



Artisan Cooking School

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Basic Bouchee recipe

Yields 30

8oz puff pastry

1 egg yolk beaten with 1tsp water

1 $\frac{3}{4}$ -inch fluted pastry cutter

1-inch fluted pastry cutter

Preheat oven 400 f

Roll out pastry dough to 1/8-inch thickness

Cut out 60 rounds with the larger pastry cutter. With the smaller pastry cutter, cut out a circle from the center of half of the pastry rounds, this results in 30 pastry rounds and 30 pastry rings. Brush the pastry rounds with the egg wash. Place a pastry ring on each round and press gently. Brush with egg wash. Place on floured baking sheet and bake until raised and golden brown, about 12 minutes. Cool to room temperature before filling.