

Swiss Confectionery

Richemont Craft School

Florentine torte

4 torten at 26 cm diameter

Chocolate sponge

700 g egg
500 g sugar

Warm and whip together.

450 g flour
50 g cocoa powder

Sieve together and fold in.

150 g melted butter

Added.

Baking temperature approx. 200° C.

Crème

1 000 g whipped cream
1 000 g melted butter

Mixed together.

Florentine mixture

200 g sugar
80 g honey
140 g cream
80 g butter

Brought to the boil.

200 g flake almonds

Added.

Place 4 rings of 22 cm diameter each on silicon paper, spread the filling level in them and bake (approx. 190° C).
Remove the rings while still warm and cut.

Method

Cut through the sponge once and enclose 4 of the pieces with torten rings.
Place 3/4 of the crème on top and a sponge base on top again.

Fill with the rest of the crème and spread level.
Remove the rings when it has set and put the florentine pieces on top.
Enclose the sides and cover with chocolate streusel.



Fruit torte



4 torten at 26 cm diameter

Sponge
(2 bases at 26 cm diameter)

500 g egg
350 g sugar
lemon zest

Warm and whip together.

350 g flour

Folded in.

Baking temperature 200° C.

Diplomat crème

12 g gelatine, soaked and melted
600 g vanillacrème added
600 g whipped cream

Folded in.

Method

Spread shortpaste bases (3 mm thick) with raspberry jam.
Cut the sponge into 4 layers. Put one base on top of the jam.
Spread diplomat crème on top and cover with a second sponge layer. Allow to set.

Completely cover with buttercrème and cover the edge up to the top with roast flake almonds.
Decor: Cover with fresh fruits or poached fruits and jelly glaze.



Cinnamon leaves

1 000 g flour
600 g butter
600 g icing sugar
600 g roast ground hazelnuts
250 g egg
cinnamon, lemon zest

Work the butter, icing sugar and hazelnuts together, add the egg and mix well.
Add the flour and knead to a paste.
Allow to rest, pin out to 4 mm thick, cut out small leaves, mark veins and bake (180 to 200° C).
When cold dip in couverture.



Venezianer

1 000 g flour
600 g butter
600 g icing sugar
600 g white, ground almonds
400 g chopped orange peel
250 g egg
cloves, lemon zest

Work together the flour, icing sugar and almonds, add the orange peel and eggs and work well together.
Add the flour and work to a paste.
Allow to recover, pin out to 5 to 6 mm thick and brush with egg.
When dry, cut into squares, place on a sheet and bake (180 to 200° C).
When cold dip in couverture.



Sables

1 000 g flour
750 g butter
250 g icing sugar
100 g egg white
vanilla

Work together the butter and icing sugar, add the egg white and mix well.
Add the flour and carefully work to a paste.
Roll out, then roll the stick in sugar, allow to set and cut into slices.
Place these discs on a sheet and bake (180 to 200° C).



Swiss croquettes

900 g flour
600 g butter
450 g icing sugar
150 g egg
lemon zest
300 g white, whole almonds
(softened in water)
300 g red candied cherries

Work together the butter and icing sugar, add the egg and mix well.
Add the flour and work to a paste.
Add the almonds and cherries and chop these in.
Using sticks press to rectangular sticks (3 × 3 cm).
Allow to set, cut into slices 5 to 6 mm thick, place them on a sheet and bake (180 to 200° C).



Almond bread

1 000 g flour
600 g butter
800 g unrefined sugar
400 g white flake almonds
200 g egg yolk
20 g cinnamon

Work together the butter and unrefined sugar, add the egg yolk and mix well.
Add the almonds, then the flour and work to a dough.
Pin out between bars to 3,5 cm thick and allow to set.
Cut into 3,5 cm wide strips.
Now cut these into 2 to 3 mm slices, place on a sheet and bake crisply (180 to 200° C).



Little dead legs

1 000 g flour
400 g butter
700 g sugar
400 g raw whole almonds
400 g roast whole hazelnuts
250 g egg
vanilla, cinnamon, lemon zest

Work the butter and sugar together, add the egg and mix.
Add the flour and work to a dough.
Add the almonds and hazelnuts and chop in.
Mould to round sticks, press a little flat and place to set.
Cut into slices and bake crisply (180 to 200° C).



Walnut macaroons

400 g walnuts, ground
300 g raw, ground almonds
1000 g sugar
300 g egg whites, approx.
vanilla
rum

Mix, allow to stand for 3—4 hours and mill finely.
Warm lightly and cream together.
Pipe slightly oval bulbs onto silicon, decorate each with a half walnut and bake (200 to 210° C).
When cold dip in couverture.



Sebastopol

400 g chopped almonds
600 g sugar
300 g egg white, approx.
lemon zest

Roast together over the heat.

Pin out sweetpaste and cut into 3 to 4 cm wide strips.
Cover both edges with thin paste rolls, and pinch.
Prebake, spread with raspberry jam, fill with the mixture and spread flat.
Bake (200 to 210° C) and cut while still hot.



Honey points

600 g honey
300 g rye flour
400 g flour
250 g currants
150 g chopped orange peel
15 g honey cake spice
10 g soda
5 g ammonium bicarbonat
150 g milk

Melt the honey and allow to cool.
Dissolve the soda and ammonium bicarbonat in the milk.
Mix to a paste with the other ingredients.
Pin out to rectangles 1 cm thick, place on silicon paper and bake (220° C).
When cold over both sides in couverture and cut into pieces.





Beavers

2500 g honey
1000 g sugar
200 g water

Warm together.

25 g ammonium bicarbonat
150 g water

Dissolve.

40 g potash
50 g kirsch

Dissolve.

125 g Beaver spice (page 70)
2 lemon zest
4000 g white flour
(with strong flour 1/3 to 1/2 of the quantity can be replaced by rye flour or corn-flour)

Method

Warm together the honey, sugar and water until the sugar is fully dissolved.
Allow to cool and then mix in the flour.
Add the spice, lemon zest and dissolved aerating agents.
Work all to a fairly firm dough.
Rest for 6 to 8 days.
Before working off pass three times through the rollers, open to 1 cm wide.
Pin out to 4 mm thick, press into the moulds and spread the fillings (2 parts dough to 1 part filling) or roll them out and put in place in such a way that the edge is left uncovered.

Brush this with milk, put on a 4 mm thick base, press on and docker.
Tip out onto dusted sheets and rib the edge.
Allow to stand for 1 to 2 hours, docker the edges, brush with milk and bake off (200° C).
Brush with gum arabic solution or fecule wash while still hot.

Beaver filling

1000 g white almonds, softened in water
800 g sugar
100 g kirsch
lemon zest
5 g lactic acid
(80%age for taste purposes)
Grind finely



Hazelnut honey-cakes

300 g finely ground hazelnuts, raw
300 g finely ground hazelnuts, roast
400 g finely ground almonds, raw

700 g icing sugar
300 g honey
200 g egg white
 50 g kirsch

200 g finely grated orange peel
  8 g cinnamon
  1 lemon zest

Method

Lightly warm together the icing sugar, honey, egg white and kirsch and mix with the rest of the ingredients.



Large honey cakes
(pressed in moulds)

Pin out the mixture approx. 12 mm thick, press in the blocks and place on silicon paper.
Allow to dry a little, then bake in a hot oven (230° C), very lightly and brush immediately with gum arabic.

Confect

Pin out to 10 mm thick, rib and cut into rectangles.
Dry out a little.
Bake (230° C) and gum glaze.

Puff paste confect, savoury

Roll out the paste 2 mm thick.
Baking temperature 210 to 220° C.



Top row:

Almond bow-tie
Sesame triangle
Crescent

Middle row:

Meat turnover
Cheese roll
Almond discs
Cheese sacristin

Bottom row:

Little ham crescent
Anchovy stick
Carraway pretzel

Almond bow-tie

Brush 6 cm wide stips with egg, sprinkle with medium fine flake almonds and a little salt.
Lightly press on and cut into 3 cm wide pieces.
Twist twice in the centre.

Sesame triangle

Brush 5 cm wide strips with egg and sprinkle sesame seeds on top.
Cut into triangles.

Crescents

Sprinkle the rolled-out paste with poppy-seed and a little salt.
Cut out with a fluted cutter (6,5 cm diameter).

Cheese sacristin

Brush the paste with egg and sprinkle cheese on top.
Press in a little, cut into strips and then roll up like a screw thread.
Cut into lengths.

Meat turnover

Cut out the paste with a fluted cutter (6 cm diameter).
Brush with egg, pipe a little meat (page 252) in the centre.
Turn the paste over and press down with the back of a cutter.
Brush with egg.

Cheese roll

Cut strips 5 cm wide.
Place thin strips of cheese down the length.
Brush one edge with egg, fold the paste over and press well together.
Brush with egg, mark with a fork and cut into pieces.

Almond discs

Cut out with a fluted cutter (4,5 cm diameter).
Brush with egg and place white almonds on top.

Little ham crescent

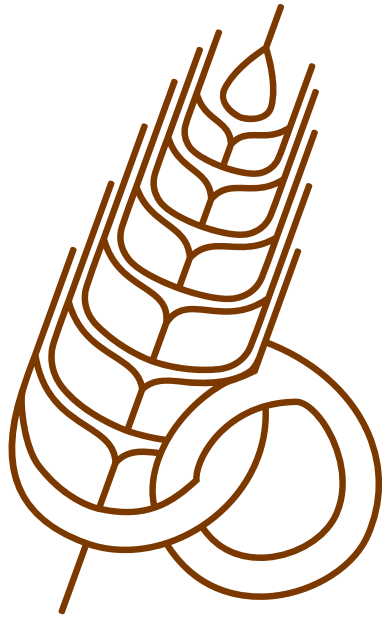
Cut 7 cm wide strips into triangles.
Place the filling (chopped ham, a little cream and mustard) on top and roll up to form crescents.

Anchovy stick

Brush 5 cm wide strips with egg and cover the centre lengthways with anchovies.
Cover with a second strip, brush with egg, mark with a fork and cut into pieces.

Carraway pretzel

Brush 20 cm wide strips with egg and sprinkle carraway and a little salt on top.
Cut into 1 cm wide strips, roll these up to a screw thread and shape to pretzel form.



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