The perfect product



Pastry 1

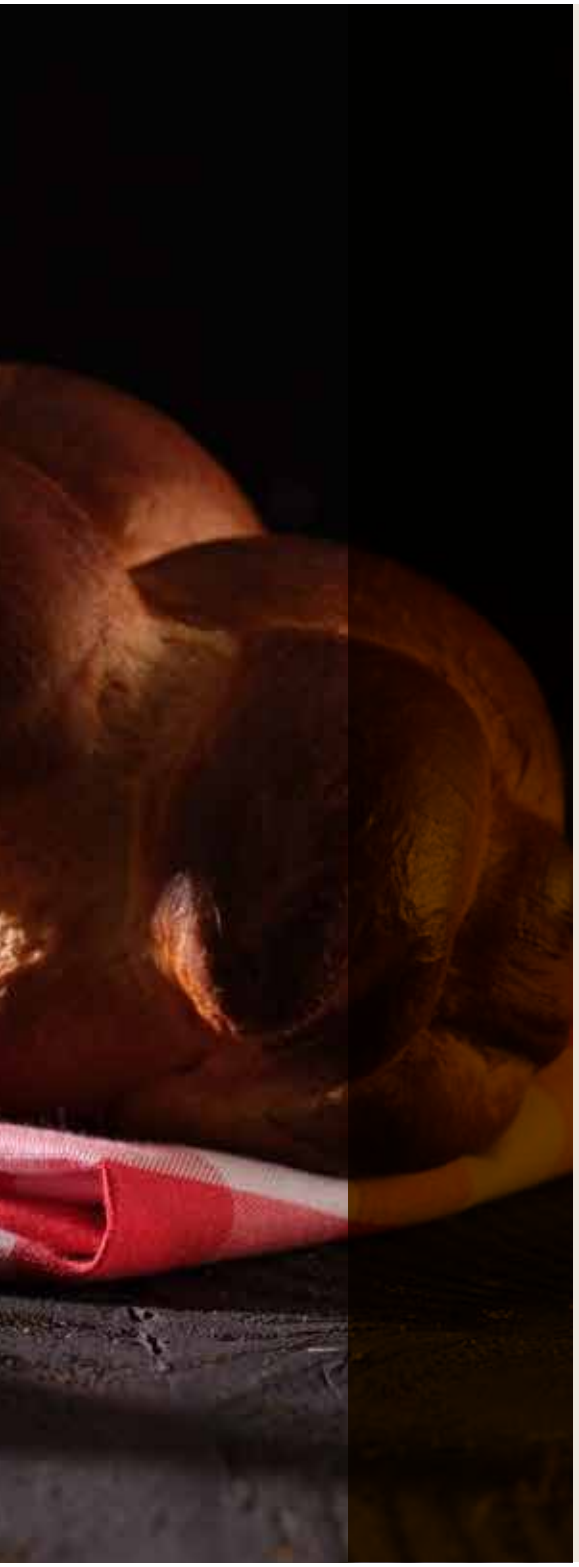
Richemont

THE PERFECT PRODUCT

Doughs

Rich yeast dough	13
Sweet yeast dough	79
Croissant dough	113
Laminated sweet yeast dough	129
Danish pastry	137
Puff pastry	147
Honey dough	177
Sweet butter dough	197
Grated dough	223
Strudel dough	237





THE PERFECT PRODUCT

Rich yeast dough

Butter braid	14
Egg wash	25
Grittibänz	26
1st of August bread roll	27
Vegan braid	28
Fécule spread (potatoe starch) for vegan pastries	29
Butter toast bread	32
Vegan toast bread	36
Butter Weggli (bread roll), pressed off	42
Butter Weggli, cut	50
Sandwich roll	54
Vegan Weggli	55
Pretzel roll / Silserli	58
Vegan pretzel roll / Silserli	65
Brioche	68
Savarin	74

Working technique & labeling

CUTTING TECHNIQUE

As a more rational alternative to scissors, the Wegglis can be cut with special Weggli scissors.
By cutting with the Weggli scissors the spikes are less pronounced.



Vertical cut with Weggli scissors



Surface: tear out and spikes less pronounced

By cutting with the Weggli scissors, the tear out becomes slightly flatter and less pointed / prominent. Since the cut is made with a vertical blade, the cut surface is evenly distributed on both sides.



Crumb: large porosity, less fluffy

The cut with the Weggli scissors is less deep than with conventional scissors. Porosity is therefore larger and the crumb less spongy.

LABELING BUTTER WEGGLI

Nutritional values per 100 g
energy value 1310 kJ/313 kcal; fat 8.7 g; saturated fatty acids 4.9 g; carbohydrates 49 g; sugar 3.6 g; protein 9.5 g; salt 1.4 g

List of ingredients
wheat flour (CH), water, **butter** (CH) 7%, **whole milk powder** (CH), baker's yeast, iodized table salt, sugar (CH), **barley malt**

Note
vegetarian

LABELING VEGAN WEGGLI

Nutritional values per 100 g
energy value 1234 kJ/295 kcal; fat 7.0 g; saturated fatty acids 2.6 g; carbohydrates 49 g; sugar 2.3 g; protein 7.9 g; salt 1.3 g

List of ingredients
wheat flour (CH), water, oat drink (water, **oat flour** [CH] 13%), vegetable fat (vegetable fat [shea], rapeseed oil), baker's yeast, table salt iodized, sugar (CH), **barley malt**, potato starch

Note
vegan

Influences during processing

ROLLED TOO TIGHTLY



Shape / Stability: longer, round
Surface: more wrappings, hardly visible layers
Volume: slightly smaller
Due to the larger number of wraps, the gluten is too elastic. The pastry develops less volume and is therefore rounder as well as slightly smaller.

ROLLED TOO LOOSELY



Shape / Stability: shorter, flatter
Surface: more irregular
Volume: smaller
Due to fewer wraps, the gluten is more extensible, the pastry thus loses stability during piece proofing and becomes flatter in the final shape.



Crust: less crispy, flaky
Crumb: more compact, firmer / less crumbly, moister, fine doughy stripes
The very elastic gluten causes the pastry to develop less volume. The crumb is more compact and moist, and fine doughy streaks may form due to the higher internal tension.



Crust: standard
Crumb: irregular and coarse porosity
With fewer wraps, the butter layers are thicker, making the porosity more irregular. Due to the loose wrapping, there is hardly any gluten tension. Trapped air can thus expand well, resulting in coarse porosity.

Influences due to piece proofing

TOO SHORT PIECE PROOFING



Pastry colour: lighter, dull
Shape / Stability: slightly raised
Surface: irregular, wild
Volume: compact
If the proofing time is too short, the dough may not develop enough and the enzymes will break down the starch less. The result is a pastry with a light, dull colour and a compact volume.



Crust: soft, rather thick
Crumb: moist, doughy streaks
Taste: tasteless, bland
During the short fermentation period, butter absorption and CO_2 formation in the dough layers is reduced, resulting in doughy streaks. The aroma resulting from fermentation is missing – the pastry is tasteless and bland.

TOO LONG PIECE PROOFING



Pastry colour: darker
Shape / Stability: flatter
Surface: no crack, layers less visible
Volume: smaller
In the long fermentation period, the enzymatic degradation is too intense, the pastry colours too much due to the pronounced Maillard reaction during baking. The oven leavening is missing because the gluten partially loses its gas retention capacity (CO_2).



Crust: large bubble formation, glassy
Crumb: more compact on the bottom than on the top, greasy
Taste: acidic
The excessive enzymatic degradation of starch releases more water after baking, which makes the pastry greasy. During the excessively long fermentation time, undesirable acidic aromas are formed.

Influences during processing

TOO SOFT FILLING



Pastry shape: compact, less volume



Structure: doughy, filling leaks
Soft fillings contain too much moisture, resulting in large cavities.

TOO FIRM FILLING



Pastry shape: slightly less volume



Structure: compact, slightly dry
The ideal volume is not obtained due to the lack of moisture in the filling.

Bases for cream slice

VARIATION

For dough preparation, see “Dutch puff pastry – Almond croissants” on page 168.

The production of puff pastry bases is particularly suitable for the utilization of leftover puff pastry.

CARAMELIZING PUFF PASTRY BASES

Variation 1

After baking, the puff pastry bases are dusted with powdered sugar and lightly caramelized in a hot oven.

Variation 2

The unbaked puff pastry bases are lightly sprinkled with sugar or brushed with sugar syrup and then baked until crisp.

PROTECTING WITH COCOA BUTTER

The puff pastry bases can be additionally sprayed with cocoa butter after baking. This provides ideal insulation and the bases stay crispy longer.

CARAMELIZED



Pastry shape: stable
Structure: crispy
Caramelizing causes the puff pastry to be protected from moisture and therefore stays crispy longer.

NOT CARAMELIZED



Pastry shape: unstable
Structure: soft, tough
If the puff pastry bases are not caramelized, they immediately become soft and tough in contact with the cream.

Shortcrust pastry – Spitzbuben (German jam cookies)

SHORTCRUST PASTRY (2'180 G)	
600 g	butter smooth
400 g	sugar
15 g	vanilla sugar
160 g	eggs
5 g	table salt
1'000 g	wheat flour type 400

PRODUCTION DOUGH

1. Mix butter, sugar and vanilla sugar together (do not beat until fluffy).
2. Dissolve table salt in the eggs and add slowly so that the mass does not coagulate.
3. Add flour and mix until smooth. Mix as little as possible so that the dough does not become tough. Cover dough in plastic wrap and store at 2–5 °C until further processing.

PRODUCTION SPITZBUBEN

- Roll out the dough to a thickness of 2.8 mm.
- Cut out rounds of approx. 3.8 cm Ø. Then cut out the center of half of the bases with a smaller cookie cutter (1 or 3 holes). Place on trays lined with silicone paper and bake.

BAKING

Bake with the vent open.
Baking temperature: approx. 185 °C
Baking time: approx. 10 minutes

FILLING (800 G)	
800 g	raspberry fruit spread → *recipe see Tpp Pastry 2 "Jams, fruit spreads, marmalades" on page 288*

GLAZE / DECORATION (200 G)	
200 g	icing sugar for dusting

FINISHING

Pipe raspberry fruit spread (4 g / piece) on the cooled cake layers. Dust the tops with icing sugar, assemble.

PACKAGING / STORAGE

Store finished products in sealed containers in a dry place.

THE PERFECT SPITZBUBE

Pastry colour
golden brown, powdered white, coloured fruit spread

Shape / Stability
as desired

Surface
dusted with icing sugar or glazed, visible fruit spread

Structure
crumbly, soft filling



Taste profile
buttery, fruity, slight vanilla flavour

Labeling
For nutritional values, list of ingredients and allergen labeling, see "Labeling Shortcrust pastry – Spitzbuben (German jam cookies)" on page 220.

Additional information
General and detailed information on the subject of sweet butter doughs can be found in The Apprentices Guide (see Index).




1


2


3

Influences during baking

FAT TOO COLD



Pastry colour: pale
Shape / Stability: collapsed, flat
Surface: greasy, strong setting fold
Volume: smaller, flat
If fried in too cold fat, the pastry absorbs more fat and colours only weakly. Likewise, the stability of the crumb is not achieved, which is why the pastries collapse when they cool.

FAT TOO HOT



Pastry colour: dark
Shape / Stability: too round, wild
Surface: no or very weak ring formation
Volume: small, compact
If the frying fat is too hot, a crust forms too quickly, which also becomes too dark during frying. This prevents the gluten structure and CO_2 in the crumb from expanding, resulting in small and compact pastries.



Crust: very fine and thin
Crumb: slightly fine pored and partly greasy, sticky
Due to the higher fat absorption, the crumb becomes sticky. When cooling, the pastry additionally collapses and thus has greasy streaks.



Crust: thicker
Crumb: irregular, firmer
The crust is slightly thicker, darker and therefore firmer due to the more intense colouring. Since the crumb cannot expand and develop optimally, it is slightly drier and more compact.

Working technique

FILLING DOUGHNUTS

- The doughnuts are filled with raspberry fruit spread or another filling such as cream. To do this, use a piping bag with a special nozzle, a hand pump or an automatic filler.
- It is important to fill the doughnuts with fruit spread immediately after frying, while they are still warm.
- Chilled creams (e.g. Diplomat cream) must not be filled until the doughnut has cooled down.
- The ideal filling quantity for a doughnut with 50 g dough filling is approx. 15–20 g.



Filling leaks
If the doughnut is filled only after it has cooled, the crumb is no longer as elastic and the counterpressure is too great. The same happens if the doughnut has too much filling.



Filled off-center
If the doughnut is not filled exactly in the middle, the filling-dough ratio is visually and taste-wise unbalanced.



Too much filled
Too much filling also causes an unbalanced filling-dough ratio. The filling leaks and the doughnut is difficult to eat and too sweet.



Too little filled
If the filling quantity is too small, the filling/dough ratio is also unbalanced. The doughnut is less tasty and dries out more quickly.



The perfect product

Pastry 1

Optimum product quality is the goal of every artisanal business. This is not so easy, because a perfect final product is subject to numerous, reciprocal influences.

Which factors determine the optimal product quality and how do I achieve it sustainably and cost-efficiently?

This unique, indispensable work shows you the way to the perfect product and helps to recognize and avoid typical mistakes.

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