

Puravita 9 Grains 50 % (Farine)



Recette

Farine	100 %	1000 g
Puravita 9 Grains 50 %	50 %	500 g
Eau	85 %	850 g
Levure	4 %	40 g
Total	239 %	2390 g

Méthode

Pétrissage	5 minutes en 1 ^{ère} vitesse 5 minutes en 2 ^{ième} vitesse
Température pate	24 Celsius
Fermentation en masse	15 à 20 minutes
Poids pâton	400 g
Détente	15 à 20 minutes
façonnage	Petit batard Fariné
Apprêt	45 à 60 minutes
Température du four	220 Celsius
Temps de cuisson	30 à 35 minutes

Puravita Grains Anciens 50 % (Anciens grains)



Recette

Farine	100 %	1000 g
Puravita Grains Anciens 50 %	50 %	500 g
Eau	83 %	830 g
Levure	4 %	40 g
Total	237 %	2370 g

Méthode

Pétrissage	5 minutes en 1 ^{ère} vitesse 5 minutes en 2 ^{ième} vitesse
Température pate	24 Celsius
Fermentation en masse	15 à 20 minutes
Poids pâton	400 g
Détente	15 à 20 minutes
façonnage	Petit Batard Rouler dans mélange anciens grains
Apprêt	45 à 60 minutes
Température du four	220 Celsius
Temps de cuisson	30 à 35 minutes

Puravita Grains Entier 50 % (Sésame)



Recette

Farine	50 %	500 g
Farine de Blé Entier Moulue Sur Pierre	50 %	500 g
Total Farine	100 %	1000 g
Puravita Grains Entier 50 %	50 %	500 g
Eau	83 %	830 g
Levure	4 %	40 g
Total	237 %	2370 g

Méthode

Pétrissage	5 minutes en 1 ^{ère} vitesse 5 minutes en 2 ^{ème} vitesse
Température pate	24 Celsius
Fermentation en masse	15 à 20 minutes
Poids pâton	400 g
Détente	15 à 20 minutes
façonnage	Pavé Tremper dans le sésame
Aprêt	45 à 60 minutes
Température du four	220 Celsius
Temps de cuisson	30 à 35 minutes

Puravita Miel et Avoine 100 % (Avoine)



Recette

Farine	100 %	1000 g
Puravita Miel et Avoine 100 %	100 %	1000 g
Eau	106 %	1060 g
Levure	6 %	60 g
Total	312 %	3120 g

Méthode

Pétrissage	5 minutes en 1 ^{ère} vitesse 5 minutes en 2 ^{ème} vitesse
Température pate	24 Celsius
Fermentation en masse	15 à 20 minutes
Poids pâton	400 g
Détente	15 à 20 minutes
façonnage	Petites miches Rouler dans l'avoine
Apprêt	45 à 60 minutes
Température du four	220 Celsius
Temps de cuisson	30 à 35 minutes



Recette

Farine	100%	3000 g
O-Tentic	4 %	120 g
Sel	1 %	30 g
Eau	60%	1800 g
levure	1%	30 g
Sapores Softgrain multigrain	40 %	1200 g
Canneberges	30 %	900 g

Méthode

pétrissage	8 min en 1 ère 3 min en 2 ème Mettre +/- 400 gr de grain en 1 ère Ajouter le reste des grains et les canneberges à la fin du pétrissage puis mélanger 1 min en 1 ère et quelques secondes en 2 ème pour homogénéiser les ingrédients.
Température pâte	26 a 27 Celsius
Fermentation en masse	15 min
Poids paton	450 gr
Détente	15 a 20 min
façonnage	Batards ou miches
Apprêt	60 min
Température four	225 Celsius
Temps de cuisson	30 a 35 min



Recipe

	Kg	g
Strong Baker's Flour	10	000
Easy Sweet Dough	2	500
Whole eggs	1	000
Butter	1	000
Yeast (+/-)		500
Water (+/-)	4	000
Lemon or Vanilla		100
Mixed peel	3	000
Raisins, soaked	3	000
Carat Chip Dark 4M	3	000
Sunset Glaze Clean Label Non Dairy (as desired)		

Method

Pre-heat oven to 160°C (320°F).

Add raisins to a bowl and pour in enough water to cover. Set aside and let soak until plumped up. For a tastier version, soak raisins in warm brandy or fruit juice. Drain and set aside.

Into a mixing bowl, add the first seven ingredients and mix on low for 3 minutes, then increase speed to high and mix for a further 10 minutes or until the dough is well developed and all ingredients fully incorporated.

Add the mixed peel, raisins and Carat Chip Dark 4M to the dough and mix on low until fully incorporated.

Set dough aside for bulk fermentation - about 1 hour.

Portion dough and place in greased moulds.

Set aside for intermediate proofing - about 30 minutes.

Re-mould and proof again - retard overnight.

Before baking, brush with Sunset Glaze

Note: baking times will vary depending on the size and weight of each loaf/mould.

Stollen



Recipe

	Kg	g
Flour, Strong Bakers	10	000
Easy Sweet Dough	1	500
Butter	3	800
Whole eggs	2	200
Fresh Yeast (+/-)		300
Water (+/-)	2	400
Ground mace (optional)		
Ground cloves (optional)		
Sultanas	2	000
Currants	2	000
To Finish:		
Icing sugar (As desired)		

Method

Pre-heat oven to 180°C (360°F).

Into a mixing bowl, add the first eight ingredients and mix on low for 3 minutes, then increase speed to high and mix for a further 10 minutes or until the dough is well developed and all ingredients fully incorporated.

Add the sultanas and currants to the dough and mix on low until fully incorporated.

Set aside for bulk fermentation for about 60 minutes.

Scale at 500g of dough for each loaf and form into stollen shape. Optional to add marzipan to centre of the bread and then roll into shape.

Proof for 45 minutes, then bake for approximately 25 minutes or until golden.

Remove from oven and let cool.

Brush with melted butter and coat completely with a generous layer of icing sugar 'snow'.

Makes approximately 48 loaves.

Hot Cross Buns



Recipe

	Kg	g
Strong Baker's	10	000
Easy Sweet Dough	2	500
Eggs		500
Shortening		500
Fresh Yeast		600
Cinnamon		50
All Spice		25
Water	5	000
Currants	2	000
Raisins	2	000
Mixed Peel (optional)		500

Method

Mix 3 minutes low, 7 minutes high.

Add fruit until mixed.

Scale and mould.

Proof, then apply cross mixture and bake at 180°C.

Recipe

Crossing Mix:

	Kg	g
Cake Flour	1	000
Oil		240
Water		750
Baking Powder		5

Cinnamon Buns



Recipe - Cinnamon Bun Dough

	Kg	g
Strong Baker's Flour	20	000
Pastry Flour	20	000
Easy Sweet Dough	10	000
Shortening/Margarine	2	000
Liquid Egg	2	000
Yeast (+/-)	1	000
Water (+/-)	22	000
Sultanas	4	000

Method

Mix all ingredients 3 minutes low, 5 minutes high

Blend in sultanas 1 minute on low

Intermediate proof: 30 minutes

Sheet dough to 4mm and fill with cinnamon spread (Belfil Cinnamon*)

Proof and bake

Bake at 175°C / 350°F

Recipe - Cinnamon spread

	Kg	g
<i>Belfil Cinnamon</i>	5	000
Oil / shortening	2	250
Water	2	800

Blend together until smooth (1 min
slow, 4 minutes medium)

Nougatine Verinne



Recipe

	Kg	g
Sugar		250
Glucose Syrup		200
Lightly roasted slivered almonds		200
Satin Moist'r Cake Mix	1	000
Butter		300
Ambiante	1	000
Water		660
Belcrem Maestro		360
Two Step Neutral Mousse		80
Crushed Nougatine		450
Fruitfil Apple	1	000
Ambiante	1	000

Method

Nougatine Recipe:

In a pot, heat sugar and the glucose syrup until caramelized. Carefully stir the almonds into the caramel mixture (nougatine). Put the almond caramel mixture (nougatine) between two sheets of baking paper (or a silpat), and thinly spread the mix. Once cooled fully cooled, break the nougatine into large pieces. Put large pieces of nougatine into a food processor. Pulse until nougatine is broken down into small pieces.

Crumble Recipe:

Place the Satin Moist'r Cake Mix and butter into a mixing bowl. Using a paddle, mix until you obtain a crumble. Spread the mixture onto a baking sheet and bake at 175°C (350°F) for 25 minutes.

Nougatine mousse Recipe:

Place the Ambiante and water into a mixing bowl and mix for 1 minute at low speed. Slowly add the Belcrem Maestro and Two Step Neutral powders into this mixture. Mix for 3 minutes on high speed until fully whipped. On slow speed, blend in the crushed nougatine until it is fully incorporated.

Finishing:

In small verrine glasses, pipe the Fruitfil Apple into the bottom of the glass. Then add a layer of the nougatine mousse. Follow with a layer of cake Crumble. Before whipping, chill Ambiante for at least 12 hours between 5-7 °C. Whip at medium speed with a whisk until the desired consistency is obtained. Place into piping bag and then add a layer of Ambiante to the top of the verrine.

Decoration:

Decorate with crumble and nougatine pieces.

Holiday Honey Pecan Crunch Muffins



Recipe

	Kg	g
Moist'R Cake	10	000
Liquid Eggs	3	000
Oil	3	000
Water	1	700
Honey		500
Pecans	1	500
Cinnamon		100
Nutmeg		20
Ginger		20
Cardamom		20
Cloves		10

Method

Place eggs, oil, water in a mixing bowl and add Moist'R Cake mix and spices.

Mix on slow speed for 1 minute and 5 minutes on medium speed. Add the Pecans and mix additional 30 seconds on slow speed.

Fill muffins cups with desired batter weight.

Bake at 165°C / 340°F 30-35 minutes.

Holiday Orange Cranberry Muffins



Recipe

	Kg	g
Moist'R Cake	10	000
Liquid Eggs	3	000
Oil	3	000
Water	1	700
Orange Juice		500
Orange Zest		200
Dried Cranberry	1	500

Method

Place eggs, oil, water and orange juice in a mixing bowl and add Moist'R Cake mix.

Mix on slow speed for 1 minute and 5 minutes on medium speed. Add the orange zest and dried cranberry and mix additional 30 seconds on slow speed.

Fill muffins cups with desired batter weight.

Bake at 165°C / 340°F 30-35 minutes.

French Apple Muffins



Recipe

	Kg	g
<i>Moist'R Cake</i>	10	000
Liquid Eggs	3	000
Oil	3	000
Water	1	700
Cubed Apple Filling		454
Raisins		454

Method

Place eggs, oil, water and cubed apple filling in a mixing bowl and add Moist'R Cake mix.

Mix on slow speed for 1 minute and 5 minutes on medium speed. Add the raisins and mix additional 30 seconds on slow speed.

Fill muffins cups with desired batter weight.

Bake at 165°C / 340°F 30-35 minutes.

Pumpkin Loaf



Recipe

	Kg	g
<i>Satin Moist'r Cake</i>	1	000
Whole Eggs		350
Oil		300
Pumpkin purée		300
Nutmeg		5
Water		80

Method

Pre-heat oven to 165°C (330°F)

Add all ingredients to bowl and mix on low for about 1minute with paddle attachment.

Scrape down bowl and continue mixing on medium speed for about 4 minutes.

Scale 550g into a greased or lined loaf cake pan.

Bake for 45 minutes or until ready.

Once cooled remove from loaf pan.

Makes 3+ loaf cakes.

Fiesta Fruit Muffins



Recipe

	Kg	g
<i>Moist'R Cake</i>	20	000
Eggs	7	000
Oil	6	000
Water	4	000
Candied Fruit	2	000
Raisins	2	000
Nuts (Walnuts, Pecans, almonds)	1	000

Method

Soak candied fruit and raisins in brandy, rum or water overnight, drain and add to batter.

Place eggs, oil and water in a mixing bowl and add Moist'R Cake mix.

Mix on slow speed for 1 minute and 5 minutes on medium speed. Add the candied fruit, raisins and nuts, and mix additional 30 seconds on slow speed.

Fill muffin cups with desired batter weight.

Bake at 165°C / 340°F 30-35 minutes.

Carrot Muffins



Recipe

	Kg	g
<i>Moist'R Cake</i>	10	000
Liquid Eggs	3	000
Oil	3	000
Shredded Carrots	3	000
Cinnamon and Nutmeg		750

Method

Place eggs, oil and carrots in a mixing bowl and add Moist'R Cake mix.

Mix on slow speed for 1 minute and 5 minutes on medium speed.

Fill muffins cups with desired batter weight .

Bake at 165°C / 340°F 30-35 minutes.

Bread

Concepts



Easy SAPORE Pumpkin Seed Bread

Ingredients	%	g
Strong bakers Flour	100	1000
Easy Sapore	10	100
Yeast	3	30
Oil	2	20
Water	62	620
Pumpkin Seeds	15	150

Place all the ingredients except the sunflower seeds in a bowl mix on slow for 3 min. and then high until the dough is developed, add the sunflower seeds to the dough and blend together. Bulk proof for 10 min. scale and mould, rest for 10 min. re-mould and proof, bake at 420°C for 35 min.



O'tentic Durum Ciabatta

Ingredients	%	g
Strong bakers Flour	100	1000
O'tentic Durum	4	40
Salt	2.25	22.5
Water	80	800

Mix all the ingredients on slow for 3 min., then on fast speed until fully developed. Rest the dough in a lightly greased tub for 60-70 min. Tip out the dough onto a well floured table, gently spread out the dough until it is evenly 1" thick. Cut to required size and shape. Proof at room temperature for 50 min. Score and bake at 450°C with steam.

Bread

Concepts



O'tentic Durum Baguette

Ingredients	%	g
Strong bakers Flour	100	1000
O'tentic Origin	4	145
Salt	2	72.5
Water	70	2537.5

Mix all ingredients on slow speed for 3 min. and then on fast speed until fully developed. Bulk proof for 45-60 min. Scale at 400 g and gently pre mould. Let rest for 10 min. Mould into a baguette shape, proof covered at room temperature for 45 min. Score and bake at 435°C with steam.



Easy Sweet Dough Panettoni

Ingredients	%	g
Strong bakers Flour	100	1000
Easy Sweet dough	25	250
Egg	10	100
Butter	10	100
Yeast	5	50
Water	40	400
Mixed Peel	30	300
Soaked Raisins	30	300

Using a spiral or similar, mix on slow speed for 3 min. then 8 min. on high or until developed. Add fruits and blend together on slow speed. Bulk fermentation: 1.5- 2 hrs. Scale, mould, rest for 30 min. Re-mould and retard overnight at 4°C. Proof, eggwash when ready. Bake at 160°C (baking time will vary with weight and size).

Bread

Concepts



Butterkuchen Sweet Butter Bread

Ingredients	%	g
Strong Bakers Flour	100	3000
Salt	2	60
Bakers margarine	10	300
Friax Soft	2	60
Sugar	11	330
Egg	6	180
Yeast	6	180
Water	50	1500

Mix on slow for 3 min., then fast until fully developed. Scale at 2800 g, leave to rest for 10 min., pin out the dough to the full size of a tray, allow to proof. Mix together 450 g of butter and 200 g of sugar, whip until very creamy. When fully proofed make indentations in the dough with your finger tips in straight rows 1" inch apart. Pipe in to each indentation the creamed butter and sugar about the size of a thumbnail. Top with slivered almonds and bake at 400°C. Slice into single serving squares.



O'tentic Napoletana Flat Bread

Ingredients	%	lbs
Strong Bakers Flour	100	100
Water	63	63
Salt	2	2
O-tentic Napolenta	4	4

Target Temperature: 84°F, 29°C

Mixing Spiral: 4' low, 5' high: Mix to full development.

Bulk fermentation: 15'

Make Up: Sheet down to .1"/3mm and cut into any desired shape (ie. 8"/20 cm round, or 4x8"/10x20 cm rectangle.)

Final Fermentation: 45' @ 90°F, 32°C / 85% RH

Decoration before baking: Brush or spray with oil and dock. *Optional Topping* Dust the top of the flatbread with a mixture of Semolina (50%), Sapore Tosca (35%) and Celyarom Cheese (15%) Preblend the mixture!

Oven temperature: 550°F, 290°C: Bake directly on stone. **Baking Time:** 1.5 - 2 min.

Puratos

HARMONY

Sublimo Glaze & Go

Harmony Sublimo Glaze & Go is the first to offer all the advantages of existing hot and cold glazes in one new generation, ready-to-use glaze. Semi-liquid, it's applied straight from the packaging and produces a good clean cut that's comparable to a hot-use glaze. With Harmony Sublimo Glaze & Go, no precious time is lost diluting and heating. No risk of burn injuries. As Harmony Sublimo Glaze & Go is applied cold, it maintains the colour and freshness of the fresh fruit.

AVAILABLE IN NEUTRAL.

CF Original Mango Madness

A premium quality mango filling, excellent in a wide range of baked goods including cakes, donuts and pastries.



ADVANTAGES

- Ready to use, no heating, no dilution
- Sets in a few minutes after application
- Easy to pour and to apply with a brush
- Spreads easily and covers completely
- No risk of damaging fresh fruit decorations

TIP: Give your cakes a dazzling jewel effect with just a touch of Harmony Sublimo Glaze & Go. Use Harmony Sublimo Glaze & Go on delicate surfaces: e.g. fruit on fresh cream.



Chocolate

Concepts



Tegral Brownie

Ingredients	%	g
Tegral Brownie	100	440
Water	17	74.8
Oil	11	48.4
Water	11	48.4

Place Tegral Brownie mix, oil and first amount of water into a mixing bowl. Mix on 1st speed for 1 min. Add second amount of water and scrape down the bowl. Mix on 1st speed for 1 min. Add second amount of water and the oil, scrape down the bowl. Mix on 1st speed for 1 min. Bake in an 8" round pan at 160°C for 25 min. Allow to cool. Spread a layer of Dulce De Leche on top of the brownie. Spread a layer of melted Belcolade Ganache over the Dulce de leche.



Dulce de Leche

A true Latin-based milk caramel filling. TFA Free.



Belcolade Ganache

A ready-to-use ganache for use as a filling, enrobing and making truffles.