



## Name

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## Recipe Title

Blackberry Chambord Puffs

## Recipe Ingredients

### Blackberry Chambord Jam

- 24oz blackberries
- ½ cup granulated sugar
- 1 ½ tsp lemon juice
- ¼ cup Chambord Liqueur

### Mascarpone Cream

- 8oz mascarpone cheese
- 8oz heavy whipping cream
- ¼ cup powdered sugar
- 2 tsp vanilla extract

### Puff Pastry

- 2 cups all-purpose flour
- 1 tsp salt
- 2 ½ sticks unsalted butter (cold)
- ½ cup cold water

## Recipe Instructions

If using premade dough, skip steps 1-7

### Making Puff Pastry

1. Combine flour and salt in a large bowl
2. Slice the cold butter into a piece about ¼ inch thick and add to flour making sure to coat the butter in the flour
3. Add the cold water and stir until the dough forms
4. Flatten the dough ball and wrap in plastic. Then leave to chill in the refrigerator for 1 hour
5. Flour the work surface and unwrap the dough. Roll dough into a long rectangle shape
6. Fold the dough in thirds rotate the dough and fold again. Repeat this process 3-4 times
7. Chill dough in the fridge until ready to cook

### Making Blackberry Jam

1. Rinse and slice 24oz of blackberries. Halving should be adequate but slice further if berries are large
2. In a deep pot, add berries, sugar, lemon juice, and Chambord
3. On medium heat begin to mash and combine fruit (I use a potato masher but a fork will work as long as the pan is NOT a non-stick pan)
4. Continue to mash the fruit until the consistency is as desired (I like my jam smoother so I mash more)
5. Let jam mixture sit on medium heat for 20-40 minutes or until jam is boiling (stirring constantly to keep from burning)
6. Once the jam is cooked, let sit aside to cool before transferring into a glass container. Let it cool for 15 minutes after transfer before using

**Making Puff Pastry:** The ideal time to cook the pastries is before making the creme

1. Cut chilled pastries into small squares
2. Bake in the oven at 425 degrees for 18-20 minutes

**Making Mascarpone Cream**

1. In a large mixing bowl add in mascarpone cheese, heavy whipping cream, and vanilla extract
2. Using a whisk, stand, or hand mixer, begin to combine ingredients
3. Stop mixing and add in half the powdered sugar and mix. Add in other half and mix again
4. Keep mixing all cream until medium-stiff peaks form. You need a stronger cream to provide a support layer for the jam to sit on top

**Assembly**

1. Put the cream in a piping bag or Ziploc bag with the corner cut
2. Pull the baked puff pastry in half and pipe a layer of cream into one half
3. Put the top half of the pastry on and pipe more cream on top
4. Top the pastry with a dollop of blackberry jam and enjoy