The perfect product



Pastry 2

Richemont

THE PERFECT PRODUCT

Masses

Sponge masses	13
Butter masses	47
Meringue masses	75
Choux pastry masses	101
Hüppen masses (crispy wafers)	127
Macaroon masses	139





THE PERFECT PRODUCT

Meringue masses

Cold meringue mass – Meringues	76
Cold meringue mass – Japonaise bases	84
Japonaise	86
Zuger Kirschtorte	87
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Cooked meringue mass – Chocolate ‘S’	90
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Working technique & labeling	98

Pâte à choux

Choux pastry masses are also called scalded dough.

The purpose of scalding is to initiate starch gelatinization and thereby solidify the mass. With the addition of eggs, the mass is then thinned to a consistency that can be baked (in some cases it can also be thinned with milk). Evaporation of the water during baking causes the pastries to rise very much.

PÂTE À CHOUX (920 G)	
300 g	milk
100 g	butter
15 g	sugar
200 g	wheat flour type 400
300 g	eggs
5 g	table salt

BAKING PREPARATION (100 G)	
100 g	egg wash → *recipe see Tpp Pastry 1 "Egg wash" on page 25*

PRODUCTION

1. Boil milk, butter and sugar. Add flour and roast together until the mass separates from the pan.
2. The ideal temperature for scalding is 80 °C.
3. If scalded in a copper pan, put the mass in a chrome steel bowl, then add salt and in small quantities the eggs until the desired firmness.
4. Use a nozzle to pipe hemispheres or other shapes (possibly with a star-shaped piping tip) onto silicone paper. Brush with egg before baking.

BAKING

Bake with a humid baking atmosphere.
Baking temperature: approx. 200 °C
Baking time: approx. 25 minutes

STORAGE

Pack airtight and store at 2–5 °C or at –18 °C.

THE PERFECT PÂTE À CHOUX

Pastry colour
golden brown

Shape / Stability
round, spherical

Surface
irregularly torn

Structure
soft, irregular large cavities, slightly doughy



Taste profile
sweet, buttery, slightly salty

Labeling
For nutritional values, list of ingredients and allergen labeling, see “Labeling Pâte à choux” on page 124.

Additional information
General and detailed information on choux pastry masses can be found in The Apprentices Guide (see Index).




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ON SILICONE PAPER



Pastry shape: optimal
Pastry colour: regular, light brown



Structure: coarse, porous
The pastry sticks easily to the silicone paper and tears when released.

ON SILPAT MAT



Pastry shape: optimal
Pastry colour: regular, light brown



Structure: fine, porous
The pastry sticks easily to the mat, but is not damaged when loosened. Mats are best suited as a baking base for this pastry.

WITH EGG WHITE POWDER



Surface: coarse cracks, pastry height too pronounced
Structure: compact core, cavities
The use of egg white powder results in a very compact mass, which develops too much in height and too little in width during baking. There is only slight evaporation in the pastry.

WITH ICING SUGAR INSTEAD OF GRANULATED SUGAR



Surface: smooth, tearing into separate parts
Structure: very compact core, caramelizes strongly, rather sweet, pronounced base
Icing sugar has finer particles, which makes the mass much more compact. Furthermore, icing sugar reacts much faster to the baking temperature.

WITH CANE SUGAR INSTEAD OF GRANULATED SUGAR



Surface: slightly shiny, medium fine and regular cracks
Structure: compact core, dense, atypical sweet raw sugar taste
The cane sugar mainly influences the taste and volume of the pastry.

WHIPPED TOO LONG (10 MIN.)



Surface: smooth, coarse and irregular cracks
Structure: very compact, core slightly tough and moist
A mass stirred too foamy drifts too much during baking, which in turn leads to coarse cracks on the surface.

Cooked vanilla creams with eggs

VANILLA CREAM WITH EGG YOLK

The binding power of eggs is less strong than that of cream powder. Therefore, higher addition quantities result when cream powder and eggs are combined.

VANILLA CREAM WITH EGG YOLK (1'412 G)	
150 g	pasteurized egg yolk
200 g	sugar
60 g	corn starch
1'000 g	milk
2 g	vanilla pod

PRODUCTION

1. Mix egg yolk, sugar and starch together.
2. Boil milk and vanilla pod together. Carefully pour the boiling milk into the egg yolk mixture, put it back on the heat until the cream is bound.
3. Then immediately cool down to 5 °C (max. 90 minutes).

STORAGE

At 2–5 °C.

Structure
soft, homogeneous

Taste profile
sweet, intense vanilla flavour

Labeling
For nutritional values, list of ingredients and allergen labeling, see "Labeling Vanilla cream with egg yolk" on page 191.

Additional information
General and detailed information on vanilla creams can be found in The Apprentices Guide (see Index).

VANILLA CREAM WITH BEATEN EGG WHITES (LIGHT VANILLA CREAM)

VANILLA CREAM WITH BEATEN EGG WHITES (1'105 G)	
75 g	pasteurized egg white
30 g	sugar
1'000 g	vanilla cream, cooked

PRODUCTION

1. Whisk egg whites and sugar until medium peak.
2. Fold the beaten egg whites into the hot vanilla cream.
3. This cream must be processed immediately, because it becomes solid when it cools down.

Structure
soft, homogeneous, airy

Taste profile
sweet, slight vanilla flavour

Labeling
For nutritional values, list of ingredients and allergen labeling, see "Labeling Vanilla cream with whipped egg white" on page 192.

Additional information
General and detailed information on vanilla creams can be found in The Apprentices Guide (see Index).

Influences during cooking (method with cream powder)

IDEAL ACCORDING TO RECIPE



Structure: fine, smooth, stable
Visually beautiful, smooth cream, which is ideally suited for piping.

EVERYTHING BOILED TOGETHER



Structure: slightly firmer than the conventional production
No mixing of the powder with the milk causes lumps in the cream, some of which remain when whipped.

WITH ICING SUGAR INSTEAD OF GRANULATED SUGAR



Structure: very fine, little elastic
When whipped, the cream becomes softer than with granulated sugar, but remains pipeable.
The icing sugar changes the vanilla flavour: it seems less intense.

UNDERCOOKED



Structure: coarse, not homogeneous
Insufficiently heated cream has no binding power. It has no stability, liquefies and is therefore not suitable for further processing.

Fruit cake



Shape: round, about 4–5 cm high
Surface: topped with any fresh fruit, berries or compote fruit, thinly gelled
Structure: soft, slightly crumbly sponge with soft cream
Mass: sponge cake
Filling: vanilla or diplomat cream

FILLING

- Cut the sponge cake in half once.
- Cover first sponge layer with cream and cover with second sponge layer.
- Spread whole cake thinly with diplomat cream and sprinkle edge with sliced, roasted almonds.
- Garnish surface with fresh fruit, compote fruit or berries as desired.

FINISHING

Thinly gelatinize the surface.

VARIATIONS

Fruit cakes can also be supplemented with other components, such as:

- shortcrust pastry base
- fruit spread

IMPORTANT NOTES

- To prevent the sponge cake from becoming soggy with fruit juice, the surface and edge can be covered with butter cream.
- Use fruit that is not too juicy (drain well if necessary).
- Gel as thinly as possible.

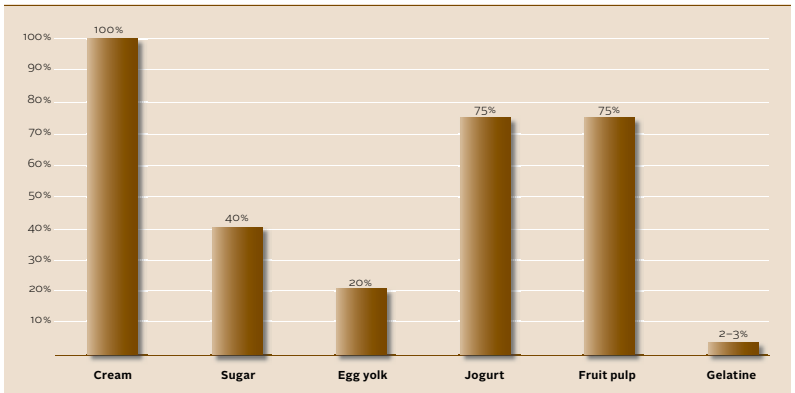
STORAGE

Store at temperature below 5 °C.

Working technique & labeling

RECIPE STRUCTURE

The raw material components can be individually combined depending on the desired properties.



Depending on the fruit flavour, the amount added may vary. For mild fruit flavours, the addition of lemon juice (up to 10% of the fruit pulp) can enhance the flavour.

Jams, marmalades or confit fruits can also be used by offsetting (reducing or omitting) the amount of sugar in the basic recipe.

LABELING CREAMS WITH YOGURT

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Nutritional values per 100 g

energy value 890 kJ/213 kcal; fat 13 g; saturated fatty acids 7.5 g; carbohydrates 21 g; sugar 19 g; protein 3.6 g; salt 0.11 g

List of ingredients

cream (CH), plain yogurt 23% (**whole milk** [CH], **milk protein**), blueberries 23%, sugar (CH), **egg yolk** (EU), water, edible gelatin (pork)



The perfect product

Pastry 2

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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