



# SOFT DOUGH

A WORLD OF POSSIBILITIES

INSPIRATION IN EVERYDAY LIFE



*The best  
soft dough  
deserves the  
best fillings!*



# ONE BASIC DOUGH - MANY OPTIONS

**The traditional soft dough is an increasingly important part of the traditional baking. Every day, we aim to offer innovative solutions for our customers within taste, shelf life and application.**

Just4Taste® Pastry Dough was developed with taste in focus. In production process, a lot of attention is given to the combination of ingredients. The perfect combination yields just the right taste, which makes this soft dough the perfect base for all kinds of soft pastry.

With unlimited numbers of exciting fillings and a perfect basic dough, you are only limited by your imagination. In this booklet, we introduce you to variations on well-known pastries, provide you with step-by-step guidance to creating more advanced wreath-shaped pastries and new combinations, which enable you to offer your customers pastries suitable for morning, lunch and evening and which stay fresh.

The advantages of using Just4Taste® Pastry Dough:

- Fantastic flavour
- Versatile – may be used in a variety of ways
- Excellent fesh keeping
- Easy to handle
- The option of supplying your shop with freshly-baked products throughout the day. Unbaked products may be refrigerated for up to 24 hours
- Fewer scalings and more productive bakery processes
- Financial benefits

Our team of well-qualified baking specialists are available with inspiration, sparring and suggestions for the innumerable applications of pastry dough.

Happy reading.

# Basic dough

## PASTRY DOUGH

Basic recipe for pastry dough with Just4Taste® Pastry Dough. One basic dough – many options.

**2,000 g Wheat flour**  
**600 g Just4Taste® Pastry Dough Conc.**  
**225 g Vegetable oil**  
**225 g Yeast**  
**50 g Pasteurised egg**  
**1,100 g Water**  
 4,200 g Total weight

**Kneading time:** 3 + 7 min.

**Dough temp.:** 27 °C

**Resting time:** 30 min. 2 x 15 min.

**Proving time:** approx. 40 min.

Mix all ingredients at slow speed for 3 minutes and at high speed for 6-7 minutes until the dough is smooth. Leave to rest for 2 x 15 minutes.

## BRIOCHE

A pastry dough with a higher butter and egg content than our usual pastry dough.

**2,000 g Wheat flour Manitoba**  
**400 g Just4Taste® Pastry Dough Conc.**  
**100 g Yeast**  
**400 g Pasteurised egg**  
**400 g Salty butter**  
**1,000 g Water**  
 4,300 g Total weight

**Kneading time:** 5 + 5 min.

**Dough temp.:** 27 °C

**Resting time:** 40 min. 2 x 20 min.

**Proving time:** approx. 50 min.

Mix all ingredients, except the butter, for a couple of minutes; and then add the butter 100 g at a time. On adding the last of the butter, change to second speed and mix until smooth.

### *Did you know ...*

If you refrigerate the rolls overnight, you may prove and bake them the following day. This yields an even softer and spongier brioche.



# PERFECT TASTE AND CONSISTENCY

**CREDI® Filling Maple and CREDI® Filling Blueberry are two fillings for baking, which may be used in a wide range of pastries and always with the same delicious flavour**

We primarily know the flavour of maple syrup from England, where it is used on everything from pancakes to the well-known Danish maple and pecan plait. CREDI® Filling Maple is popular and for good reason. The flavour is pleasant and it may be used in all types of products.

Due to its fantastic flavour and the beautiful colour it gives to pastry, blueberry is a well-known ingredient in, for example, muffins.

When you use CREDI® Filling Blueberry the consistency and flavour is the same each time, and the filling is super-easy to work with.

Visually, it is very attractive and its dark-purple colour catches the eye in the shop window.

Advantages of CREDI® Fillings:

- Bake and freeze stable
- Versatile application – may be used in all types of produce
- Easy to handle
- Outstanding flavour – every time
- Time-saving
- Free from E-numbers





## *A good tip*

Vary the recipe with a filling of either chocolate or raisins

# SOFT PASTRY "SUN" WITH MAPLE FILLING

15 pieces of each 430 g

**4,200 g Basic Dough - Just4Taste® Pastry Dough**  
**750 g Bake stable pastry custard**  
**1,500 g Maple pastry filling**

## METHOD

Roll 1,400 g pastry to a thickness of 2.75 mm. It should be approx 35 cm wide. Cut the sheet into 5 pieces of equal size, each measuring approx 27x35 cm.

Cut into the sheet along the longer side (35 cm) at 4 cm intervals, each cut measuring 12 cm. Pipe a line of 100 g maple pastry filling along the uncut side and then top it with a line of pastry custard.

Brush the cut side lightly with water and roll up the dough lengthways from the side with the filling. Shape the roll into a circle and place it on a baking sheet lined with baking paper.

Prove for 40 minutes and bake at 200 °C for 15-20 minutes.

## BAKE STABLE PASTRY CUSTARD

**400 g Bakery Cremin Luxury**  
**1,000 g Water**

Whip water and custard powder at medium speed for 3 minutes.

## MAPLE PASTRY FILLING

**1,000 g CREDI® Filling Maple**  
**500 g Soft cake margarine**  
**280 g Water**

Mix all ingredients with a flat beater at medium-high speed until most lumps of margarine have dissipated. The filling may appear to curdle, which is due the fact that this is a mix of water and margarine. However, once baked, it will look fine and uniform.



*One basic dough,  
plenty of options!*

## KNOT

Roll the dough to a thickness of 2.75 mm and a width of 50 cm. Prepare pastry filling and bake stable pastry custard and spread evenly across the dough. Fold the upper part 1/3 downwards across the sheet and fold the bottom part 1/3 upwards. Cut into strips approx 2 cm wide. Tie the pastry strips into a knot ensuring that the ends are joined underneath the knot. Place the knots well apart on the baking sheet and bake for 10 minutes.

## SWIRL

Roll the dough to a thickness of 2.75 mm and a width of approx 50 cm. Spread pastry filling and bake stable pastry custard evenly across the dough. Roll up the dough and cut the log into 25 pieces. Bake the swirls in a silicone mat at 210 °C for approx 10 minutes and decorate with either almond flakes, a centre of custard or with icing.

## HEART

Roll the dough to a thickness of 3 mm and spread pastry filling and bake stable pastry custard evenly across the dough. Roll up half the dough from the top to the middle and then the other half from the bottom to the middle. Place the "double swirl" on a baking sheet and squeeze it slightly, so that it takes the shape of a heart. Bake at 210 °C for approx 10 minutes.







*A good tip*  
Bake the knots in large muffin cups to add height and a slightly different shape



## TWIST WITH BLUEBERRY FILLING

15 pieces of each 480 g

- 4,200 g Basic Dough - Just4Taste® Pastry Dough**
- 750 g Bake stable pastry custard** (see p 7)
- 1,500 g Blueberry pastry filling** (see method p 7)

### BLUEBERRY PASTRY FILLING

- 1,000 g CREDI® Filling Blueberry**
- 500 g Soft cake margarine**
- 280 g Water**

Roll 1,400 g pastry dough to a thickness of 2.75 mm and an approximate width of 35 cm. Cut the sheet into 5 pieces of equal size measuring approx 27x35 cm.

Cover the dough evenly with 100 g blueberry pastry filling and 50 g bake stable pastry custard and roll it up along the shorter edge forming a log of about 35 cm in length.

Cut the log lengthways, twist the two pieces of pastry and gather the ends of the twisted pastry log to form a ring.

Place the wreath on a baking sheet lined with baking paper. Prove for approx 40 minutes, and bake at 200 °C for 15-20 minutes.

The wreath may be baked with no support, in an aluminium tray or other appropriate tray.





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*A good tip*

May also be baked as a straight twist - see step 3





# READY - STEADY - EAT!

The people are eating ever more fast food at home; however, it must be delicious and of good quality.

## BRIOCHE (RECIPE PAGE 4)

Remove the dough from the mixing bowl and let it rest under cover for approx 20 minutes. Divide into portions of each 1,400 g. Shape into rounds and leave to rest for a further 20 minutes. Divide each portion of dough, shape into rolls and place on a sheet with 5x4 rolls.

Apply gentle pressure to the rolls, giving them the shape of burger buns or shape them into hot dog buns. Prove for approx 50 minutes, and bake at 210 °C for 7-9 minutes.

## HOT DOG BUN

Light hot dog buns with lots of flavour from the buttery brioche dough and with room for all the trimmings

## BURGER BUN

The classic brioche bun is easily transformed into a burger bun – decorate with sesame seeds or try sprinkling it with wholemeal durum flour mixed with a touch of chili.





Suggested serving

## BRIOCHE CIRCLE WITH BRIE

A fantastic variation on the classic brioche.  
Easy to make and looks like a million.  
The perfect starter or party midnight snack.

Form 30 small rolls. Place these on a baking sheet so that they form two rings, a smaller centre ring from 8-10 rolls and a larger outside ring from 16-20 rolls. Leave room in the middle for a baked brie for dipping the bread in. Bake at 200-210 °C for approx 10 minutes.

*Don't like brie?*

Then place a bowl of pesto or another dip at the centre of the brioche circle instead.

# Good craftsmanship

## CREATES GOOD BAKING RESULTS

The key to perfect baked goods lies in the combination of fine raw materials and the proper process. Credin offers a complete range of ingredient solutions for bread, pastry and cakes; from improving agents, bread concentrates, sourdoughs and organic specialities to gluten-free products and traditional soft pastry dough.

We endeavour to ensure the satisfaction of you and your customers by developing products of the highest quality, both in terms of taste and ingredients. We have an eye for product development and keep up with the trends, so that we may provide you with the best possible selection.

**For more inspiration**

- visit [www.credin.dk](http://www.credin.dk)



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