

# Croissant



## ☰ Recipe

Qty/1Kg Mix	Butter / Margarine	Water	Yeast	Time/Oven
Croissant	450 g	480 ml	30 g	25 min

## ✓ Method:








1. Weigh all the ingredients.
2. Place the mix and the yeast in the kneading machine. Mix for 3 minutes. Refine the dough about 8 minutes until we have an elastic dough.
3. Stop and remove the dough from the case placing in over the table. Rest it during 20 minutes.
4. Cut the cold butter (directly from the fridge) lengthwise into 1,25 cm thick slabs. Arrange the pieces of butter on waxed paper to form a square of about 15 cm x 15 cm. Cover the butter with another layer of waxed paper and with a rolling pin pound butter until it's about 19 cm x 19 cm. Now pound lightly until you have a final square of 17 cm x 17 cm. Wrap in paper and refrigerate the butter slab until needed.
5. Make sure the butter block and the dough block are the same hardness. If one is softer than the other, place it in the freezer until they're about equal. Or, if one is harder than the other, knead it a bit to soften, but don't let either block get too warm. Place the butter block on top, on the side closest to you, with a border of about .5 in on the three sides that are nearest to you.
6. Repeat the process until you get from 3 or 4 turns.
7. Flour the dough and the work surface, and roll to about 1/4-in thick. Cut into shapes as desired.
8. Place the pieces on a baking sheet, previously greased.
9. Proof at 25 °C with 60% RH from 1-1.5 hours.
10. Beat two eggs with a little milk and with the brush, coat the parts.
11. Allow them to dry for 10-15 min. at room temperature.
12. Bake at 160 °C/320 °F for 25 minutes.





# Danish Pastry Mix

## Recipe

 Qty/1Kg Mix	 Butter	 Water	 Yeast	 Egg	 Vegetable fat	 Time/Oven
Danish pastry Mix	375 g	225 ml	30 g	300 ml	75 g	15 min

## Method:

1. Weigh all the ingredients.
2. Add the mix and the yeast into the kneading machine (hook). Start blending at 1st speed, add the liquids and change to 2nd speed about 5-7 minutes.
3. Change to 1st speed and add the fat. Work the dough until you get an elastic dough.
4. Place the dough into a floured tray.
5. Cut the cold butter (directly from the fridge) lengthwise into 1,25 cm thick slabs. Arrange the pieces of butter on waxed paper to form a square of about 15 cm x 15 cm. Cover the butter with another layer of waxed paper and with a rolling pin pound butter until it's about 19 cm x 19 cm. Now pound lightly until you have a final square of 17 cm x 17 cm. Wrap in paper and refrigerate the butter slab until needed.
6. Make sure the butter block and the dough block are the same hardness. If one is softer than the other, place it in the freezer until they're about equal. Or, if one is harder than the other, knead it a bit to soften, but don't let either block get too warm. Place the butter block on top, on the side closest to you, with a border of about .5 in on the three sides that are nearest to you.
7. Repeat the process until you get from 3 or 4 turns.
8. Flour the dough and the work surface, and roll to about 1/4-in thick. Cut into shapes as desired (90g).
9. Place the pieces on a baking sheet, previously greased.
10. Proof at 25 °C with 60% RH from 1-1.5 hours.
11. Beat two eggs with a little milk and with the brush, coat the parts.
12. Allow them to dry for 10-15 min. at room temperature.
13. Bake at 160 °C/320 °F for 25 minutes.

# Yeast Raised Donut Mix

## Donuts



### ☰ Recipe

Qty/1Kg Mix	 Oil	 Egg	 Water	 Yeast	 Time/Oven
Yeast Raised Donut	85 g	170 ml	260 ml	35 g	

### ✓ Method:

1. Weigh all the ingredients.
2. Mix in a kneading machine (with hook) on 1st speed during 2 minutes. Increase to 2nd speed and knead during 8-12 minutes more until you have an elastic dough.
3. Remove the dough, place it on a tray greased with vegetable oil.
4. Rest the dough during 20 minutes.
5. Laminate the dough until you get a thickness of 1 cm.
6. Use the donut cutter to shape and place them on a floured tray.
7. Rest pieces for 40 minutes in a proofing cabinet up to 25-30 °C.
8. Remove the trays and let them dry 15 minutes.
9. Heat the oil in the fryer (180-200 °C/356-392 °F) and fry for 1 minute each side.
10. Decorate with icing glass and/or sugar.



# 3 Leches Cake

## ☰ Recipe

Qty/1Kg Mix	Butter	Egg	Time/Oven
3 Leches cake	94 g	830 ml	40 min

## ✓ Method:

1. Weigh all the ingredients.
2. Mix all ingredients in blender, using the balloon, for 2 minutes at low speed and 2 minutes at high speed.
3. Place the desired amount of batter in greased and floured molds. Bake at 160 °C/320 °F for 35-40 minutes.





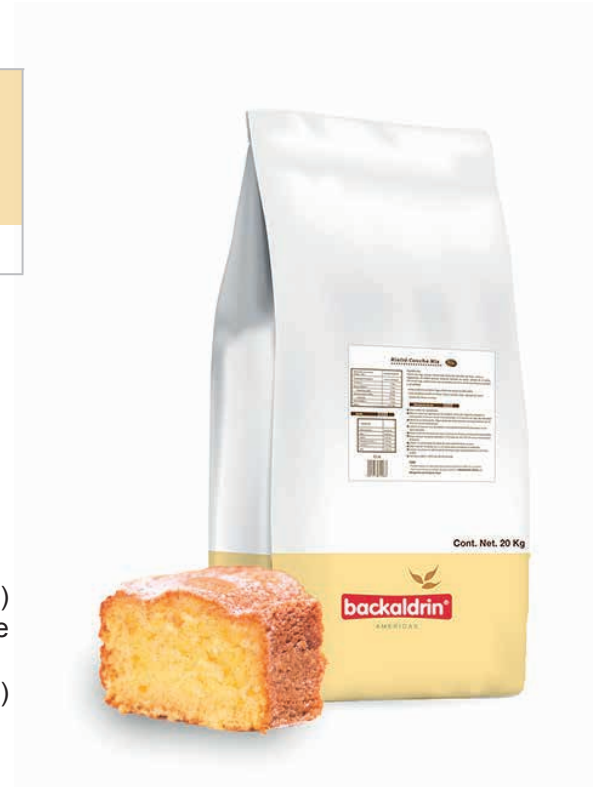
# Butter Pound Cake

## ☰ Recipe

Qty/1Kg Mix	Butter	Egg	Milk	Time/Oven
Butter pound cake	490 g	490 ml	250 ml	40 min

## ✓ Method:

1. Weigh all the ingredients.
2. Batter the butter (room temperature) at high speed (with paddle) 5 to 10 minutes. Reduce to medium speed and add little by little the egg.
3. Add the milk and the flour mix. Increase speed to high (5 minutes) to obtain a homogenous batter, soft and shiny.
4. Place the batter in molds greased and floured.
5. Bake at 150 °C/302 ° F for 35 to 40 minutes.





# Brownie

## ☰ Recipe

Qty/1Kg Mix	Butter	Egg	Water	Chocolate	Time/Oven
Brownie	383 g	350 ml	30 ml	261 g	35 min

## ✓ Method:

1. Weigh all the ingredients.
2. Mix all the ingredients in the blender, using the balloon, for 2 minutes at low speed and 2 minutes at high speed.
3. The butter must be cold but liquid.
4. Place the desired amount of batter in molds of your choice, using waxed paper as the base.
5. Bake at 190 °C/374 °F for 25-35 minutes.

