

Seminar on bread and pastry at the Surabaya Hotel School

The professional way

By Pim Senior Expert
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Preface

During the two seminars in October 2008 on bread and pastry I used the recipes and processing methods in this hand out. Most of the product groups were covered and emphasis was put on the basics like the recipe writing, changes in the recipe, dough making, scaling, moulding, rolling and folding, baking etc. The effects of the different ingredients, the fermentation process, baking temperature and baking time were discussed during the practical. The following product groups were covered: buns, fruit buns, laminated yeasted dough, cake, sponge, puff pastry, short bread, apple pie, peanut biscuits and Dutch pies.

Apart from the regular ingredients Fermipan activated dry yeast, pastry margarine for puff pastry and laminated yeasted dough were used.

All the teaching was done from a professional baking point of view.

If you need more recipes or would like to know more about the theory, please consult www.bakersassist.nl. If you have suggestions to make please let me know through jajo@tiscali.nl.

Mr. Jan Bosch
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December 2008

Program bread products

| Day | products | remarks |
|-----|--|---|
| 1 | Yeast buns | Introduction in bread making from scaling ingredients till baking and assessing the final products |
| 2. | Yeast buns, round, long, plaited buns | Practicing from scaling till baking and assessing the final products |
| 3. | Fruit buns, cinnamon buns, pineapple fruit buns, currant puffs | Different types of luxury buns depending on the raw materials available and the needs of the market. Assessing the final products |
| 4. | Snecken, different models | Boiling custard, washing fruits, making glaze for finishing, assessing the final products |
| 5. | Laminated yeast dough like crescents, apricot buns etc. | Dough making, laminating, processing and baking, assessing the final products |
| 6. | Savoury laminated yeast dough like cheese butterflies, snecken | Dough making, laminating, preparing fillings, processing and baking, assessing the final products |
| 7. | Sweet laminated dough, Danish Pastries | Dough making, laminating, preparing fillings, processing and baking, assessing the final products |

Program confectionery products

| Day | products | remarks |
|-----|--|---|
| 1 | Cake, chocolate cake, fruitcake | Ingredients, recipe, scaling, mixing, baking and assessing the final product |
| 2. | Choux | Ingredients, scaling, mixing the batter, piping, baking, finishing with custard, fondant and fruits. Assessing the baked choux |
| 3. | Short pastry | Crumbling and creaming method, Kiambu(Surabaya) biscuits, round biscuits, double biscuits |
| 4. | Sponge cake | Ingredients, recipe, scaling, mixing, baking and assessing the final product |
| 5. | Cake, queen cakes | Ingredients, recipe, scaling, mixing, baking and assessing the final product |
| 6. | Puff pastry meat pies, jam turnovers, | Ingredients, recipe, scaling, mixing, processing(rolling and folding), pinning out, moulding, filling, baking and assessing the final product |

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| Product: Buns | | | |
|---|---|--------------------|--------------------------|
| Recipe : | | Yield: 30 | University recipe |
| amount | ingredients | percentage | |
| 1000 g | flour | 100 % | 100 % |
| 15 g | yeast | 1.5 % | 3.6 % |
| 15 g | salt | 1,5 % | 1.6 % |
| 50 g | fat | 5 % | 8 % butter |
| 50 g | sugar | 5 % | 12 % |
| 50 g | milk powder | 5 % | 6 % |
| 5 g | bread improver | 0,5 % | 0,8 % |
| 580 – 630 g | water | 55 – 60 % | 34% |
| Dough temperature: 24° C | | | |
| Processing method: | | | |
| • | dough kneading | : 15 minutes | |
| • | bulk fermentation | : 15 minutes | |
| • | knocking back | : | |
| • | scaling | : | |
| • | moulding | : | |
| • | final proof | : 90 - 120 minutes | |
| • | baking | : 20 minutes | |
| • | baking temperature | : 260 -270° C | |
| Remarks: | | | |
| • | this recipe is an average recipe for buns: 5% fat, 5% sugar, 5% milk powder and 0,5% bread improver | | |
| • | using more fat and sugar makes the dough “heavier” or more solid | | |
| • | before scaling yeast please check the instructions on the packaging | | |
| • | cover the dough with plastic or put the dough in the final proofer | | |
| • | from this recipe different models can be made like round loose, round as a batch, hot dog model, plaited and others | | |
| • | egg wash the buns after moulding and or before baking, decorate with seeds after egg washing | | |
| University recipe | | | |
| This is a very rich recipe with more butter, sugar, milk powder and bread improver. Therefore it requires more yeast. The final product will be softer, sweeter, has more colour(or a lower baking temperature) and more tasty. | | | |
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| Product: raisin/currant buns(round model, rolls) | | |
| Recipe : | | Yield: 36 |
| amount | ingredients | percentage |
| 1000 g | flour | 100 % |
| 20 g | yeast | 2 % |
| 20 g | salt | 2 % |
| 60 g | fat | 6 % |
| 40 g | sugar | 4 % |
| 60 g | milk powder | 6 % |
| 50 g | egg | 5 % |
| 5 g | bread improver | 0,5 % |
| 580 – 600 g | water | 58 – 60 % |
| Filling: 60 % | | |
| 300 g | currants | 30 % |
| 200 g | raisins | 20 % |
| 100 g | fruit mix | 10 % |
| Dough temperature: 24° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Wash raisins one day before they are necessary, dry them before use • dough kneading : 15 minutes • bulk fermentation : 15 minutes • fold the raisins into the dough carefully • bulk fermentation : 5 minutes • scaling/dividing : • moulding : • final proof : 30 -40 minutes • baking : 10 – 15 minutes • baking temperature : 260 -270° C | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • this recipe is rich because of the high percentage of fat(6 %), sugar(4%) and milk powder(6 %) • using more fat and sugar makes the dough “heavier” or more solid, bread improver improves bread on softness, structure, volume etc. • before scaling yeast please check the instructions on the packaging • cover the dough with plastic or put the dough in the final proofer • egg wash the buns after moulding • instead of raisins, currants or a mixture of raisins and currants, can be used • • | | |

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|--|--------------------|-------------------|
| Product: Cinnamon Buns | | |
| Recipe : | | Yield: 30 |
| amount | ingredients | percentage |
| 1000 g | flour | 100 % |
| 20 g | yeast | 2% |
| 20 g | salt | 2 % |
| 100 g | margarine | 10 % |
| 60 g | milk powder | 6 % |
| 5 g | improver | 0,5% |
| 375 g | water | 50 % |
| Cinnamon sugar | | |
| 350 g | soft(brown) sugar | |
| 350 g | granulated sugar | |
| 5 g | cinnamon | |
| Dough temperature: 24° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold, smooth and stiff dough • Bulk fermentation: 20 minutes • Dividing and rounding, 60 g • The moulding of the dough pieces into strands has to be done in stages, placing the dough pieces in the cinnamon-sugar mixture during the rest period so the sugar will stick to the dough • When the strands are long enough they can be made into to different models: round or spiral and pretzel or eight shape • Prevent the sugar from melting • After sufficient fermentation(final proof) approximately 50 minutes, bake at 260° C for about 10 minutes • The baking tray has to greased thoroughly to prevent sticking • Remove buns from the tray after baking to prevent sticking | | |
| Remarks | | |
| <ul style="list-style-type: none"> • This is a very special sweet product, it is best when eaten warm • Baking has to be done carefully to prevent the sugar from burning • Try to prevent the sugar from melting, the melted sugar will burn easily. • When a fermentation cabinet is available, it is better to leave the buns outside the humid fermentation cabinet to prevent the melting of the sugar • | | |

| Product: Dutch coffee buns | | |
|---|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 15 g | yeast | 3 % |
| 10 g | salt | 2 % |
| 75 g | margarine | 15 % |
| 30 g | milk powder | 6 % |
| 2,5 g | bread improver | 0,5 % |
| 15 g | sugar | 3 % |
| 25 g | egg | 5 % |
| 220 g | water | 44 % |
| Filling 1: | | |
| 200 g | currants | 40 % |
| 100 g | raisins | 20 % |
| 50 g | cinnamon sugar | 10 % |
| Filling 2: | | |
| 200 g | custard | 40 % |
| Dough temperature: 24° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold, smooth and stiff dough without the filling • Mould the dough into a rectangular shape • Pin out the dough, 45x45 cm • Spread the custard equally on to the dough piece but leave 1 cm at the bottom without custard and filling • Mix filling 1 and sprinkle the fruits on the custard • Roll the dough in tight, starting at the top • Make the roll 40 cm and cut slices of 2.5 cm • Put the end (lock) under the bun, turn it 90° and put it on a greased tray • After sufficient fermentation(final proof) bake at 250° C for about 10 minutes • Put jelly on top after baking, sometimes glaze(water and icing sugar) is used • • | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • this recipe is very rich, the dough is stiff to keep a better shape • using more fat and sugar makes the dough “heavier” or more solid • before scaling yeast please check the instructions on the packaging • cover the dough with plastic or put the dough in the final proofer • egg wash the buns after moulding • • | | |

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|---|--------------------|-------------------|
| Product: (Apple) pies or Dutch pies | | |
| Recipe : | | Yield: 4 |
| amount | ingredients | percentage |
| 1200 g | flour | 100 % |
| 42 g | yeast | 3, 5 % |
| 12 g | salt | 1 % |
| 120 g | sugar | 10 % |
| 300 g | margarine | 25 % |
| 480 g | water | 40 % |
| | | |
| | | |
| Filling: a layer of custard with fruits on top, add crystal sugar and put a lid on top. | | |
| | | |
| Dough temperature: | 24° C | |
| | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Mix sugar and margarine(1) • Mix flour, yeast, salt and milk powder(2) • Mix ingredients 1 and 2, add egg and water and knead it into a short dough, do not knead too long • Scale 4 pieces of 350 for the lining of the tin, and 4 pieces of 250 g for the covers • Round the dough pieces, fermentation time 15 minutes • Pin out the dough pieces and line the tin • Fill the pie with the required filling, wet the sides • Pin out the cover, cut strips and put them on the pies in the traditional way • Remove the remaining dough from the tin • Egg wash cover • Final proof 20 minutes • Bake at 220 C for about 20 minutes • • • • | | |
| | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • Many fillings are possible like sliced or cut apples with sugar and cinnamon, sliced pineapple, thick jam. etc. • The pies can also be baked without a lid and a filling, but with a layer of custard only. After baking the pies can be filled with fresh fruits and covered with “yelfix” • The diameter for big pies is 28 – 30 cm, 10 – 15 cm for small pies. • Because of the high % of sugar bake very carefully otherwise the dough becomes bitter • Milk powder and eggs can also be added to the recipe | | |
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|---|--------------------|-------------------|
| Product: Cake | | |
| Cake is a aerated, baked mixture of fat, sugar, eggs and flour, with or without milk, baking powder, fruits, etc. Products which can be made with this recipe are slab cakes, block cakes, pound cakes, queen cakes etc. | | |
| Recipe : | | |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 350 g | margarine | 70 % |
| 350 g | sugar | 70 % |
| 350 g | eggs | 70 % |
| 5 g | baking powder | |
| | vanilla | |
| | egg yellow(colour) | |
| Processing method | | |
| <ul style="list-style-type: none"> • All ingredients should be at “room” temperature; ingredients straight from the refrigerator are too cold • The fat and the sugar are creamed first during which air is beaten in and held by the fat • The eggs are beaten in a portion at a time and more air is incorporated • The addition of eggs has to be stopped sometimes because of a curdled batter; to make the batter smooth again some flour has to be added; from now on each egg addition is followed by folding in part of the flour • Finally the remainder of the flower is carefully folded in and milk, if any, is added • The batter is cleared and put in baking tins • Depending on the size, thickness, shape, etc., the baking time and temperature vary accordingly • Queencakes 200° - 220° C 20 -30 minutes • Slabcake (500 g) 160° – 180° C 50-60 minutes • Wedding cake(3000 g) 160° – 170° C 150 – 180 minutes • | | |
| Remarks | | |
| <ul style="list-style-type: none"> • This recipe is suitable for cake products like queen cakes, slab cakes, wedding cakes, fruitcakes etc. • The above recipe is quite stiff, a weaker and cheaper recipe is 10-7-7-5-3(milk)-2% baking powder • All flour and baking powder should be sieved mixed together • • | | |

Product: Sponge

A sponge is a light cake usually containing eggs, sugar, flour and sometimes butter; in the latter case it is usually referred to as butter sponge. The character of the sponge can be altered by adjustments in the amount of materials used and or by additions

Recipe :

| amount | ingredients | percentage |
|---------------|--------------------|-------------------|
| 400 g | egg | 200 |
| 200 g | sugar | 100 |
| 200 g | flour | 100 |

Processing method

- Eggs and sugar are mixed together and warmed until the sugar is dissolved
- The mixture is whipped until it is light; after the initial stage of aeration, the mixer has to be slowed down to give the batter more stability (small stable air bubbles)
- When the batter is stable enough the flour has to be folded in carefully
- Make sure no lumps are present
- When margarine/fat or butter is used it has to be boiled first and folded in carefully
- Put the batter in a greased tin and bake at 180°C for about 20-25 minutes
- Remove the sponge from the tin and put it on a grill
-

Remarks

- All ingredients have to be at “room” temperature, to dissolve the sugar easily use castor sugar
- Make sure you not only aerate the batter but make sure the batter is stable
- Sponge can be improved by extra egg yolk instead of whole egg, margarine or butter, some starch instead of flour
- The sponge can be used as a base for decorated cakes, fancy cakes/pastries etc.

| Product: Puff pastry dough, French method, | | |
|---|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • Make a smooth dough of all ingredients except the puff pastry margarine • Make the pastry margarine plastic, make a square piece of the margarine and fold it into the dough • Do not pin out this dough too thin, 25x55 cm will give the right thickness, dust it, fold it in three and wait 10 to 15 minutes before the next turn • Turn the pastry 90° before you start the next turn • Depending on the kind of product and the amount of fat used, this method needs about 5 turns in three parts • Make the different products(see other recipe sheets) • Before baking, the products should rest for about 30 to 50 minutes • Puff pastry products with an average weight of 50-60 g have to be baked for about 20-30 minutes at 220°-240° C, the last 5 minutes the steam should be out of the oven by opening the damper | | |
| Remarks | | |
| <ul style="list-style-type: none"> • Other methods are processed in a different way. The given processing method is based on a 75% fat addition, more fat will increase and less fat will decrease the number of turns • Before use, the pastry margarine has to be made pliable to give nice thin layers during rolling and folding • Before folding the dusting flour has to be removed by a brush so the dough layers will stick together • During processing the pastry can be put in the refrigerator for a short period to harden • Water is used to stick two pieces of pastry together • The products can be finished before baking with egg wash (several layers), water and granulated sugar or the products can be left just plain. • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat | | |
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| Product: Puff pastry dough, French method, meat pies | | |
|---|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • Take the above recipe of 500 g of flour for 20 pies between 90 and 110 g • See the French method for processing the dough recipe • Pin out the ready pastry 48 x 60 cm • Measure 4 strips of 12 x 60 cm and cut • Pipe the filling in the centre of the strips across the whole length • Wash the edges with water, and close the strips • Cut the strips into pieces of 12 cm each • Prepare the tray and sprinkle water on the clean tray • Put the rolls(pies) on the tray • Egg wash the rolls carefully and decorate with a knife • Give a rest of 30 to 40 minutes before baking • Egg wash again • Bake at 230° - 250° C for 20 – 40 minutes • After cooling, the meat pies have to be stored in a refrigerator | | |
| <ul style="list-style-type: none"> • Possible filling: 500 g minced meat 40 g onions 175 g soaked bread crumb or 50 g breadcrumbs 5 g pepper 10 g salt 20 g Worcestershire sauce 50 g egg Water or milk | | |
| <ul style="list-style-type: none"> • Chop onions • Remove crust from bread and soak in water or soak breadcrumbs in egg/milk • Pinch the breadcrumbs and add • Add spices • Mix all ingredients • The mixture should be soft enough for piping | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat | | |

| Product: Puff pastry dough, French method, apricot squares | | |
|--|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • Take the above recipe of 500 g of flour for 40 squares • See the French method for processing the dough recipe • Pin out the ready pastry 86 x 35cm, put the dough on a greased tray (thickness 3,5 cm) • Measure squares of 8,5x 8,5 cm and cut, leave remaining dough on the tray • Wet the top a little • Put sugar on top • Press with your thumb a little in the centre of the square • Deposit some custard in the centre and put half an apricot on top • Give a rest of 30 to 40 minutes before baking, make sure the sugar is not melting • Bake at 200° C for 20 minutes • Remove the apricot squares from the tray to prevent them from sticking • • • | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat • Different fillings can be used on top of the squares • • • | | |

| Product: Puff pastry dough, French method, apple slices | | |
|--|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Filling | | |
| 700 g peeled apples | | |
| 100 g raisins | | |
| 100 g crystal sugar | | |
| lemon | | |
| 100 g sponge cake(cut into small pieces) | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Take the above recipe of 500 g of flour for 20 apple slices • See the French method for processing the dough recipe • Pin out the ready pastry 52 x 60 cm • Measure 2 strips of 12 cm and 2 of 14 cm. The 4 cm strips have to be cut with a special cutter. • Put the 12 cm strips on a baking tray, put the filling in the middle of the strips, wash the sides with water and put the 14 cm strips as a cover on top of the 12 cm pieces. Press the sites. Egg wash twice. • Give a rest of 30 to 40 minutes before baking, make sure the sugar is not melting • Bake at 230° - 250° C for 20 – 40 minutes • Put yelfix on top after baking and cut pieces of 4- 5 cm | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat • Different fillings can be used like jam, apples, other fruit, a nut sugar mixture | | |
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| Product: Puff pastry dough, French method, turnovers | | |
|--|--------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • Take the above recipe of 500 g of flour for 20 turnovers • See the French method for processing the dough recipe • Pin out the ready pastry 48 x 60 cm • Measure 4 strips of 12 x 60 cm and cut • Divide the strips into 12 cm pieces • Fill the turnovers with jam, wash the edges with water, and close the turnovers so they get a triangular shape • Wet the top with water and turn it carefully in a bowl with sugar • Prepare the tray by greasing it thoroughly or use baking paper • Put the turnovers on the tray, close to each other • Cut a small hole in the centre • Give a rest of 30 to 40 minutes before baking, make sure the sugar is not melting • Bake at 230° - 250° C for 20 – 40 minutes • Remove the turnovers from the trays to prevent them from sticking • | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat • Different fillings can be used like jam, apples, other fruit, a nut sugar mixture • | | |

| Product: Puff pastry dough, French method, Surabaya Girls | | |
|---|--------------------|-------------------|
| Recipe : | | Yield: |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 25 g | margarine | 5 % |
| 300 g | water | 60 % |
| 350 g | pastry margarine | 70 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • Take the above recipe • See the French method for processing the dough recipe • Pin out the ready pastry, thickness about 5 mm • Cut pieces with a smooth round with a diameter of 3,5 cm • Put the small pieces on a small tray, cover them with plastic and give a rest of about 30 minutes. If necessary put them in a refrigerator • Put sugar on the workbench, make it flat with a rolling stick, put two round dough pieces in the sugar, cover the dough pieces with sugar and pin them out till 8 cm • Remove excess sugar and put them on a well greased tray(or a tray with baking paper) • Give the biscuits a rest of about 30 minutes and bake in an oven of 190° C for about 20 minutes • • | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • The products made out of this type of dough should be very light and flaky. They should be crisp and free from toughness. The laminated structure is built up by rolling and folding to get alternating layers of dough and fat • • • • | | |
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| Product: Laminated yeasted dough, Danish pretzels | | |
|---|-----------------------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 10 g | yeast | 2 % |
| 10 g | salt | 2 % |
| 2,5 g | bread improver | 0,5 % |
| 50 g | margarine | 10 % |
| 50 g | egg | 10 % |
| 220 g | water(ice-cold) | 44 % |
| 200 g | puff pastry margarine | 40 % |
| Filling: | 700 g custard | |
| Decoration: | Pineapple, mandarins and cherries | |
| Dough temperature: 20° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • Give three turns with three folds and give sufficient rest in between • Keep the dough cool and give a rest of 20-30 minutes in a cool place • Pin the dough out and mould into the required varieties 32x30 cm, cut strips 1,25 cm width and 32 cm long • Spiral the strands and form the pretzel, put them on a clean greased tray and waterwash • Pipe the filling(custard) into the holes, put fruits on top before or after baking • After sufficient fermentation(final proof) bake at 220° till 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes • Add fruits after baking and glaze them with jelly • • • | | |

| | | |
|---|-----------------------|---------------------------|
| Product: Laminated yeasted dough, ham buns | | |
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 10 g | yeast | 2 % |
| 10 g | salt | 2 % |
| 2,5 g | bread improver | 0,5 % |
| 50 g | margarine | 10 % |
| 50 g | egg | 10 % |
| 220 g | water(ice-cold) | 44 % |
| 200 g | puff pastry margarine | 40% |
| Filling: | | 200 g ham cut into pieces |
| Dough temperature: 20° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • Give two turns with three folds and give sufficient rest in between • Pin the dough out 71.5x40 and cut triangles with a base of 11 cm • Divide the cut ham over the dough, roll the dough starting at the base • Put the buns on the tray and egg wash • After sufficient fermentation(final proof) bake at 220° till 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes • | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • There are many different recipes used, depending on the requirements of the customers. • Fermentation should only take place in the final proof, the rest periods are only meant for relaxation of the dough • More or less yeast(check the instructions on the package), less salt up to 1%, for bread improver (check the instructions on the package), more or less margarine in the dough, more or less egg, more or less puff pastry margarine and in some countries sugar is added. • When no steam is available spray crescents with water before baking. • Other fillings are possible like small sausages, cheese, minced meat etc. | | |

| Product: Laminated yeasted dough, Savoury snecken | | |
|--|-----------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 10 g | yeast | 2 % |
| 10 g | salt | 2 % |
| 2,5 g | bread improver | 0,5 % |
| 50 g | margarine | 10 % |
| 50 g | egg | 10 % |
| 220 g | water(ice-cold) | 44 % |
| 200 g | puff pastry margarine | 40% |
| Filling: | | |
| 200 g sliced ham | | |
| 100 g grated old cheese | | |
| 100 g sliced onions | | |
| Decoration: | | |
| 200 g grated old cheese | | |
| Dough temperature: 20° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • Give three turns with three folds and give sufficient rest in between • Pin the dough out at 50x40 cm; spread the ham, cheese and onions. Roll the dough piece starting at the top. Before cutting the roll will be 48 cm long, cut pieces of 2 cm and put them on greased trays or trays with baking paper • After sufficient fermentation(final proof) bake at 220° - 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes • A few minutes before the end of the baking process put the grated cheese on top | | |
| Remarks: | | |
| <ul style="list-style-type: none"> • There are many different recipes used, depending on the requirements of the customers. • Fermentation should only take place in the final proof, the rest periods are only meant for relaxation of the dough • More or less yeast(check the instructions on the package), less salt up to 1%, for bread improver (check the instructions on the package), more or less margarine in the dough, more or less egg, more or less puff pastry margarine and in some countries sugar is added. • When no steam is available spray crescents with water before baking. • Other fillings are possible like cheese, minced meat etc. | | |

| Product: Laminated yeasted dough, crescents/croissants | | |
|--|-----------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 600 g | flour | 100 % |
| 12 g | yeast(instant) | 2 % |
| 10 g | salt | 2 % |
| 3 g | bread improver | 0,5 % |
| 30 g | margarine | 10 % |
| 60 g | egg | 10 % |
| 280 g | water(ice cold) | 47 % |
| 300 g | puff pastry margarine | 50% |
| Dough temperature: 20° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • <i>Give two turns with three folds and give sufficient rest in between</i> • Keep the dough cool and give a rest of 20-30 minutes in a cool place • Pin the dough out(40x99 cm) and mould it , 40x99 cm • After sufficient fermentation(final proof) bake at 220° - 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes | | |
| Remarks | | |
| <ul style="list-style-type: none"> • There are many different recipes used, depending on the requirements of the customers. • Fermentation should only take place in the final proof, the rest periods are only meant for relaxation of the dough • More or less yeast(check the instructions on the package), less salt up to 1%, for bread improver (check the instructions on the package), more ore less margarine in the dough, more or less egg, more or less puff pastry margarine and in some countries sugar is added. • When no steam is available spray crescents with water before baking. • | | |

| Product: Laminated yeasted dough, cheese crisps | | |
|---|-----------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 10 g | yeast | 2 % |
| 10 g | salt | 2 % |
| 2,5 g | bread improver | 0,5 % |
| 50 g | margarine | 10 % |
| 50 g | egg | 10 % |
| 220 g | water(ice cold) | 44 % |
| 200 g | puff pastry margarine | 40% |
| Filling: | | |
| 125 g margarine | | |
| 200 g grated old cheese | | |
| 25 g egg | | |
| 50 g flour | | |
| some salt, pepper and mustard | | |
| Decoration: | | |
| 200 g grated old cheese | | |
| Dough temperature: 20° C | | |
| Processing methode: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • Preparation of the filling; stir the butter or margarine into a smooth past, add grated cheese, egg and flour. Add some pepper, salt and mustard • Give three turns with three folds and give sufficient rest in between • Pin the dough out at 50x48 cm, spread the cheese cream, keep 8 cm on top and from the bottom empty, fold twice from the top and two times from the bottom, spread the reaming cheese cream on one part and fold in the dough • Cut pieces of 2 cm and put them on greased trays or trays covered with baking paper • After sufficient fermentation(final proof) bake at 220° - 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes • A few minutes before the end of the baking process put the grated cheese on top • | | |

| Product: Laminated yeasted dough, apricot buns | | |
|--|-----------------------|-------------------|
| Recipe : | | Yield: 20 |
| amount | ingredients | percentage |
| 500 g | flour | 100 % |
| 10 g | yeast | 2 % |
| 10 g | salt | 2 % |
| 25 g | bread improver | 0,5 % |
| 50 g | margarine | 10 % |
| 50 g | egg | 10 % |
| 220 g | water (ice-cold) | 44 % |
| 200 g | puff pastry margarine | 40% |
| Filling: | 700 g custard | |
| Decoration: | half apricots | |
| Dough temperature: 20° C | | |
| Processing method: | | |
| <ul style="list-style-type: none"> • Knead the dough into a cold and short dough without the puff pastry margarine • Make the puff pastry margarine pliable and mould it into a square shape • Round the dough, cut a cross on top, make a square shape and fold in the fat • Give three turns with three folds and give sufficient rest in between • Pin the dough out at 32x30 cm and cut strips 1,25 cm width and 32 cm long and mould into the required varieties • Spiral the strands and form the bun, put them on a clean greased tray and water wash • Pipe the filling(custard) into the hole, put one apricot on top • After sufficient fermentation(final proof) bake at 220° - 230° C for about 20 minutes • Add steam before baking if available and open the damper after 15 minutes • Glaze them with jelly after baking • • | | |

| | | | |
|---|--------------------|------------------|-------------------------------------|
| Product: Choux | | | |
| Choux paste is a cooked mixture of fat, flour and water with sometimes a little sugar and salt, into which eggs are beaten little by little | | | |
| Recipe : | | Yield: 20 | |
| amount | ingredients | ratio | |
| 200 g | water | 2 | water/milk mixture is also possible |
| 100 g | fat | 1 | |
| 100 g | flour | 1 | |
| 200 g | eggs | 2 | |
| Processing method: | | | |
| <ul style="list-style-type: none"> • The water and the fat are heated together • The flour is stirred in when the water boils and partially gelatinizes to produce a smooth paste • As soon as the paste has slightly cooled, the eggs should be well beaten in, a little at a time, until the paste is well cleared and is of suitable consistency • Pipe the required models on a greased tray • Bake at 230°-240° C for about 20-25 minutes; do not open the oven too early; open the damper during the last five minutes | | | |
| Remarks | | | |
| <ul style="list-style-type: none"> • The flour has to be gelatinized properly, otherwise all the eggs can not be absorbed • Using 50% milk instead of water will give less volume and a darker colour • When the buns are removed from the oven too early they will collapse • The filling of the buns can be diverse like butter cream, whipped dairy cream, custard etc. • For decoration fondant , water icing, chocolate, icing sugar, etc. can be used | | | |

| faults and causes | |
|-----------------------------|--|
| Too stiff a batter | Too much flour |
| | Too much moisture evaporated during boiling of the batter |
| | Too strong a flour |
| | Too much egg |
| Too weak a batter | Too little flour |
| | Too weak a flour |
| | Too little boiled after adding flour(too little gelatinized) |
| | Too many eggs added |
| Too hot an oven temperature | Small choux buns |
| | Too smooth |
| | Too dark |
| Too cold an oven | Small choux buns |
| | |

| Product: short pastry, Surabaya biscuits | | |
|---|--------------------|---------------|
| Recipe : | | Yield: |
| amount | ingredients | ratio |
| 500 g | flour | 100 % |
| 400 g | margarine | 80 % |
| 225 g | sugar | 45 % |
| 25 g | egg yolk | 5 % |
| Processing method: | | |
| <ul style="list-style-type: none"> • The fat and sugar are mixed together and egg is added. This mixture is rubbed into the flour until a paste is formed(crumbling method) | | |
| <ul style="list-style-type: none"> • Divide the dough and make several rolls with a diameter of 3 cm | | |
| <ul style="list-style-type: none"> • Roll them in sugar and, if necessary put them in the refrigerator | | |
| <ul style="list-style-type: none"> • Cut pieces of 1 to 1.5 cm and put them on a tray | | |
| <ul style="list-style-type: none"> • Bake at 180° C for about 15-20 minutes, using an extra tray | | |
| <ul style="list-style-type: none"> • | | |
| <ul style="list-style-type: none"> • | | |
| <ul style="list-style-type: none"> • | | |
| Remarks | | |
| <ul style="list-style-type: none"> • This type of pastry, when baked, should be tender and fairly easily broken. When eaten is should “melt in the mouth” with no toughness. This is brought about by the balance of the materials used and the manufacturing method | | |
| <ul style="list-style-type: none"> • | | |

| | | |
|---|--------------------|-------------------|
| Product: Shortbread, apple pie | | |
| Recipe : | Yield: 1 | |
| For shortbread | | |
| amount | ingredients | percentage |
| 200 g | margarine | 66 % |
| 100 g | castor sugar | 33 % |
| | some lemon | |
| 30 g | egg | 10 % |
| 3 g | salt | 1 % |
| 300 g | flour | 10 % |
| Filling | | |
| 450 g peeled apples | | |
| 100 g sugar | | |
| 100 g raisins | | |
| 100 g cake or sponge cake | | |
| Lemon or cinnamon | | |
| | | |
| Processing method: | | |
| • Mix margarine, sugar and egg | | |
| • Rub in the flour and salt | | |
| • Cool the dough in the refrigerator | | |
| • Peel apples and put them in lemon water to prevent the apples from browning | | |
| • Mix all other ingredients just before the filling is required to prevent the sugar from melting. | | |
| • Grease the pie tin | | |
| • Pin out the dough: thickness 5 mm | | |
| • Line the tin | | |
| • Put in the filling | | |
| • Cut small strips and cover the pie | | |
| • Egg wash strips | | |
| • Bake at 190° C for about 35 minutes | | |
| • Remove the pie from the tin | | |
| • Put jelly on top for a nice gloss | | |
| | | |
| Remarks | | |
| • This is a very traditional pie in Holland. Apart from the bakery it is made in almost all families. It can be eaten cold and warm, with or without fresh whipped cream. | | |
| | | |
| | | |

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| Product: Custard |
| There are different kinds of custard depending on the use in the bakery. |
| There are also different ways custard can be made. |
| <ol style="list-style-type: none"> 1. Custard can be made for products which have to be baked like coffee buns, snecken, pies etc. 2. Some products require a filling after baking like choux buns, custard slices, filling for tarts and cakes. 3. The traditional way of making cream requires a special custard, thin and sweet 4. There are two so-called ready mixes available, the warm and the cold method. |
| Recipe : |
| 130 g milk powder |
| 100 g custard powder |
| 130 g egg yolk |
| 100 g water |
| 870 g water |
| 170 crystal sugar |
| Processing method: |
| <ul style="list-style-type: none"> • Sieve milk and custard powder, add water and egg yolks to the powders and stir until smooth. To prevent lumps don't add too much water. • Boil sugar and water • Add the boiling water- sugar mixture into the bowl and stir until smooth • Put the hot custard into the pan and boil carefully until ready • Spread the ready custard on a clean tray, and cover with plastic to prevent skinning. • For baking purposes(1) some flour is added just before the custard is used in unbaked products • When a stiffer custard(1) is required the amount of custard powder can be increased. • The recipe mentioned is good for fillings(2) |
| Recipe for cream: |
| A. 1000 g water 100 g custard powder 150 g fine crystal sugar |
| B. 700 g fine crystal sugar |
| C. 750 g butter 750 g margarine vanilla |
| <ul style="list-style-type: none"> • Sieve custard powder, add water to the powder and stir until smooth. To prevent lumps don't add too much water. • Boil sugar and water • Add the boiling water-sugar mixture into the bowl(custard powder and water) and stir until smooth • Put the hot custard into the pan and boil carefully until ready, add sugar(B) • Spread the ready custard on a clean tray, and cover with plastic to prevent skinning. • Aerate mixture C and add mixture A-B • • |

