

# LESSON 6

## The Key Points of The Lesson

### **BAGUETTE**

➤ *Ingredients:*

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

- 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 (small positions or cut into 400g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the razor to cut the top of breads.
- Bake at 375°F.



## **POOLISH**

### ➤ *Ingredients:*

Flour, bread	350 g
Water	365.06 g
Yeast	6 g

- Mix all ingredients.
- Use paddle attachment.
- Shouldn't overmix.
- Yeast should be shredded because just mixing 3 mins.

## **FOCACCIA**

### ➤ *Ingredients:*

Flour, bread	2100 g
Water	1400 ml
Yeast	60 g
Olive Oil	200 ml
Salt	40 g

- Soft dough.
- In a mixing bowl, add all ingredients 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.
- Prepare for topping as desired (onion, ham, cheese...).
- 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 it 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 ò the dough by fingers.
- Bake at 400°F without steaming.



## **BRITTANY FRENCH RYE**

### ➤ *Ingredients:*

Soughdough Starter	100 g
Water	1160 g
Rye Flour, light	200 g
Bread Flour	1800 g
Yeast, Fresh	80 g
Salt	40 g
Quark, Farmers Cheese	300g



- 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.

## **MULTIGRAIN SOURDOUGH BREAD**

### - *Ingredients*

Cracked Wheat	135 g
Water, Hot	240 ml
Whole Butter, Melted	60 g
Molasses	45 g
Honey	45 g
Salt	6 g
Non-Fat Dry Milk Powder	60 g
Flax Seeds	60 g
Sunflower Seeds, Roasted	60 g

Sourdough Starter	660 g
Yeast	30 g
Whole Wheat Flour	300 g
Bread Flour	300 g
Flour or Rice Flour	As Needed

- In a mixing bowl, add all ingredients. Mix in low speed (1) and scrape down frequently.
- Turn on medium speed (2).
- Knead on 4 mins maximum. Do not overmix to avoid soft dough.
- Divide by 6 and do same process.
- Bake at 375°F approximately 30 mins without steam.



### **RUSTIC**

#### - *Ingredients*

Water	1170 ml
Yeast	72 g
Bread Flour	1.8 kg
Salt	36 g



- 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. Use the razor to cut the top of breads.

- Bake at 375°F.



### **HAZELNUT, WALNUTS AND ALMOND BREADS**

#### ➤ *Ingredients*

Fermented Dough	2 kg
Rye Flour	600 g
Whole Wheat Flour	600 g
Water	750 ml
Salt	25 g
Yeast	80 g
Nuts (Hazelnut, Walnut & Almond)	800 g

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and  $\frac{3}{4}$  of the water.
- The nuts are added in 2 last mins.
- 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.
- Roll/Shape as desired. Use the razor to cut the top of breads.

- Bake at 375°F.



### **CIABATTA WITH POOLISH**

#### ➤ *Ingredients*

Bread Flour	1 kg
Yeast	60 g
Milk	150 ml
Water	500 ml
Olive Oil	30 ml
Biga	1 kg
Salt	40 g
Cornmeal	As Needed

- 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.





# LESSON 7

## The Key Points of The Lesson

- ✓ When the breads change colour, take the vent of oven out then steam can come out because in this stage the breads doesn't grow up any more.

### **CHOCOLATE SOUR CHERRY BREAD**

#### ➤ *Ingredients*

Bread Flour	2 kg
Yeast	80 g
Water	1200 ml
Salt	40 g
Brown Sugar	80 g
Chocolate	180 g
Sour Cherries	400 g

- 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**

### ➤ *Ingredients*

Bread Flour	2 kg
Yeast	80 g
Water	1200 ml
Salt	40 g
Brown Sugar	80 g
Sourdough	400 g
Raisins	200 g
Apricot	200 g
Walnut	200 g

- 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**

### ➤ *Ingredients*

Current	400 g
Bread Flour	1500 g
Rye Flour	500 g
Yeast	80 g
Water	1200 ml
Salt	40 g
Sugar	80 g
Anise Seeds	40 g
Molasses	40 g
Orange Zest	2

- Rye flour: dry.
- First of all, add approximately  $\frac{1}{4}$  of water to the bowl of mixing bowl (bottom).
- Add flour, anise seeds, so it gets more flavour from anise seeds.
- Meanwhile, melt molasses in microwave and add to the mixing bowl.
- Add salt, sugar, yeast and orange zest. Make sure yeast, salt and sugar in 3 different sides.
- Add more water.
- Mix in low speed (1) by the hook. Add the remaining water and turn the mixer to number 2. Totally mixing in 9 mins.
- In 2 last mins, add currants.
- 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/Shape as desired. Use the scissor to cut the top of breads.
- Bake until done.



## **PLAIN BAGEL**

### ➤ *Ingredients*

High-gluten Flour	720 g
Water	475 g
Vital Wheat Gluten	36 g
Yeast	30 g
Barley Malt of Honey	15 g
Salt	15 g
Sesame Seeds	As Needed
Caraway Seeds	As Needed
Poppy Seeds	As Needed
Onions, chopped	As Needed
Kosher Salt	As Needed

- 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**

### ➤ *Ingredients*

Bread Flour	1.8 kg
Whole Wheat Flour	300 g
Rye Flour	500 g
Yeast	80 g
Salt	21 g
Fermented Dough	300 g
Water	1650 ml
Olive Oil	150 ml
Pitted Green Olive	800 g

- 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. 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**

### ➤ *Ingredients*

<i>SWEET BUN DOUGH:</i>	
Yeast	50 g
Water	420 ML
Milk Powder	55 g
Bread Flour	750 g
Pastry Flour	250 g
Sugar	210 g
Salt	14 g
Eggs	100 g (2 eggs)
Unsalted Butter, room temperature	100 g
Egg Wash	As Needed
<i>TOPPING:</i>	
Pastry Cream	360 g

- Make the sweet bun dough, same process: Add all ingredients and  $\frac{3}{4}$  of water in mixing bowl. 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.

- Make the paste.
- 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 (Pastry Cream) 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***

- 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). 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 (450g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Spray the mold.
- Roll and shape. Place in the mold.
- Ferment.
- Bake at 395°F until done.
- Unmold when baked well.



# LESSON 8

## The Key Points of The Lesson

### STOLLEN

#### ➤ *Ingredients*

Milk	75 g
Eggs	50 g
Yeast	20 g
Glucose	13 g
Sugar	13 g
Bread Flour	125 g
Flour	125 g
Unsalted Butter, Softened	88 g
Clove Powder	1 ½ g
Cinnamon	1 ½ g
Salt	4 g
Lemon Zest	4 g
Sultana Raisins	300 g
Pineapple, diced	25 g
Citronade, dice lemon	25 g
Orange, diced	25 g
Sliced Almond	50 g

- 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. Brush melted butter on top of stollen, and sprinkle by icing sugar, 2 times.



- Cool down. Then wrap tightly.



## **CHOCOLATE CHERRY**

### ➤ *Ingredients*

Pain Au Lait Recipe	1.5 kg
Unsalted Butter, Softened	120 g
Mi – Amer Chocolate	240 g
Dried Cherries	240 g
Walnut	240 g
Cinnamon	6 g
Glaze Sugar and Pearl Sugar	As Needed

- 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**

### ➤ *Ingredients*

Bread Flour	840 g
Yeast	34 g
Honey	92 g
Water	210 g
Butter	120 g
Eggs	200 g
Salt	18 g
Egg Wash	As Needed
Sesame Seeds	As Needed
Poppy Seeds	As Needed

- Honey: microwave to melt.
- In a mixer, add flour, salt, yeast, melted honey, oil and water; mix 9 mins.
- Because there're 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 at 380°F.

## **CORNBREAD**

### ➤ *Ingredients*

Bread Flour	1 kg
Cornmeal	1 kg
Fermented Dough	1.8 kg
Salt	40 g
Yeast	80 g
Water	1200 ml

- 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***

### ➤ *Ingredients*

Milk	300 ml
Eggs	480 g (10 eggs)
Yeast	40 g
Vanilla Extract	5 ml
Sugar	150 g
Bread Flour	1020 G
Salt	22 g
Butter, Softened	540 g
Raisins, conditioned	480 g

- 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**

### ➤ *Ingredients*

Sponge	Bread Flour	240 g
	Water	360 ml
	Yeast	7.5 g
Dough	Sponge	607 g
	Water	120 ml
	Yeast	30 g
	Egg yolks	120 g
	Bread Flour	840 g
	Sugar	240 g
	Lemon zest, grated	4 g
	Orange zest, grated	6 g
	Vanilla Extract	15 ml
	Unsalted Butter, softened	360 g
Raisins, conditioned	180 g	

	Golden raisins, conditioned	180 g
	Candied orange peel, diced	180 g
	Egg wash	As Needed

- 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.
- Unmold.



# LESSON 9

## The Key Points of The Lesson

### **STOLLEN**

#### ➤ *Ingredients*

Milk	300 g
Eggs	4
Yeast	40 g
Glucose	54 g
Sugar	54 g
Bread Flour	500 g
Flour	500 g
Butter	350 g
Clove powder	6 g
Cinnamon	6 g
Salt	16 g
Lemon Zest	16 g
Sultana Raisins	1200 g
Pineapple, diced	100 g
Citronade, diced orange	200 g
Sliced Almond	200 g

- 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 prepared 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.



## **CHALLAH**

### ➤ *Ingredients*

Bread Flour	840 g
Yeast	34 g
Honey	92 g
Water	210 g
Butter	120 g
Eggs	200 g
Salt	18 g
Egg Wash	As Needed

Sesame Seeds	As Needed
Poppy Seeds	As Needed

- Soften the butter.
- Honey: microwave to melt.
- In a mixer, add flour, salt, yeast, melted honey, softened butter and water; mix 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 (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**

### ➤ *Ingredients*

Bread Flour	1 kg
Cornmeal	1 kg
Fermented Dough	1.8 kg
Salt	40 g
Yeast	80 g
Water	1200 ml



- 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.

### **PUMPERNICKEL BREAD**

#### ➤ *Ingredients*

Bread Flour	1.5 kg
Dark Rye Flour	400 g
Fermented Dough	1.1 kg
Brown Sugar	100 g
Salt	40 g
Water	1200 ml
Yeast	70 g
Coffee Extract	50 ml

- Melt the coffee extract.
- 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). 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 by 6 equal pieces.
- Let it rest 1 more time, about 5-10 mins.
- Roll and shape. Then let it rest.
- Bake until well done.

### **PASTRY CREAM**

#### ➤ *Ingredients*

Sugar	100 g
Egg Yolks	8 yolks
Milk	500 ml
Cornstarch	30 g
Bread Flour	30 g
Vanilla Extract	20 l

- 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**

### ➤ *Ingredients*

Bread Flour	1 kg
Yeast	50 g
Sugar	160 g
Salt	20 g
Eggs	8 eggs
Butter	▪

- 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 at 380 °F. Then unmold after cooling down.

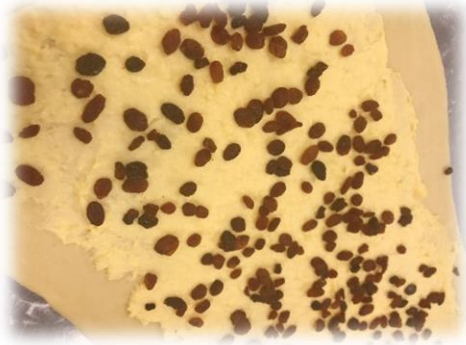


- For half portion:
  - Dust on the surface of table.
  - Use rolling pin to roll out the dough. The thickness should be same, and the dough should be rectangle.

- 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.

- Cut into small pieces.



- Grease the mold, but just the edge of mold, not bottom.
- Ferment in the proofer.



- Bake well and unmold once baked.

