



PORTFOLIO

Tran Thi Bao Tran (Tracy)

1830003

**CUL2027– ARTISAN BREADS & BAKING
PRODUCTION**

WEEK 1

BAGUETTES



TURKISH PIDE BREAD



PAIN AU LAIT



Pullman Loaves



WEEK 2

Baguette



Whole Wheat Bread

- Combine the Poolish, flour, yeast salt, sugar and water
- Mixing on low speed to blend the ingredients. Knead on medium. Approximately 9 minutes.
- Remove the dough from machine, and then cover and ferment until doubled.

- Punch down the dough, cover and rest 15 minutes.
- Divide into 4. Round each pieces of dough.
- Shape and cover until increased 50% in volume.
- Score and bake at 425°F (with steam).



Potato Cheddar Cheese Bread

- Boiled and peeled potatoes.
- Combine all ingredients on mixer (except cheese). Cutting the cheese into cubes and putting at last 30 seconds.
- Blend the dough with low speed, increase to medium speed (approximately 9 minutes).
- Cover and ferment till doubled.
- Divide into 6 equal portions. And round the dough, cover and ferment till increases 50% in volume.
- Shape into flat round, and cover.
- Score and bake at 350°F.



US \$ Candy Bread



San Francisco Sourdough

- Combine all ingredients on mixer (but salt and yeast different side)
- Blend the dough with low speed, increase medium speed and knead approximately 9 minutes. The dough should be smooth and firm
- Cover and ferment approximately 1 hour. The dough is doubled.
- Divide by 4 equal pieces. And round the dough, cover and ferment, the dough increases 50% in volume.
- Shape 2 into baguette and to round, and cover
- Score and bake at 400°F with in steam injected about 30 - 45 minutes



WEEK 3

Black pepper cheddar bread

- Combine all ingredients on mixer
- Blend the dough with low speed, increase medium speed and knead approximately 9 minutes. The dough should be smooth and firm



- Dust a lot of flour when taking out the dough because of sticky dough.

- Cover and ferment approximately 1 hour. The dough is doubled.

- Divide by 3 big pieces (400gr) and 2 smaller pieces (300gr). Kneading oval shape for big dough and round shape for small dough, cover and ferment. Setting aside 15 minutes.

- Putting big one to oval bamboo baskets and smaller one to around baskets with sifting bread flour and tapioca on baskets, and cover

- cut and bake at 400°F with in steam injected about 45 minutes.



Carrot Herb Bread

- In a mixing bowl, add all ingredient but parsley and carrot. Add flour, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins. In the 20 last seconds, add parsleys and carrots to prevent the colour.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 6 and proof in room temperature.
- On sheet pan line
- ed parchment paper, dust cornmeal.
- Roll the 6 pieces of dough and squeeze 2 sides, the key up side down.
- Proof 1 more time in room temperature.
- Cut on surface into 3 lines.
- Bake at 400°F with steam.



Tiger Bread

- For Topping:
 - In mixing bowl, add flours, yeast, salt, sugar, oil and $\frac{3}{4}$ of water: mixing in medium speed with paddle attachment.
 - Then add more water and keep mixing.
 - Cover by dry and clean towel with the paddle attachment in side, in case the batter gets dry so can mix right away.
- For Bread:
 - Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
 - Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
 - Dust flour on dough if too sticky to take out easily.
 - Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
 - Cut into desired shape/weight
 - Let it rest 1 more time, about 5-10 mins.
 - Roll/Shape as desired.
 - After proofing properly and dividing, add the topping on top and spread out gently by big off-set spatula.



SF Sourdough bread



- Refrigerate overnight. There'll be bubble on surface.
- Take out. Shape as desired. place on a cornmeal-dusted sheet pan and cover.
- Brush the egg white on the top and cut on top with razor.
- Bake at 450°F with steam until well browned.

Viennese Bread

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.



- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired.
- Be careful because of oil so the dough will be very sticky, may need adding more flour if too sticky.
- Divide by 50-60g pieces.
- Ferment in the proofer.
- Bake at 450 °F with steam approximately 10 – 12 mins

English muffin Loaves



Fougasse Provencale

- In a mixing bowl, add all ingredient: flour, oil, oregano, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.



- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Because of large amount so totally knead in 15 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 3 and proof in room temperature.
- On full sheet pan, spray the oil and spread out by hand to prevent sticky, should not add too much oil to prevent the bread dough pull together.
- Roll out by rolling pin but shouldn't play too much. Then place on tray.
- Use pastry cutter to cut.

- Warp.
- Add sautéed onions and olives without seeds on surface. Can add cheese and bacon as desired.

Bake at 440°F with steam approximately 30 mins.



Multigrain Sourdough Bread



WEEK 4

BRITTANY FRENCH RYE

- In a mixing bowl, add all ingredient. Add flours, yeast (on 1 side), salt (on the other side), sourdough, and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 5 pieces of 400g and then let them rest 15 – 20 mins.
- Roll in the middle of piece dough then fold.
- Proof again.
- Bake at 400°F approximately 30 – 35 mins with steam.



VIENNESE

- Same process with the other bread: Mix all ingredients.
- Divide:
 - For Turtle: 3 of 100g-pieces and 1 of 300g-piece.
 - For Crocodile: 2 of 100g-pieces and 1 of 400g-piece.
- Roll and line.
- Ferment in the proofer.
- Egg wash.
- Use pastry cutter to make feet.
- Use scissor to make on top.
- Sesame: on top.
- Bake at 450°F with steam until done.



KAISER/ VIENNES ROLLS



BAGUETTE



PITA BREAD

- Add flour, yeast (on 1 side), salt (on the other side), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
Prepare 1 full sheet pan, upside down, lined with parchment paper.
- Divide by 100g-pieces. Roll, place pieces on top of each other but dust to prevent sticky and let rest, about 5 mins.
- Roll 1 more time from first one, this as possible. DO NOT take a long time when rolling.

- Bake immediately without steam about 5 -8 mins.



PAIN AU LAIT



FRENCH SOURDOUGH BREAD



WEEK 5

BAGUETTE



FOCACCIA

- Soft dough.
- In a mixing bowl, add all ingredients but no onion and mix about 8 mins.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough.
- Sautee onion.
- Prepare bowl: add a little oil and spread out on sides and bottom of the bowl.
- Dust flour on dough if too sticky to take out easily. Wrap the bowl.
- Prepare a half sheet pan: a little oil.
- After proofing in bowl, flip over on the half sheet pan, then spread out and don't cover. Because the oil covers on surface of the dough.
- Dot on the surface of the dough by fingers.
- Bake at 400°F without steaming.



PAIN AU LAIT



FOUGASSE PROVENÇALE



GERMAN MASON'S BREAD

- Butter: soften.
- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Place on warm spot to proof.
- Divide by 4. Proof.
- Cut 5 lines on the surface.
- Bake.



NORMANDY

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 9 mins.
- Place on warm spot to proof.
- Divide by 6. Shape in oval.
- Proof.
- Cut a line on the surface.
- Bake.



WHOLE WHEAT BREAD

- Add all ingredients to mixing bowl: Flours, yeast on 1 side, salt on the other side, polish and $\frac{3}{4}$ of water.
- Mix on low speed to blend the ingredients, add the remaining $\frac{1}{4}$ of water. Knead on medium speed. Totally about 9 mins.
- Cover and ferment it until doubled in size.
- Cut into 4 pieces, let them rest again.
- Shape into an oval shape.
- Proof 1 more time to let them rest.
- Cut on surface as the leave.
- Bake at 425°F with steam until well browned



PAIN FENDU



WEEK 6

BAGUETTE



FOCACCIA



BRITTANY FRENCH RYE



MULTIGRAIN SOURDOUGH



BREAD RUSTIC



HAZELNUT, WALNUTS AND ALMOND BREADS

- Same method but 8 mins for mixing and nuts are added in 2 last mins at low speed (number 1).
- Proofing on warm pot.



CIABATTA WITH POOLISH

- Add flour, yeast (on 1 side), salt (on the other side), polish, and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Divide and shape as desired.



WEEK 7

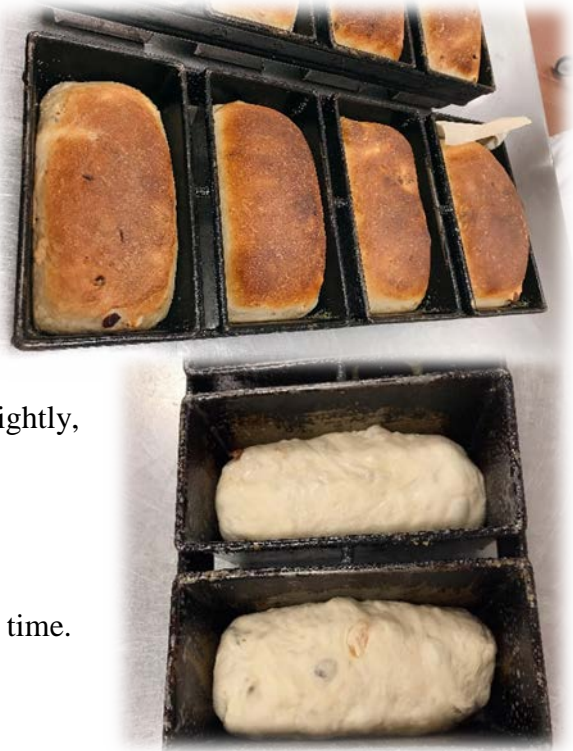
CHOCOLATE SOUR CHERRY BREAD

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water, but no chocolate and cherries.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 10 mins because of large amount.
- In last 2-3 mins, add chocolate and cherries.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (500g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the bread knife to cut the top of breads.
- Bake until done.



FRUIT AND NUT BREAD

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water, but no nuts, raisins and apricot.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 9 mins.
- In last 2-3 mins, add nuts, raisins and apricot.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (450g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll and shape.
- Spray the mold, place in mold and proof 1 more time.
- Bake until done.
- Unmold and cool down once bake well.



CURRENT AND ANISE BREAD



PLAIN BAGEL

- Melt honey.
- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water, but no seeds.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2). Totally knead in 9 mins because of large amount.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (60-70g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll and shape.
- Ferment about 20mins then refrigerate.
- Take out after 24hrs.



- Add all ingredients for poaching in a large pot and bring to a boil.
- Cut the bagel lined parchment paper into strips; dip to the poaching, flip over, unwrap and take out.
- Add cheese or sesame seeds on top when it's still dry.
- Bake until done, very light brown.



OLIVE BREAD

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water, but no olives.
- Olives should be cut in half and combine with some flour because of its liquid.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2). Totally knead in 9 mins because of large amount. Add the olive-flour in 2 last mins
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (450g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll and shape
- Cut on surface of bread by scissor.
- Bake until well done,



CINNAMON ROLL BREAD

- Make the sweet bun dough, same process.
- Make the sauce.
- Make the topping from creamcheese.
- After proof well, dust on the surface of table; and use rolling pin to roll out the dough. The thickness should be same, and the dough should be rectangle.
- Add the topping on surface. Spread out by spatula evenly.
- Meanwhile mix some brown sugar and cinnamon, add on top of the topping and spread out evenly.
- Add pecan on top.
- Use water and brush on the edge.
- Roll the dough, should be tight.
- Use the softened butter to spread on top of the rolled dough.
- Cut into small pieces.
- Spray the mold, but just the edge of mold, not bottom.
- Bake at 350°C because there're milk powder and cheese in ingredient.



PAIN DE MIE



WEEK 8

STOLLEN

- Add sultana raisins, diced pineapples, diced citronade, diced orange and sliced almonds in a bowl, mix by hand to combine together.
- In a pot, bring the water to a boil. When water is ready, pour to the fruits mixture and add 30g of rum.
- Refrigerate over night.
- When ready, drain well.
- Prepare Bran Marie: in a bowl, add glucose, warm up, not hot, because if too hot, the yeast will be killed.
- Add milk and egg, whisk to combine. Then add yeast, whisk well. Take out but keep whisking to prevent being too hot.
- Add sugar and whisk to combine.
- Add $\frac{3}{4}$ of the bread flour. Whisk to combine.
- Cover by $\frac{1}{4}$ of the flour, should cover properly. Wrap well and then wait until grow up.
- In a mixer, add flour, spices, butter, salt and mix by paddle into mealy.
- Add the drain fruits to the mixer. Then add the grew sponge.
- Add extra flour if too wet and needed. Keep mixing until done.
- Dust flour on dough if too sticky to take out easily.
- Shape it. Place on the prepare tray, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Roll out in the middle, add the filling. Fold in.
- Proof.
- Bake it until well done. Take out and sprinkle by icing sugar, 2 times.
- Cool down. Then wrap tightly.



THE FILLING



CHOCOLATE CHERRY

- Fruits, nuts and dry ingredients: add in mixer and mix into mealy by paddle about 2 – 3 mins.
- Change to the hook attachment. Then add milk and egg. Mix to combine. Same with Pain Au Lait.
- Proof in fridge overnight.
- Divide into 450g-pieces.
- Shape.
- Prepare loafs and spray. Place in loafs.
- Bake until well done. Cool down and unmold.



CHALLAH

- Honey: microwave to melt.
- In a mixer, add flour, salt, yeast, melted honey, oil and water; mix 9 mins.
- Because there's a lot of liquid so this's soft and rich dough.
- Scrape down frequently.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (70-100g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape braiding as desired. Then egg wash.
- Place in the proofer about 20 mins until well done. Then egg wash again.
- Bake well.



CORNBREAD

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water,
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 10 mins because of large amount.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (500g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the bread knife to cut the top of breads.
- Bake until done.



KUGELHOPF

- Over Bain Marie: Add milk and egg in a bowl, warm up, not hot, then whisk to combine.
- Then add yeast to the milk-egg mixture and whisk well. Add $\frac{1}{4}$ of sugar in the sponge to help yeast active.
- Cover the surface by flour, should be covered completely.
- In the mixer, add the remaining flour and sugar, salt, vanilla extract and butter; mix into mealy by paddle attachment.
- Add the raisin and keep mixing.
- When the sponge rises, add to the mixer and mix well, approximately 3-5mins.
- Dust flour on dough if too sticky to take out easily.
- Place on the bench, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Meanwhile, prepare molds, spray.
- Roll and place in the prepared molds.
- Proof.
- Bake it until well done.



PANETTONE

Same method:

- Make the sponge from flour, water and yeast over Bain Marie.
- Make mealy from flour, vanilla extract, sugar, salt and softened butter.
- Add egg yolks, zests and diced fruits.
- Add the sponge and mix approximately 3-5 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on the bench, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Meanwhile, prepare molds, spray.
- Roll and place in the prepared molds.
- Proof.
- Bake it until well done.



WEEK 9

STOLLEN



CHALLAH



CORNBREAD

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water,
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 10 mins because of large amount.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (500g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the bread knife to cut the top of breads.
- Bake until done.



PASTRY CREAM

- In a pot: bring the milk and half sugar to a boil.
- In the other bowl, add the egg yolks and the remaining sugar, mix well by a whisk.
- Add flour and cornstarch in the bowl, mix to combine and no lump.
- Add vanilla and whisk to combine.
- When the milk comes to simmer, add a little simmering milk to the bowl and whisk well.
- Pour the egg mixture back to the simmering milk and start cooking. Stir well when heat is still on.
- Pour on prepared ice bath.
- Wrap well.
- Refrigerate when cool down.



- **BUTTER BRIOCHE**

- All ingredients in mixing bowl, mix until mealy by paddle attachment.
- After that, change to hook attachment and add the egg, mix well, approximately 5 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (half is for 60g-pieces and half is for roll).
- Let it rest 1 more time, about 5-10 mins.
- For 60g-pieces:
 - Prepare mold, grease.
 - Roll and shape. Place in the mold.
 - Egg wash, then ferment in the proofer.
 - When ready, take out from the proofer and egg wash again.
 - Bake well.
 - Unmold after cooling down.



- For half portion:
 - Dust on the surface of table.
 - Use rolling pin to roll out the dough. The thickness should be same, and the dough should be rectangle.
 - Add the pastry cream on surface. Spread out by spatula evenly.
 - Add raisin on top.
 - Brush water on the edge.
 - Roll the dough, should be tight.
 - Use the softened butter to spread on top of the rolled dough.

