

**PORTFOLIO**  
**ARTISAN BREAD & PRODUCTS**

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## JOURNAL AND SUMMARY WEEK1:

### Day 1:

We baked soft Dinner rolls, Pain Au Lait, Baguette, Natural sourdough starter and polish in day 1.

### BAGUETTE:

#### Ingredients:

Bread flour 1 kg  
Water, cool 625 ml  
Salt 20 g  
Yeast, instant 40 gr

#### Method:

Mix the dry ingredients and add the water but not all of it. We remain  $\frac{1}{4}$  of water because some wheats are the harvest of summer and some from winter, so they need different amount of water to make a dough. When we add the yeast, the salt should be in the other side, because the salt kills the yeast. Then use hook attachment to mix in low speed (number 1) and adjust the amount of water, 9 minutes mix them then make a ball and rest the dough on the bench and cover with the towel and wrap. When it is double (which in cold weather is longer time) cut the dough in 375 gr pieces then shape the balls again and cover and wrap. Wait for 10-15 minutes. Then roll every baguette like tubes and rest again for 10-15 minutes again. Then scratch the top with Razer and bake at 400 °F until gold brown. Use steam.

### SOFT DINNER ROLLS:

#### Ingredients:

Yeast, instant 50 gr  
Water, cool 485.71 gr  
Flour, bread 890.48 gr  
Salt 20.24 gr  
Milk, non fat dry 40.48 gr  
Shortening, vegetable 40.48 gr  
Butter, unsalted softened 40.48 gr  
Egg wash as needed  
Sugar, granulated 80.95 gr

## Method:

Mix the dry ingredients and add the water. We can not use the shortening and add the butter. We use the cool water to control the breads together. Then use the hook attachment and low speed to mix for 9 minutes. Then make a ball and rest to ferment double in volume then cut in 38 grams small balls then roll them and rest for gluten relax then brush them with egg wash and bake at 400 \*F for 12-15 minutes to golden brown.



## NATURAL SOURDOUGH STARTER:

### Ingredients:

Water 266.13 ml  
Grape, organic 85.05 gr  
Flour, bread 255.15 gr

### Method:

Put the grapes with their stems in the cheesecloth. add the flour and water and mix for 1 minute then crush the grapes with the rolling pin and add to the flour and water mixture then

cover and put the mixture for 7 days in room temperature. Then add some water and flour to feed the yeasts. Before every use we can add flour and water to feed the yeasts and then use it to make the breads. Use steam.

## PAIN AU LAIT:

### Ingredients:

Bread flour 1 kg, Salt 20 gr, Sugar 200 gr, Yeast 50 gr, Butter 250 gr, 4 eggs + milk =600 ml mixture , Orange zest 2

### Method:

Mix the dry ingredients and mix up to mealy dough then add the mixture of egg and milk then remove from mixer and knead a little then put in the bowl and cover. Put the bowl in fridge for tomorrow baking.

To bake make some round and oval shape and three different braids then put in proofer. When they were ready egg wash and cut the top of round and oval shape and pour some sugar on top to decorate and bake at 375\*F for 20 minutes or more to golden brown.



#### POOLISH:

##### Ingredients:

Flour, bread 350 gr

Water (70°F) 365.06 gr

Yeast, instant 6 gr

##### Method:

Mix all ingredients and use the paddle attachment ix them for 3 minutes in low speed. we made double to make the baguette and rye bread both.

#### ARTISAN BAGUETTE:

##### Ingredients:

Polish 648 gr, Flour, bread 729 gr,

Yeast 30 gr, Salt 26.33 gr, Water 405 gr , Flour, rice (bread flour) as needed

##### Method:

Mix all ingredient together and mix 9 minutes. This Baguette is softer than the others. First dividing is 400 grams and all the method are the same as the other baguette. Use steam.

#### TURKISH PIDE BREAD:

##### Ingredients:

Yeast 50 gr, Water, cool 138 gr, Flour, bread 1.21 kg, Flour, white Rye 132.31 gr, Dough conditioner 11.35 gr, Salt 22.68 gr, Water 808.25, Corn meal, egg wash and sesame seeds as needed.

Mix all ingredients together and in low speed mix 9 minutes. Then rest to double. Divide in six 400 gr pieces. Roll them and rest for 10-15 minutes again. Now punch down and egg wash



then make lines with the scratcher and pour the sesame seeds on top. Then bake at 400 \*F for 12-15 minutes. Use steam.

### POTATO HERBS ROLLS:

#### Ingredients:

Flour bread 991.44 gr, Flour, potato 87.48 gr, Yeast, instant 40 gr,  
Water 638.71 gr, Eggs 96.23 gr, Milk, nonfat dry 43.75 gr, Sugar  
72.91 gr, Salt 21.87 gr, Oil, olive 91.24 ml, Parsely, chopped 29.16 gr,  
Rosemarry, chopped 4.08 gr, Pepper, black 2.08 gr, Egg wash, kosher  
salt, onion as needed

#### Method:

Mix all ingredients instead of parsley because in make the dough mushy and green. Mix in low speed for 9 minutes then 2 minutes before finish add the parsely then make a ball and rest it to double. Then divide them to 60 grams small balls and make flower with 6 pieces and put in the proofer to proof then egg wash and pour some sesame on top. Then bake at 400 \*F for 16-18 minutes.



### PULLMAN BREAD:

#### Ingredients:

Bread flour 1 kg, Salt 25 gr, Sugar 40 gr, Yeast 40 gr , milk powder 50 gr, water 600 ml, butter 150 gr

Method:

Mix all ingredients and mix for 9 minutes in low speed. Make a ball and rest to double then divide in 400 gr pieces then rest again for 10-15 minutes. Make Braid and use the oil spray for the mold and put the braid inside. Then use the cover of mold and closed it but not completely to see how is the fermentation and put the mold near the stove to be in warmer place. then cover completely and bake at 400°F for 60-65 minutes.



Left: Pullman bread right: Baguette

## JURNAL & SUMMARY WEEK 2

We made Baguette, Whole wheat Bread, Potato cheddar cheese, Onion ring loaves, Onion Walnut Bread, French country Loaf, US \$ Candy Bread and San Francisco sourdough Bread on Thursday and Friday class.

Whole wheat Bread

Poolish 540 gr, whole wheat flour 600 gr, Bread flour 600 gr, yeast 40 gr, salt 25 gr, sugar 30 gr, water 765 ml.

Combine the ingredients in the mixer with the hook attachment and mix for 9 minutes. Then ferment for 60 minutes, punch down and divide to 4 pieces then rest for 15 minutes up to double. Shape to oval and rest in the tray with parchment paper, scratch and bake at 425°F up to golden brown.



### POTATO CHEDDAR CHEESE BREAD

Yeast 30 gr, water 120 gr, Potato russet boiled 475 gr, Bread flour 1080 gr, Kosher salt 22.5 gr, Black pepper 4 gr, Butter melted 45 gr, Cheddar cheese grated 237.5 gr, water 329 ml.

Mix all ingredients except cheese and mix with hook attachment for 9 minutes. Add the cheese in last minutes. We should pay attention to the amount of water because the potato needs more water.

Rest the dough for 1 hour to ferment then punch down and cut to four pieces and shape to round. Then rest to double and scratch and bake at 350 °F up to golden brown.

### ONION RINGS LOAVES

Bread flour 950 gr, Light Rye flour 50 gr, water 620 ml, Yeast 40 gr, Toasted onion flake 100 gr, salt 18 gr, Dough conditioner 10 gr, Vegetable shortening 15 gr, Rye flour as needed.

Mix all ingredients and keep 1/3 on onion flakes for decorating the top. then ferment the dough for 1 hour and punch down and divide to 4 pieces. Then shape to tube and wet and stick the ends together to make the ring and rest again to be double. Then scratch the top wet it and sprinkle the remain onion flakes on top and bake at 420 °F up to 15-20 minutes.



### ONION WALNUT BREAD

Topping: onion peeled 360 gr, powder sugar as needed, kosher salt as needed.

Dough: poolish 600 gr, Bread flour 720 gr, Dark Rye flour 120 gr, Whole wheat flour 120 gr, Yeast 40 gr, water 480 ml, salt 15 gr, Old Dough 480 gr, Walnut chopped 175 gr.

Because the old dough has salt in it we add less salt to the dough. Mix all dough ingredients and ferment it up to ready then punch down and divide to 6 pieces and shape in oval and rest again. Then cut the top with 40-45 minutes. the scissors and bake at 425 \* F for 45-50 minutes.



### FRENCH COUNTRY LOAF

Water 1170 ml, Yeast 40 gr, Bread flour 1800 gr, Salt 36 gr.

Mix all ingredients with hook attachment for 9 minutes and ferment to double. Then punch down and divide to 4 pieces and shape to tubes like the Baguette. Then rest again and proof to double. Then cut the tube with the scissors like the wheat stem and bake at 425 \*F up to golden brown.

### SAN FRANCISCO SOURDOUGH BREAD

Yeast 40 gr, water 480 gr, sourdough 360 gr, Bread flour 960 gr, Kosher salt 20 gr, corn meal as needed, egg white beaten 60 gr.

Mix all ingredients with hook attachment for 9 minutes and ferment to be double. Then divide to 4 pieces and shape to round and oval then rest again and use some egg whites on top and scratch and bake at 450 \*F up to golden brown. Because the temperature of

baking the bread in high we use the egg white, egg yolks will burn in this temperature. Before putting the dough in the tray sprinkle the corn meal in the bottom of dough.



### US \$ CANDY BRAED

Bread flour 1 kg, Sourdough 200 gr, Yeast 40 gr, Candied fruit 50 gr, Salt 20 gr, Virgin olive oil 60 gr, Maccha 15 gr, Triple sec optional 25 ml.

Mix all ingredients except the candied fruit with the hook attachment for 9 minutes and add the candied fruit in the last minute. Ferment for 1 hour and punch down then divide to 4 pieces and shape to oval then rest again to double and scratch sprinkle some poppy seed on top and bake at 400 \*F up to golden brown.

### BAGUTTE

Bread flour 1 kg, water 625 ml, salt 20 gr, Yeast 40 gr.

Mix all ingredients with hook attachment for 9 minutes then ferment to double and punch down and divide to 400 grams pieces then shape to the tube and rest to double. Then scratch and bake at 400 \*F up to golden brown.



### JURNAL AND SUMMARY WEEK 3

We baked Carrot herb bread, Tiger bread, English muffin bread, Black pepper cheddar bread, kiaser or Vienna rolls, Fougasse with olives, Multigrain Sourdough bread and SF sourdough bread.

#### CARROT HERB BREAD:

##### Ingredients:

Water 510 ml, olive oil 45 ml, salt 22 gr, sugar 22 gr, bread flour 960 gr, yeast 15 gr, old dough 480 gr (optional), fresh parsley 60 gr (chopped), Fresh thyme 5 gr (chopped), onion 150 gr (chopped), carrots 240 gr (grated).

##### Method:

Mix all ingredients except carrots and parsley with hook attachment for 9 minutes and add the carrots and parsley in last 20 seconds. After fermenting for 1 hour divide it to 6 pieces and shape to ovals. Then rest them for 10-15 minutes again and scrape the surface then bake 410 \*F up to golden brown. ENGLISH MUFFIN BREAD

##### Ingredients:

Yeast 45-50 gr, sugar 26 gr, Baking soda 1.5 gr, salt 20 gr, all purpose flour 1440 gr, milk 960 ml, water 240 ml, corn meal as needed.

### Method:

Mix all ingredients with the hook attachment (use the yeast in opposite side of salt). We do not use the water and just with the milk make the dough but if it was less, add it to the dough just like the water. Mix for 9 minutes. Ferment the dough up to double and divide to 3 pieces and grease the loaf pans with the spray and cover all sides with the corn meal. Then put any pieces in the loaf pan and wait to proof. Because we used the milk we have rich dough and the temperature of baking is 375°F up to golden brown on top.



### BLACK PEPPER CHEDDAR BREAD

#### Ingredients:

Bread flour 793.8 gr, yeast 32 gr, water 384.41 gr, salt 4 gr, polish 567 gr, old dough 453.6 gr, black pepper ground 2 gr, cheddar cheese cubes 340.2 gr.

#### Method:

Mix all ingredients except the cheese and mix with hook attachment for 9 minutes. Add the cheese in last minute. Ferment the dough for 1 hour then divide to 4 pieces and shape to oval. Dust the tapioca in the bamboo baskets and then dust the flour on top the tapioca. Then put any piece in the basket and rest to proof them. Then back to the tray and scape the tops and bake at 400 °F up to golden brown.

### KIASER OR VIENNA ROLLS

#### Ingredients:

Bread flour 1000 gr, dough conditioner (optional) 20 gr, shortening 30 gr, salt 20 gr, Yeast 50 gr, water 630 ml, vegetable oil as needed, sesame seeds as needed, caraway seeded as needed, coarse salt as needed.

#### Method:

Mix all ingredients except sesame and poppy seeds with hook attachment for 9 minutes. Ferment up to double. Divide to 50-70 gr pieces and rest for 10-15 minutes. Then flat them. egg wash them with egg whites and make + on the tops with scraper and design with sesame or poppy seeds. Bake at 400°F up to golden brown.



## FOUGASSE WITH OLIVES

### Ingredients:

Bread flour 2640 gr, water 1620 gr, olive oil 120 ml, salt 30 gr, yeast 80 gr, old dough 510 gr, Kalamata olives pitted 960 gr, fresh oregano chopped 15gr.

### Method:

This is like a pizza bread. Mix all ingredients except the olives and onion for 15 minutes with hook attachment in speed no 1. Then divide the dough in 3 pieces and rest for 10 minutes. Grease the tray without parchment paper and roll any piece with rolling pin in the tray. And cut with pizza cutter like a leaf. Then pour some olives and caramelized onion on top and bake at 400 °F up to golden brown.

## MULTIGRAIN SOURDOUGH BREAD

### Ingredients:

Cracked wheat 135 gr mix with hot water 240 ml, whole butter melted 60 gr, Molasses 45 gr, honey 45 gr, salt 6 gr, milk powder 60 gr, flax seed 60 gr, sunflower seeds 60 gr, sourdough 660 gr, yeast 32 gr, whole wheat flour 300 gr, bread flour 300 gr, flour or rice flour as needed.

Method:

Mix all ingredients with hook attachment just for 3-4 minutes in speed 1. Ferment up to double. Divide to 3 pieces and shape to ovals. Then rest for 10-15 minutes and scrape the top and bake at 400°F up to golden brown.



### SF SOURDOUGH BREAD

Mix all ingredients like before and just put it in. It makes some bubble on top the bread.



1 bake it.

### TIGER BREAD

Ingredients:

Bread flour 1000 gr, dough conditioner (optional) 20 gr, shortening 10 ml, salt 20 gr, yeast 40 gr, sugar 10 gr, water 520 ml.

Topping:

Water 240 ml, sugar 15 gr, yeast 15 gr, bread flour 30 gr, rice flour 270 gr, vegetable oil 15 ml, salt 7.5 gr.

Method of topping:

Mix all ingredients with paddle attachment and wait for 30 minutes then add bread crumbs and a little water. It makes the top of bread brown.

Method of bread:

Mix all ingredients with hook attachment for 9 minutes and divide to 4 pieces and shape to ovals. Rest for 10-15 minutes and cover the top with topping mixture with a brush and bake at 400°F up to golden brown.



#### JURNAL & SUMMARY WEEK 4

We baked sourdough Rye bread, Viennese bread, French sourdough bread, Pita bread, Pain le lain, Baguette old dough, Kiaser rolls.

#### SOURDOUGH RYE BRED

##### Ingredients:

Bread flour 700 gr, Medium Rye flour 300 gr, Water 500 ml, Sourdough 300 gr, Yeast 40 gr, Salt 20 gr.

##### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment for 1 hour to be double. Then divide to 4 pieces and shaped like ovals. Then bake at 410 \*F up to golden brown.



PITA BREAD

## Ingredients

Yeast 40 gr, Water 530 ml, Bread flour 1000 gr, Salt 20 gr, Vegetable oil 85 ml.

## Method:

Mix all ingredients like before in the mixer with hook attachment for 9 minutes. Then ferment up to double then divide to 100 grams pieces. Rest for 5 minutes then open them with rolling pin and rest again. We should dust flour between them because it is very sticky. Then pour some corn meal on the back of tray and put the parchment paper on it. Then open any piece with rolling pin as thin as possible and put in the oven very fast. They will puff and bake after 5 minutes in 410 °F without steam. Then remove and cool then put in the plastic bag.



## FRENCH SOURDOUGH BREAD

### Ingredients

Levain: sourdough 540 gr, Bread flour 150gr.

Dough: Levain 690 gr, Bread flour 780 gr, water 540 ml, salt 22 gr, Yeast 30 gr.

### Method:

Mix all ingredients like the other bread in mixer with hook attachment for 9 minutes. After fermenting divide to 5 pieces. It is very soft dough. Then dust some Tapioca inside the Bamboo baskets and put the piece in the basket upside down and rest again. Then put the in the tray and scrape with the bread knife and bake at 410 °F up to golden brown.



## VIENNESE BREAD

### Ingredients

Bread flour 1 kg, water 600 ml, salt 20 gr, Milk powder 50 gr, sugar 20 gr, Yeast 70 gr, Butter 80 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and rest to ferment then divide to (3 pieces 100gr) and (1 piece 300 gr) for making the turtles. And divide to (2 pieces 100 gr) and (1 piece 400 gr) for making the crocodile. For making the legs using the 100 gr pieces and make the long tube and cross each other. Then shape the body of turtles and crocodile and proof them. Then egg wash and decorate with sesame and poppy seeds. Bake at 400 \*F up to golden brown.



## VIENNESE OR KIASER ROLLS

The ingredients and method in the same just for second day we divide the dough to 70 gr pieces and proof them. Then egg wash and make some lies on top of each with scraper and design with sesame and poppy seeds. BAKE AT 410 \*F up to golden brown.

## BAGUETTE OLD DOUGH

### Ingredients:

Bread flour 700 gr, Rye flour 300 gr, water 450 gr, Sourdough 300 gr,

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and rest to ferment then divide to 400 gr pieces and shape to ovals. Then shape and rest and bake at 410 \*F up to golden brown.



### PAIN LE LAIN

Like before mix ingredients and rest. Then divide to 100 gr pieces and rest again. Then grease the molds and put the pieces in side the molds, but not very stick together and bake at 375 \*F up to golden brown.



### JURNAL AND SUMMARY WEEK 5

We baked Baguette, Pain Au lain, Normandy bread, German mason's bread, Italian Focaccia, Fougasse, Pain fendu and whole wheat bread.

## BAGUETTE:

### Ingredients:

Bread flour 1 kg, water 625 ml, salt 20 gr, Yeast 40 gr.

### Method:

Mix all ingredients in the bowl of mixer with the hook attachment for 9 minutes. Then ferment for 1 hour. Then divide to 400 gr pieces and rest for 10-15 minutes. Then rest for 10-15 minutes and bake at 410 \*F up to golden brown.



## PAIN AU LAIN

### Ingredients:

Bread flour 1 kg, salt 20 gr, sugar 200 gr, yeast 50 gr, butter 250 gr, orange zest 2, (4 egg + milk= 600 gr).

### Method:

Mix flour, sugar, salt, Yeast, Zest and butter in the mixer up to mealy form. Then add the mixture of eggs and milk. It should mix up to 4 minutes and then put in the bowl and rest for next day. In the next day divide the batter to 100 pieces and rest them for 15 minutes. Then spray the molds and put the pieces in them or make the braid with three or four pieces. This time we used the small molds and make a shape like a small ball and a little bigger which they are not separated and pour the sugar on top. Then Bake at 375 \*F up to golden brown.



#### MAKE THE BRAID AND SMALL BALLS IN THE BOWL

For small molds we put them in the fridge to cool and then bake them it helps to puff better.

#### NORMANDY BREAD:

##### Ingredients:

Rye flour 500 gr, whole wheat flour 500 gr, bread flour 500 gr, Old dough 1 kg, cider 930 gr, Yeast 30 gr, salt 30 gr.

##### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment for about 1 hour and divide to 6 pieces and shape to oval and rest for 10-15 minutes. Then scrape the top



## NORMANDY BREAD:

### Ingredients:

Rye flour 500 gr, whole wheat flour 500 gr, bread flour 500 gr, Old dough 1 kg, cider 930 gr, Yeast 30 gr, salt 30 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment for about 1 hour and divide to 6 pieces and shape to oval and rest for 10-15 minutes. Then scrape the top and bake at 400 °F up to golden brown.



## GERMAN BREAD

### Ingredients:

Sourdough 40 gr, rye flour 300 gr, bread flour 700 gr, yeast 40 gr, salt 18 gr, shortening 10 gr, water 460 ml.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment up to double. Divide them to 4 pieces and shape to oval and rest for 10-15 minutes. then scrape the top with bread knife and bake at 400 °F up to golden brown.

## ITALIAN FOCACCIA

### Ingredients:

Sugar 11 gr, yeast 30 gr, water 350 ml, all purpose flour 540 gr, kosher salt 10 gr, onion chopped 90 gr, olive oil 60 ml, fresh rosemary 6 gr.

### Method:

Chopped the onion and rosemary with olive oil and put aside. Then mix all ingredients in the mixer with hook attachment for 8 minutes. It is a soft dough and sticky, so transfer it to a greased bowl and wrap it then rest up to double. It is better to put in the bowl upside down. After rest grease a small tray and spread the dough in the tray and rest for 10-15 minutes. Spread the onion on the top and bake at 400 ° F without the steam.



## FOUGASSE BREAD:

### Ingredients:

Bread flour 1320 gr, water 810 ml, olive oil 60 ml, salt 15 gr, yeast 40 gr, old dough 225 gr, kalamata olives 480 gr, fresh oregano chopped 7.5 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 10 minutes and ferment for 1 hour. Then divide to 3 pieces and grease the trays and spread in them. Then cut some parts with the pizza cutter and spread the olives and bake at 400 °F up to golden brown. We add some dried tomato and cheese on top for new taste.

## PAIN FENDU BREAD

### Ingredients:

Bread flour 1 kg, water 630 gr, old dough 500 gr, salt 20 gr, yeast 30 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Ferment for 1 hour. Divide to 6 pieces and shape to oval. Rest for 10-15 minutes and then roll in the middle of each oval with rolling pin and rest. Then bake at 400°F up to golden brown.



## WHOLE WHEAT BREAD

### Ingredients:

Polish 540 gr, whole wheat bread 600 gr, bread flour 600 gr, yeast 15 gr, salt 30 gr, sugar 30 gr, water 765 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes then ferment to double. Then divide to 6 pieces and shape to oval. Then rest 10-15 minutes and scrape the top with the bread knife and bake at 400°F with the steam up to golden brown.

Some information:

The Rye flour does not have gluten a lot, so the dough which made from it is sticky. And if the Rye flour was old it needs more water.



## JURNAL AND SUMMARY WEEK 6

We baked Baguette, Ciabatta Bread, Rustic bread, Focaccia, (Hazelnut, walnut, almond) bread, Olive Bread, Brittany French Rye bread.

### BAGUETTE

Ingredients:

Bread flour 1 kg, Water 625 gr, salt 20 gr, Yeast 40 gr.

Method: Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment for 1 hour and divide to 400 gr pieces. Then rest for 5 minutes and scratch the top and bake at 400 °F up to golden brown.



## RUSTIC BREAD

### Ingredients:

Water 630 ml, yeast 40 gr, Bread flour 1000 gr, salt 20 gr, old dough 1 kg.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment up to double. Then divide to 6 pieces and rest for 10-15 minutes and scratch with the bread knife and bake at 400 \*F up to golden brown.



## FOCACCIA BREAD

### Ingredients:

Bread flour 1050 gr, Water 700 ml, Yeast 30 gr, Honey 25 gr, olive oil 100 gr, Salt 20 gr.

Method: Mix all ingredients in the mixer with hook attachment for 9 minutes. This is a soft dough and sticky. Grease a bowl and rest the dough in the bowl. Then grease a little a small tray and spread the dough in it and rest for 10-15 minutes. Make some holes with the fingers and add some onion, olives. Dried tomato or even ham and cheese. Then bake at 400 \*F up to golden brown.



## HAZELNUT, WALNUT, ALMOND BREAD

### Ingredients:

Old dough 1 kg, Rye flour 300 gr, whole wheat flour 300 gr, water 375 gr, salt 12.5 gr, yeast 40 gr, nuts mix of three items 400 gr.

### Method:

Mix all ingredients except the nuts for 9 minutes with the hook attachment and add the nuts in last 2 minutes. Then ferment to double. Because the nuts were in the freezer and too cold it was better to mix a little with hands to warm them. Then divide the dough to 6 pieces and shape to oval. Then rest for 10-15 minutes and scratch the top and bake up to golden brown.



## OLIVE BREAD

### Ingredients:

Bread flour 900 gr, Rye flour 250 gr, whole wheat flour 150 gr, fermented dough 825 gr, water 825 gr, salt 30 gr, yeast 25 gr, olive oil 75 gr, Pitted black olives 400 gr.

### Method:

Mix all ingredients in the mixer with hook attachment except the olives which add them in last minutes. (we should mix the olives with some flour because olives have the oil and the flour absorb it). Ferment the dough up to double then divide it to 6 pieces and shape to ovals. Then rest for 10-15 minutes and scratch the top with bread knife and bake at 400 \*F up to golden brown.



## BRITTANY FRENCH RYE BREAD

### Ingredients:

Bread flour 700 gr, rye flour 300 gr, water 500 ml, sour dough 300 gr, yeast 40 gr, salt 20 gr.

### Method:

Mix all ingredients in the mixer with the hook attachment for 9 minutes and ferment up to double. Then divide to 4 pieces and shape with the rolling pin and rest for 5 minutes. Then bake at 400 \*F up to golden brown.



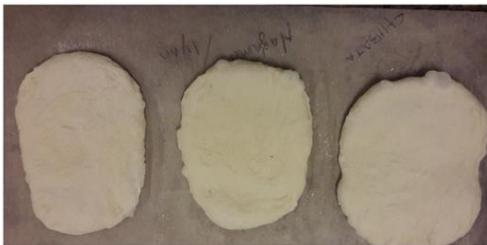
## CIABATTA BREAD

### Ingredients:

Bread flour 1 kg, yeast 60 gr, milk 150 gr, water 500 ml, olive oil 30 ml, sour dough 1 kg, salt 20 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment to double. Then divide to 80 gr pieces and roll with the rolling pin. And rest for 5 minutes. Then roll again to flat oval shape and add some olives and cheese on top and bake at 400 \* F up to golden brown.



## MULTI GRAIN SOURDOUGH BREAD

### Ingredients:

Cracked wheat 135 gr, water 240 ml, butter melted 60 gr, molasses 45 gr, honey 10 gr, salt 10 gr, milk powder 60 gr, flax seed 60 gr, sunflower seed 60 gr, sourdough 660 gr, yeast 32 gr, whole wheat flour 300 gr, bread flour 300 gr.

### Method:

Soak the cracked wheat in the hot water and then mix all ingredients just for 3-4 minutes then ferment up to double and divide to 8 pieces and shape to ovals. After resting for 10-15 minutes scratch the top with the bread knife and bake at 400 \*F up to golden brown.





## JURNAL AND SUMMARY WEEK 7

### THURSDAY AND FRIDAY OBJECTIVE:

We baked Chocolate -sour cherry bread, Fruit Nut bread, Currant and Anise Bread, Plain Bagels, Green Olives Bread, pain Du mie and Cinnamon Babka twist loaf.

### CHOCOLATE – SOUR CHERY BREAD

#### Ingredients:

Bread flour 2kg, water 1200 ml, salt 40 gr, Brown sugar 80 gr, chopped chocolate 180 gr, sour cherries 80 gr, Yeast 80gr.

#### Method:

Mix all ingredients except cherries and chocolate in the mixer with hook attachment for 10 minutes. We can add some old dough in it. Then ferment for 1 hour and divide them to 450 gr pieces and shaped to ovals. Then rest for 10-15 minutes and bake at 400 \*F up to golden brown.



## FRUIT NUT BREAD

### Ingredients:

Bread flour 2kg, water 1200 ml, sourdough 400gr, Raisins 200 gr, walnuts 200 gr, Brown sugar 80 gr, yeast 80gr, salt 40gr, dried apricots 200gr.

### Method:

Mix all ingredients in the mixer with hook attachment and mix for 9 minutes. Then ferment up to double and divide to 450 gr pieces and rest for 10-15 minutes. Grease the loaf molds and put the pieces in it and rest for 10 more minutes and bake at 400°F up to golden brown.



## CURRENT AND ANISE BREAD

### Ingredients:

Current 400 gr, bread flour 1500 gr, Rye flour 500 gr, Water 1200 gr, salt 40 gr, Sugar 80 gr, Anise seeds 40 gr, Yeast 80 gr, Molasses 40 gr, Orange Zest 2.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. We should pay attention that the Rye flour is dry and maybe old so, it needs more water and we added 100 ml more water. We should warm the molasses in the microwave and at first add some water to the pot and then the other ingredients. Then

ferment up to double, then divide to 450 gr pieces and shape to ovals then rest for 10-15 minutes and cut the top and bake at 400 °F up to golden brown.



## OLIVE BREAD

### Ingredients

Bread flour 900 gr, whole wheat flour 150 gr, Rye flour 250 gr, Salt 30 gr, Yeast 40 gr, old dough 150 gr, water 825 gr, olive oil 75 gr, pitted green olives 400 gr.

### Method:

Mix all ingredients except the olives in the mixer with hook attachment for 9 minutes. In last 2 minutes mix the olives with some flour to absorb the oil and add to the dough. Then ferment for up to double and divide to 450 gr pieces and shape to ovals. Then rest 10-15 minutes and bake at 400 \*F up to golden brown.



## BAGELS

### Ingredients:

High gluten flour 720 gr, vital wheat gluten 36 gr, water 475 ml, yeast 30 gr, Barely malt or honey 15 gr, salt 15 gr, sesame or poppy seeds or chopped onion optional.

Poaching liquid: water 4 lit, honey 90 gr, baking soda 30 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment for 1 hour. Then divide to 60 gr pieces and shape to rings on parchment paper and rest overnight. Then bring to boil the poaching ingredients together and soak any piece and pour some sesame or poppy seed or cheese when they are wet and bake at 400 \*F with steam up to bake and light brown.



## SWEET CINNAMON BUN DOUGH

### Ingredients:

Yeast 50 gr, water 420 gr, milk powder 55 gr, bread flour 750 gr, pastry flour 250 gr, sugar 210 gr, Baking powder 14 gr, salt 14 gr, eggs 100 gr, butter 100 gr, egg wash as needed.

Inside mixture: 1-Sugar 300 gr, butter 240 gr, mascarpone cheese 2 kg.

2- brown sugar, corn syrup, nuts like walnuts or pecans. Mix over a Bain Marie.

### Method:

For the dough mix all ingredients in the mixer with hook attachment for 9 minutes and ferment up to double. Then open the dough with rolling pin and massage the cheese mixture on top. then pour some cinnamon and sugar mix on top and nuts too, then roll it like a roulade and cut to small pieces. Then grease the walls of molds and pour the corn syrup mixture in the bottom of mold and put the small cut pieces of dough in the mold but not steak together. Then proof them and bake at 375\*F up to golden brown. If the small pieces of dough were steak together go up the middle of each piece.



## PAIN DE MIE

### Ingredients:

Bread flour 2040 gr, water 1140 ml, yeast 50 gr, milk powder 60 gr, sugar 80 gr, salt 40 gr, butter 240 gr.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment up to double, then divide to 400 gr pieces and shape to oval. Then grease the loaf molds and put any piece in the loafs and rest for 10-15 minutes and bake at 400 \*F up to golden brown.



## JURNAL AND SUMMARY WEEK 8

### Thursday and Friday Objective:

We baked Stollen bread, chocolate cherry bread, Challah bread, Corn bread, Gugelhupf bread and panettone bread.

### CORN BREAD

### Ingredients:

Corn meal 500 gr, bread flour 500 gr, old dough 900 gr, salt 20 gr, Yeast 40 gr, water 600 ml.

### Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes. Then ferment up to double. Then divide by 6 pieces and shape to oval. Then rest for 10-15 minutes and scratch the top with bread knife and bake at 400°F up to golden brown. (we can use 250 gr of corn meal and 250 gr of corn flour)



## CHALLAH BREAD

### Ingredients:

Yeast 30 gr, Water 270 ml, honey 92 gr, oil 120 gr, eggs 200 gr, bread flour 840 gr, salt 18 gr, egg wash as needed.

### Method:

Warm the honey in microwave and mix all ingredients in the mixer with hook attachment for 9 minutes. At first use the speed no. 1 to absorb the oil then change to 2. Then ferment to double and divide to 100 pieces, rest for 10-15 minutes. Then roll any pieces and make braids (3 or 4). Then egg wash and proof them and bake at 375 °F up to golden brown.



## PANNETONE BREAD

### Ingredients:

Sponge: bread flour 240 gr, water 360 ml, yeast 7.5 gr.

Dough: sponge 607 gr, water 120 ml, yeast 30 gr, egg yolks 6, bread flour 840 gr, sugar 240 gr, salt 22 gr, lemon zest 4 gr, vanilla extract 15 ml, butter 360 gr, raisins 360 gr, candied orange peel 180 gr, egg wash as needed.

### Method:

Make a sponge with the warm water above Bain Marie and dissolve the yeast in it then add some flour and mix like a batter then dust remain flour on top without moving the bowl cover up to raise the mixture. It makes some crack because of activate of yeast.

Now mix the bread flour, salt, sugar, vanilla, butter, yeast together in the mixer up to mealy dough. Then add the raisins, zest, and peels and at the end add the sponge. After adding the sponge mix for 5 minutes with paddle attachment. Then rest it up to double and divide for the molds, then grease the molds and put the pieces in them then rest for 10-15 minutes. Bake at 375 °F up to golden brown.



## GUGELHOPF BREAD

### Ingredients:

Milk 300 ml, eggs 10, yeast 40 gr, vanilla extract 5 ml, sugar 150 gr, bread flour 1020 gr, salt 22 gr, butter softened 540 gr, raisins 480 gr.

### Method:

Warm the milk over Bain Marie and add the eggs and dissolve the yeast in it with a whisk add a little amount of sugar to activate the yeast. then add some flour to make a batter and dust some flour on top to see the crack. then mix flour, remain sugar, butter, salt and mix with paddle attachment to mealy dough then add the raisin and sponge and mix for 5 more minutes with paddle attachment. Then rest the dough up to double and divide to mold then proof them and bake at 375 \*F up to golden brown.





### CHOCOLATE CHERRY BREAD

#### Ingredients:

Pain au lait recipe 1.5 kg, soft butter 120 gr, chocolate 240 gr, dried cherries 240 gr, walnuts 240 gr, cinnamon 6 gr.

#### Method:

Mix the flour, yeast, soft butter, salt and sugar up to mealy dough then add the mixture of egg and milk and add the chocolate and cherries in 2 last minutes. Then ferment to double and divide in 450 gr pieces and shape to oval and grease the mold then put them in mold and rest 10-15 minutes and bake at 375 \*F up to golden brown.



### STOLLEN BREAD

#### Ingredients:

Milk 75 gr, eggs 50 gr, yeast 20 gr, glucose 13 gr, sugar 13 gr, bread flour 125 gr, flour 125 gr, butter 88 gr, clove powder 1.5 gr, cinnamon powder 1.5 gr, salt 4gr, lemon rind 4gr, raisin 300 gr, pineapple 25 gr, citronade and orange peel 50 gr, slice almonds 50 gr.

#### Method:

A day before mix the citronade, orange, raisins, almonds and lemon zest in the hot water and rum. Then put them in fridge. The day of baking drain them.

warm the glucose and water over a Bain Marie and add the milk and egg and some sugar then add the yeast and dissolve it with a whisk. Then add some flour to make a batter and dust some flour on top to make a crack after activation of yeast.

Mix the flour, butter, salt, sugar and mix with paddle attachment to mealy dough. Then add the drain fruits and sponge. Now mix until 5 minutes. Then ferment up to double. Then divide to three

pieces and rest 10-15 minutes. Now open the middle any piece with rolling pin and put 60 gr marzipan which is like a tube in the middle of dough and proof it. Then bake at 375 \*F until golden brown and remove from oven and brush some meted butter on top of them and dust the icing sugar. Wait to absorb the icing sugar and dust again. When is a little warm wrap them and eat next day.



## JURNAL AND SUMMARY WEEK 9

Thursday and Friday Objective:

We baked Stollen bread, Butter Brioche, Challah Bread, Corn Bread, Pumpernickel Bread, and made the pastry cream.

### CORN BREAD

Ingredients:

Corn meal 500 gr (corn flour 250 gr, corn meal 250 gr), bread flour 500 gr, old dough 900 gr, salt 20 gr, Yeast 40 gr, Water 600 ml.

Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment for 1 hour then divide to 6 pieces and rest for 10-15 minutes and shape to oval then bake at 400 \*F up to golden brown.



### CHALLAH BREAD

Ingredients:

Yeast 30 gr, water 270 ml, Honey 92 gr, oil 120 gr, eggs 200 gr, bread flour 840 gr, salt 18 gr, egg wash.

Method:

Mix all ingredients (honey melted in microwave) in the mixer with hook attachment for 9 minutes. We should mix at first with no. 1 up to absorb the oil to the dough then change to speed no. 2.

Then ferment to double and divide to 100 gr pieces and after 10-15 minute make long tube with them and make Braid and egg wash then proof and again egg wash and bake at 375 \*F up to golden brown.



## PASTRY CREAM

### Ingredients:

Milk 500 ml, sugar 100 gr, egg yolks 8, corn starch 30 gr, bread flour 30 gr, vanilla extract 20 ml.

Bring to boil the milk and half of sugar then mix the egg yolks and remain sugar in the bowl then add flour and starch to the eggs. When it starts to boil temper the milk to the egg mixture and back to heat, after 1 minute it is thick and pour over a plastic wrap on the tray and put over another tray with ice to cool.

## BUTTER BRIOCHE BREAD

### Ingredients:

Bread flour 1 kg, salt 20 gr, sugar 160 gr, eggs 8, Yeast 50 gr, Butter 500 gr.

### Method;

Mix the flour, yeast, sugar (we can add less or more), butter in the mixer with paddle attachment and mix up to mealy. then change to hook and add eggs and mix for 6 minutes with speed no. 2. Then put the dough in the fridge for 1 night and divide to 2 parts. One part divide to 50-60 grams pieces and one for making a roulade.

For small pieces make a ball and roll one small piece of it with the side of hand to make a tin. Then grease the small molds and put them inside and push the sides of each tin in the middle. then proof and egg wash then bake at 375°F up to golden brown.



For the roll one we open it with rolling pin. Mix the cool pastry cream in the bowl with the spatula and then rub on the opened dough but not in the edges. Then spread some raisins and egg wash the sides and roll it. Rub the softened butter on top of the roll and cut in small pieces. Then grease the molds and put the pieces in the mold and proof them. After that egg wash and bake at 375 °F up to golden brown.





## PUMPERNICKEL BREAD

Ingredients:

Ingredients:

Bread flour 750 gr, Dark rye flour 200 gr, Old dough 550 gr, brown sugar 50 gr, salt 20 gr, water 600 ml, yeast 35 gr, coffee extract 25 ml.

Method:

Mix all ingredients in the mixer with hook attachment for 9 minutes and ferment up to double. The divide to 6 pieces and shape to oval. Then rest 10-15 minutes and scratch the top with bread knife and bake at 400 \* F up to golden brown.



## STOLLEN BREAD

Milk 300 ml, eggs 4, Glucose 54 gr, sugar 54gr, bread flour 500 gr, yeast 80 gr.

Flour 500 gr, butter 350 gr, clove powder 6gr, cinnamon powder 6 gr, salt 16 gr, lemon zest 16 gr, Raisins 1200 gr, pineapple candied 100 gr, citronade 200 gr, sliced almond 200gr.

### Method:

Mix the lemon zest, raisins, almond, citronade, pineapple, in the bowl and add some Rum and hot water and soak for one night. Next day drain them and set aside. Make a sponge with warm milk, sugar, Glucose, Yeast and flour and wait to raise. Mix the flour cinnamon powder, clove powder and butter and salt to make mealy then add the drained fruit and at last the sponge and add some flour if it is sticky and ferment for 1 hour then divide to 12 pieces (450 gr) and rest for 10-15 minutes. Cut some marzipan in 50 gr pieces and roll to make small tubes. The roll each piece of dough in the middle and put the marzipan inside then push two edges together. Then proof and bake at 375 \*F until golden brown and when remove from oven rub the melted butter and dust icing sugar in two stages. Then wrap and cool.



## Summary

This course was very helpful for me because I was not good at baking bread and now I proud myself to bake some goods. I am very thankful of Chef PAUL MASSINCAUD to help me in this course with his patient in teaching. I was a very enjoyable time in the class with chef and bake very nice bread which spread those morning the smell of fresh bread in school and attracted all to come to the kitchen.