- 1/3 cup sugar
- 1 1/2 cup whole milk you will need 1 cup most definitely and perhaps more depending upon the consistency of the dough

Butter Ball

- 1 pound unsalted butter the best quality you can afford/find - my favorite is Isigny Ste. Mère Beurre
- 2 tablespoons flour

Additional

- 3 ounces semi-sweet chocolate the best quality you can find - I use Belgium.

French Croissants et Pain au Chocolat

INSTRUCTIONS



Pastry Dough

1. In a mixer with dough attachment, mix at a low speed 3 3/4 cups flour, the yeast, salt, sugar and 1 cup whole milk (reserve 1/2 if needed - dough is too dry). Mix until the bowl looks clean and all of the flour is incorporated. If the dough is too dry, you may add a little of milk at a time.
2. Once the pastry dough is in a ball, remove from the mixer, wrap in plastic wrap and then place in a plastic bag. First, set it aside on the counter to rest for 30 minutes, and then place in the refrigerator for 8 hours or overnight. I have left it in for 12-14 hours and that is just fine. This part of the recipe should be done at least a day before you want the croissants.
3. While the pastry dough is resting on the counter, take the one pound of chilled butter, cut into large, rough pieces and place into the mixing bowl with the mixer paddle (the traditional paddle) attachment. Add the two tablespoons of flour to soak up any extra water that is in the butter. Whip at a high speed until incorporated, but not creaming. It should still feel cool to the touch. Remove from the mixer, roll into a ball, wrap in plastic wrap and place in the refrigerator along with the pastry dough - overnight or at least 8 hours.

Combining the pastry dough and the butter.

1. Roll out the pastry dough on a floured surface to approximately 18 inches in length and 10 inches in width. Place the butter ball into the middle and fold length-wise, the dough over the butter ball. You will have two layers of dough on top of the butter - a tri-fold.
2. Place the butter ball into the middle and fold length-wise, the dough over the butter ball. You will have two layers of dough on top of the butter - a tri-fold.
- 3.
- 4.
5. Take out a sturdy rolling pin, and beat the dough to flatten the butter ball equally into both sides of the dough. When the butter ball is flattened, roll the dough a bit more to make sure the butter reaches near the end of the dough edges.
6. Place the dough (with the butter now incorporated) onto parchment paper on a sheet pan, cover with plastic wrap and place in the refrigerator for 30 minutes.
7. Remove from the refrigerator and roll out the dough to a large rectangle - approximately 24 inches by 18 inches. Then fold into thirds - one third on top of the other - similar to a letter folded so that it can fit in a business envelope. Place back onto the parchment which is on the sheet pan, wrap with plastic wrap and set aside for 30 minutes.
- 8.
9. After one hour, roll out the dough again (floured surface), fold the tri-fold again. Wrap again as before, and set aside again for 15 minutes

French Croissants et Pain au Chocolat

- 10.
11. After the hour has passed, roll out the dough again and this time make a double fold: four layers. Find the center line and fold both edges to that center line and then fold one side on top of the other. Place the dough on the parchment, cover with plastic wrap and set aside for 15 minutes.
12. Now to make the croissants! Cut the dough into half (you don't have to, but it makes it easier to roll out).
13. On a floured, preferably cool surface, roll out the dough - 24 x 20 inches approximately. Fold in half length-wise. Using a pizza cutter or knife, cut triangles. Open up the fold and separate the necessary triangles that are attached.
- 14.
- 15.
- 16.
- 17.
18. Take each triangle, one at a time, and holding with all fingers the top of the triangle with a firm grip, slide your fingers from the middle to the end to stretch the dough. Be gentle, but firm. The triangle should double in length.
- 19.
20. Place the triangle on the flat surface, place a small ball of extra dough at the top of the triangle to add bulk, then begin to roll the triangle to create the crescent. Finish rolling and create an arch with the narrowest point facing you and rolled down inside the crescent. Complete this for each of the traditional croissants. (If you would like to add any preferred filling, instead of the extra dough mentioned above, you can place the almond filling, etc. there.)
21. For Pain au Chocolat, take the second half of the dough and instead of triangles, make rectangles. Place the chocolate - about 2 ounces on the end where you will begin rolling. Roll up to the end and keep the end underneath, to rest on the bottom of the croissant.
- 22.
23. Note: If you will be freezing some or all of the croissants, now is when you would place them into a freezer bag: After rolling the croissants, before proofing them, I place them in a freezer bag, separating each (so they don't stick together) with parchment.
24. For the croissants you will be baking: If you have a proofing oven, you will use this now. If you do not have a proofing oven (I do not), while you are rolling the croissants, heat up the oven as you would to bake (350 degrees). As soon as it reaches the temperature, turn off the stove. Place a bowl of boiling water into the oven. Place the croissants on a baking sheet lined with parchment, wash each croissant with egg wash. Place in the oven (the oven is off, but warm) for three hours.
25. Remove from the oven, wash again with egg wash. Preheat the oven to 350 and then bake for 20 minutes.
26. Eating them warm out of the oven is a true luxury. Bon appétit!

Episode #7

Sweet Potato, Chicken & Arugula Salad



PREP TIME

10 mins

COOK TIME

40 mins

TOTAL TIME

50 mins



SERVINGS

4 servings

INGREDIENTS

- 4 tenders chicken tenderized
- 2 cups sweet potatoes 1/2-inch diced (1-2 large sweet potatoes)
- 2-3 cups arugula loosely packed
- 1/4 cup mayonnaise good quality
- 2 tablespoons fresh lemon juice
- 2 tablespoons Parmigiano Reggiano freshly grated
- 1-2 tablespoons extra virgin olive oil
- coarse sea salt and freshly ground black

INSTRUCTIONS

1. Preheat oven to 400 degrees Fahrenheit. Line baking sheet with parchment paper.
2. Place sweet potatoes (diced) on the baking sheet. Drizzle with EVOO and sprinkle with salt and pepper. Toss with your hands to make sure sweet potatoes are covered evenly. Lay in one layer, making sure they are not stacked on top of each other for even baking.
3. Tenderize the chicken tenders between two sheets of wax paper. Pound with the smooth side of the mallet until about 1/8 " thickness.
4. Bake for 20 minutes. After 20 minutes, stir the potatoes and continue baking until fork-tender, approximately 15-20 minutes longer. Let them cool completely.
5. In a small bowl, whisk the mayonnaise with the lemon juice and parmesan. Season with salt and pepper.
6. Pan fry the chicken tenders after seasoning one side with salt and pepper. Cook for about 2-3 minutes on the first side. Season the second side just before you flip, and then cook for 1-2 additional minutes until cooked through, but still tender.
7. Just before serving (the sweet potatoes and the dressing can be made ahead of time), place the dressing at the bottom of your salad bowl, pour in your sweet potato and salad mixture and toss, coating the salad and potatoes evenly.
8. Slice chicken tenders on the bias for a smooth cut, and place on top of your salad either all on top of the entire salad or an individual tender on top of each salad serving. Serve and top with freshly grated Parmigiana Reggiano.
9. Option: Serve the salad without the chicken as a side. Perfect pairing as the "fries" with your hamburger, as mentioned in episode #116 of The Simple Sophisticate podcast.

Episode #8

Savarin with Fresh Summer Fruit, Candied Pistachios and Chantilly Cream

(3 pages)



PREP TIME

20 mins

COOK TIME

25 mins

TOTAL TIME

46 mins



SERVINGS

8 servings

INGREDIENTS

Dough

- 1/4 cup warm water
- 1 1/2 tablespoon yeast
- 8 eggs room temperature
- 1/2 cup (minus a tablespoon) whole milk
- 3/4 teaspoon salt
- 2 tablespoons sugar
- 1 inch vanilla bean seeds and pod
- 3 3/4 cups flour
- 1 1/2 cup unsalted butter

Candied Pistachios

- 1/2 cup sugar
- 1/2 cup pistachios, roasted

Fruit Spread

- 1/4 cup raspberry preserves Choose your preferred fruit varietal preserves
- 1 tablespoon kirsch (a colorless German cherry/fruit liquor) any liqueur of your choose can be substituted

French Chantilly Cream

- 1 cup heavy cream
- 1 tablespoon sugar
- 1 teaspoon vanilla

Soaking Liquid

- 2 cups water
- 1 cup sugar
- 3/4 cup kirsch (a colorless German cherry/fruit liquor) less or more depending on your flavor preference

Savarin with Fresh Summer Fruit, Candied Pistachios and Chantilly Cream

INSTRUCTIONS

Dough

1. Mix together the warm water and the yeast in a small bowl until it starts bubbling slightly. About one minute.
2. Put eight eggs (uncracked) into a large bowl. Cover with hot water and set aside until they are warm.
3. In a medium sauce pan, heat up the milk, salt, sugar and vanilla bean seeds and pod (after you have removed the seeds) over low to medium heat. Leave the mixture to melt and dissolve, about 5 minutes.
4. Add 1/4 of a cup of flour into the yeast mixture. Add a little of the 1/4 cup of flour at a time. Just feed the yeast. Make a very soft, wet dough. Set aside or in a proofing oven until it doubles in size. About 10 minutes.
5. Put the flour into a mixing bowl. Make a well in the flour that is in the bowl.
6. Crack the now warm eggs into the well of the flour that is in the mixing bowl. Then add the warm vanilla bean mixture into the flour well also. And finally, add the yeast that has doubled in size to the flour well. Place with a wire whisk into your stand mixer and mix until it is smooth on a medium speed.
7. Once the dough is smooth, place the butter, cut into 1/2" slices, right on top of the dough. Place plastic wrap on top, then place into a proofing oven (or an oven at 80-90 degrees) and let it rise for 30-40 minutes or until it doubles in size.
8. Once the dough has doubled in size, place back onto the stand mixer (removing the plastic wrap) and mix together the dough and butter using the paddle until the butter is full incorporated.
9. Using savarin baking pans (circular and smooth), any size that you prefer (small, medium or large), place the dough into a pastry bag. Place just enough dough to fill up a third of the cake pan as it will rise.
10. Proof the cake pans with the dough for 20 minutes until twice in size.
11. Preheat the oven to 350 degrees. Once at temperature, place the cake pans with the risen dough into the oven to bake for 20-25 minutes or until they are lightly brown. The top that you can see will be less brown than the rest of the cake, so do not base the brown you see as the brown you want.
12. Remove the cakes from the pans by simply flipping them over. Poke the bottoms (flat side) with a fork so that the liqueur mixture can absorb more easily into the cake.

Savarin with Fresh Summer Fruit, Candied Pistachios and Chantilly Cream

Toppings

1. Put the sugar (1/2 cup) into a sauce pan at medium heat. Cook for 6-7 minutes until it begins to caramelize, an amber color should be seen. Stir constantly.
2. Line a small baking sheet with parchment paper and place the pistachios in one layer on the parchment. Pour the hot caramel over the top of the pistachios. Let cool for about 10 minutes until hard, and then break up into small pieces, placing into a food processor. Pulse the candied pistachios into small pieces, but not smooth, but rather chunky crumbs. These will be crumbled on top of your savarin cakes when they are completely baked.
3. For the fruit spread, place the fruit spread and the liqueur into a small sauce pan over low to medium heat and heat until smooth and combined.

Chantilly Cream

1. Combine the three ingredients (heavy cream, sugar and vanilla) into a mixing bowl and with a handwhisk or a handmixer or a stand mixer with a whisk, whisk until soft peaks form and do not fall out of the bowl when flipped over. Place in the refrigerator until ready to use.

Fresh Berry Toppings

1. Slice up your favorite fresh fruit into small diced pieces. I used strawberries. Feel free to use multiple fruit berries.

Soaking Liquid

1. Mix together in a large sauce pan the water, sugar and kirsch. Set aside until read to soak the cakes.
2. Once the cakes are in the oven, bring this mixture to a boil. Once it comes to a boil, turn off the heat and remove from the heat. (The liqueur can be added after it boils or before with the rest of the liquids.)
3. Once the cakes are removed from the oven and fully baked, as shared above, make sure you have poked the bottoms of each cake with a fork. Then place on a parchment lined baking sheet (with an edge), flat side down. Ladle the soaking liquid over each of the cakes. I usually fully ladle each cake twice with liquid.

Plating

1. For each serving, place a teaspoon or two of the fruit spread on the plate (add a decorative swoop if you would like :)). Then place one savarin cake on top of the fruit spread. Place the chantilly cream in the middle or on top of the cake, then sprinkle the chopped strawberries and candied pistachios. Voila! Pair with a hot cup of coffee, espresso or tea and enjoy!

