

Richemont

Creative Bakery-Confectionery

Meat-Pie made of Pâté-pastry



Picture 1

Lay 2,5 mm thick pâté-pastry into moulds (6,5 cm diameter, 3 cm height). Brush the overlapping edge with egg. Fill in 35 g of meat-pie filling.



Picture 2

Make a small hole in the middle of the dough tops and place on forms. Turn on to silicone paper and cut out with a fluted cutter (7 cm diameter) as shown in the picture.



Picture 3

Cut out flowers from the paté-pastry (2,5 mm thick), place on the tops and brush the surface with egg.

Meat-pie filling (1800 g)

500 g diced ham
200 g diced gherkins
900 g mince-meat (veal)
200 g liquid, fresh cream mix together and flavour to taste

Baking temperature: approx. 230°C

Finishing off

Fill in the hollow spaces with aspic jelly.



Sprinkling

The various methods



Semolina of maize
Oat bran
Oat flakes

Almonds blanched, sliced
Rye meal, fine
Bran

Almonds white, fine
Whole wheat
Rye meal, coarse

Sesame seed, neutral
Poppy seed
Coarse sugar

Sesame seed, green
Linseed
Coarse sugar, fine

Sesame seed, red
Caraway seed
Sandalwood





The various techniques

Colouring of sesame seed and oat bran

Sesame seed and oat bran can be coloured with various liquid food colourings.

- Add food colour
- Mix well with a wooden spatula
- Dry off the coloured seeds for one day by placing them on silicon paper



Laying out cut dough pieces

1. Dough thickness: 2–3 mm, depending on dough condition

Place the rolled out dough on a tin dusted with half white flour. Cover with plastic and freeze for approx. 30 minutes.

Cut out the pieces with various cutters. Brush surface with egg and roll in sesame seed and lay on pieces.



2. Dough thickness: 2–3 mm, depending on dough condition

Place the rolled out dough on a tin dusted with half-white flour. Brush the surface with egg and sprinkle evenly with poppy seed. Cover with plastic and freeze for approx. 30 minutes.

Cut out the pieces and place directly on dough.



Developing a shaped Figure made of Plaited Dough or Sweet-Dough

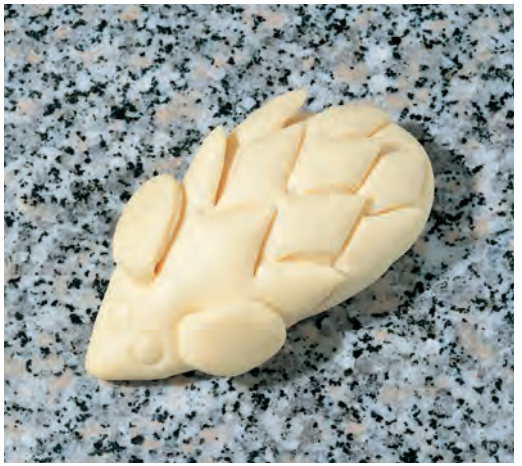
It is possible to produce the final figure in 1 : 1 size from marzipan. When producing these shapes use as often as possible compact shapes. (Thin places dry and bake much faster). When the samples are made of dough (short bulk fermentation, approx. 120 g filling weight) the leavening has to be considered. The set-on pieces should be larger in comparison to the body as they do not raise as much as the body. Raisins for the eyes which are placed too early sink into the dough. Placed too late they do not stick anymore. However there is also the possibility to notch the eyes with various sizes of nozzles after the dough has been spread or sprayed with egg-wash twice. If one cuts into the figure it is recommended to place the shaped dough into a fridge for a while before brushing with egg. Bake at medium temperature.





















Bread-roll for 1st August

The 1st of August bread roll is normally made of dough for plaited bread. A nice variation is made of farmer's bread-dough.

It is recommended to place the dough pieces before cutting in the fridge for a while.

Before cutting brush the dough pieces with egg or dust evenly with half white flour by using a flour sieve.

Cutting technique

Cut the Swiss cross in eight (cut not too deep) with scissors. Also slightly cut the four points.







Christmas-Decoration made of Biber-dough

Use available cutters for Christmas confectionery or other decor-elements.

Filled or unfilled "Biber"-dough is especially suitable for this type of decor. (Perhaps also Ginger-bread-dough)

Rolling out thickness:
Biber-dough 1,5 – 2 mm
Biber-filling 2 mm

Baking temperature: 200–210°C

The following is suitable for garnishing:
Egg-white spray-glaze in various colours, silver pearls, mimosa, "Non-pareilles" etc.

Remark:
After baking it is not possible to pierce small holes in order to hang the pieces with string or ribbons.













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