



PASTRY & BAKERY RECIPE BOOK

1st Semester

Culinary Management Study Program
Batam Tourism Polytechnic

PASTRY & BAKERY

RECIPE BOOK | 1ST SEMESTER

FOREWORD

To Beloved Students,
Assalamualaikum wr wb

I am proud to welcome readers to the preface of our practical recipe book titled "PASTRY & BAKERY RECIPE BOOK" 1st Semester. This book serves as a practical guide for students in the Culinary Management Program at Batam Tourism Polytechnic, designed with the aim of providing practical experience guidance and enriching the knowledge of pastry and bakery for students.

In general pastry involves producing various types of cakes, desserts, and snacks, while bakery processing produces various types of bread. Pastry and bakery are fields in the creation of food products that require high levels of creativity and innovation. Both of these fields are currently thriving.

The world of pastry and bakery is a space for students to unleash their creativity, where art and science meet, creating unforgettable experiences through the blending of ingredients, application of methods, and stunning presentations. This practical recipe book is carefully compiled to provide a solid foundation for learning practical skills in the world of pastry and bakery.

Through clearly detailed recipes, students will explore various cooking techniques, measurements, innovative ingredient combinations, and attractive presentations. This book is not just a collection of recipes but also a step-by-step guide supporting the students' practical process, from preparation to presentation.

Each recipe is selected with care to cover various categories of pastry and bakery, ranging from local to international cuisines, allowing students to develop a comprehensive understanding of the variety in pastry and bakery. We hope this book not only serves as a practical guide but also as a source of inspiration for students exploring their creativity in the kitchen.

Thanks to the expert lecturers who contributed to the compilation of this book. May this practical recipe book become a loyal companion for students in the Culinary Management Program on their journey towards quality expertise in pastry and bakery. Enjoy every step in the "PASTRY & BAKERY RECIPE BOOK" 1st Semester. Happy creating, and of course, happy cooking!"

Warm Regards,
Rosie Oktavia Puspita Rini

Head of Culinary Management Study Program
Batam Tourism Polytechnic

DRAFTING TEAM

Director	: M. Nur A Nasution
Chief Editor	: Rosie Oktavia Puspita Rini
Author	: Marini
Proof Reading	: Agung Arif Gunawan
Contributor	: Kamelia Santika
Design	: Jesica Marshella

CONTENTS

Butter Cookies.....	02
Sagu Cookies	04
Sparkling Shortbread Cookies (Sables Diamants)	06
Chocolate Biscotti	08
Kaasstengels	10
Butter cake (Pound Cake).....	12
Sponge cake (with Emulsifier).....	14
Genoise (Sponge Cake without Emulsifier)	16
Chiffon Cake	18
Soft Ganache (white/dark/milk Chocolate).....	20
Pastry Cream.....	22
Diplomat Cream.....	24
Classic Caramel Sauce	26
Butter Scotch Sauce	28
Lemon Curd.....	30
Strawberry Coulis.....	32
Chocolate Pudding.....	34
Vanilla Sauce	36
Cream Caramel.....	38
Fruits Pudding.....	40
Pannacotta	42
Onde-onde / Klepon.....	44
Awol-awol.....	46
Nagasari	48

CONTENTS

Talam Pandan	50
Baquette / French Bread (Hard Roll)	52
Pullman (White Toast)	54
Soft Roll	56
Doughnut	58
Challah (Twist Bread)	60
Bao	62
Mantao	64
Cakue / Yuotiao	66
Kue Pandan Bakar	68
Kue Jongkong	70
Lepat jagung	72
Kue Bugis Hitam	74
Kinca Sauce	76
Dadar Gulung	78
Putu Mayam	80
Bubur Sumsum	82
Luti Gendang	84
Scone	86
Brownies	88
English Cake	90
English Muffin	92
Banana Cake	94



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



BUTTER COOKIES

INGREDIENTS

Butter	100 gr
Icing sugar	75 gr
egg white	30 gr
soft flour	140 gr
vanilla essence	1/2 tsp

METHODS

1. Mix Together Butter and Icing sugar with paddle until white
2. Then Add egg white little by little, mix again
3. Lastly add Flour little by little till all mixed
4. Put in pipe bag, mold in baking tray and bake for 20 minutes in 135 °C



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**

Much Better



SAGU COOKIES

INGREDIENTS

sagu flour	125 gr
icing sugar	43 gr
egg yolk	1 pcs
cheddar cheese	50 gr
margarine	18 gr
butter	43 gr
coconut milk	18 gr

METHODS

1. Dehydrated Sagu flour and cool down.
2. Preheat the oven to 150 °C
3. Mix margarine, butter, and sugar for 2 minutes. Add eggs mix well, then
4. Add the coconut milk mix again, then turn of the mixer
5. Put the dough in a plastic piping bag then piped on a baking sheet that has been lined with baking papper.
6. Bake at 150 °C for 30 minutes or until golden.



SPARKLING SHORTBREAD

COOKIES

(Sables Diamants)

INGREDIENTS

Butter	95 gr
Confectioners sugar	45 gr
Egg yolk	10 gr (about 1 yolk)
Vanilla essence	1/2 tsp
Soft flour	138 gr
Granulated sugar (or Sparkling)	50 gr

METHODS

1. Beat the butter and confectioners sugar together in a mixing bowl using a spatula, and then beat in the egg yolk and vanilla seeds
2. Sift in the flour and stir to make a smooth dough.
3. Divide the dough in half and shape into 2 logs, 12 in. (30 cm) long and each weighing 10 oz. (280 g). Cover in plastic wrap and chill for at least 2 hour
4. Preheat the oven to 350°F (180°C/Gas mark)
5. Sprinkle the granulated sugar on a work surface and roll the logs over it until coated. Cut into 12-in. (1-cm) slices.
6. Lay the slices on the baking mats and bake for 12-15 minutes until golden. Transfer to a rack to cool.



BTP
Batam Tourism
Polytecnic



**CULINARY
MANAGEMENT**



CHOCOLATE BISCOTTI

INGREDIENTS

Bread flour	100 gr
Baking soda	2 gr
Cocoa powder	15 gr
Eggs	85 gr
Sugar	120 gr
Vanilla extract	2 ml
Almond extract	1/2 tsp
Salt	1/4 tsp
Almond whole	75 gr
Chocolate chunks	50 gr

METHODS

1. Line a sheet pan with parchment paper.
2. Sift together the flour, baking soda, and cocoa powder.
3. Whip the eggs, sugar, vanilla and almond extracts, and salt with the whip attachment on high speed until thick and light in color, 6 to 8 minutes. On low speed, mix in the sifted dry ingredients until just incorporated. Using a rubber spatula, fold in the almonds and chocolate.
4. Form the dough into a strip 24 in/61 cm long on the prepared sheet pan.
5. Bake at 300°F/149°C until a skewer inserted in the center of the strip comes out clean, about 1 hour. Remove from the oven and cool for 5 to 10 minutes. Lower the oven temperature to 275°F/135°C.
6. Using a serrated knife, cut the strip into slices ½ in/1 cm thick. Place on prepared sheet pans and bake for 12 minutes. Flip the biscotti over and continue baking until completely dried and crisp 12 to 15 minutes. Transfer to racks and cool completely. Store in airtight container.



KAASSTENGELS

INGREDIENTS

Butter	50 gr
Margarine	50 gr
Egg yolk	1 pcs
Edam cheese/ cheddar cheese	60 gr
Parmesan grated cheese	10 gr
Soft flour	125 gr
Corn flour	12 gr
Milk powder	12 gr
Egg yolk (for egg wash)	1 pcs
Cheddar cheese (topping)	50 g

METHODS

1. Beat the butter and margarine together in a mixing bowl using a paddle until smooth then put the egg yolk.
2. Sift in the soft flour, corn flour, and milk powder put together with edam cheese, parmesan cheese stir to make a smooth dough.
3. Divide the dough in half and shape into 2 logs, 12 in. (30 cm) long and each weighing 10 oz. (280 g). Cover in plastic wrap and chill for at least 1 hour, and cut 1 cm x 3,5 cm
4. Preheat the oven to 350°F (180°C)
5. Lay the slices on the baking mats and bake for 12-15 minutes until golden. Transfer to a rack to cool.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



BUTTER CAKE

(Pound Cake)

INGREDIENTS

Butter	110 gr
Sugar	130 gr
Grated lemon zest	1 pcs
Salt	1 gr
Soft flour	130 gr
Cornstarch	28 gr
Baking powder	4 gr
Eggs	180 gr

METHODS

1. Grease 1 (10 x 15 cm) loaf pans and line with parchment paper.
2. Cream the butter, sugar, lemon zest, and salt in an electric mixer on medium speed with the paddle, scraping down the bowl as needed, until the mixture is smooth and light in color.
3. Sift together the flour, cornstarch, and baking powder.
4. Mixing on low speed, add the eggs alternately with the sifted dry ingredients in three stages.
5. Scale 1 lb 10 oz/737 g of batter into each prepared pan.
6. Bake in a 375°F/191°C oven until a skewer inserted near the center of the cake comes out clean, about 45 minutes.
7. Cool the cakes in the pans for a few minutes, then unmold and transfer them to wire racks and cool completely.
8. Ready to serve

SPONGE CAKE

(with emulsifier)

INGREDIENTS

Egg whole	5 pcs
White sugar	110 gr
Ovalete/tbm/sp	15 gr
Soft flour	83 gr
Milk powder	33 gr
Fresh milk	15 gr
Melted butter	50 gr

METHODS

1. Preheat the oven to 180°C, prepared the cake pan brush the base and put the baking paper.
2. Whisk the eggs, sugar and ovalet in mixing bowl until thickened and ribbon stage.
3. Sift the flour and milk powder into the dough.
4. Fold in gently using a rubber spatula until mixed well.
5. Pour the melted butter and fresh milk into the batter until mixed.
6. Pour the batter into the prepared cake pan and bake for 20 minutes.
7. After cook cool down.

Notes : flavoring

replace 15 gr of the flour with cocoa powder or put some food coloring

Genoise

(sponge cake with out emulsifier)

INGREDIENTS

Egg whole	160 gr
Sugar	95 gr
Melted butter	20 gr
Soft flour	90 gr

METHODS

- 1.Preheat the oven to 180°C, prepared the cake pan brush the base and put the baking papper.
- 2.Whisk the eggs and sugar in a bowl over a pan of hot water until thickened, without letting the temperature rise above 45°C.
- 3.Continue whisking until the ribbon stage is reached.
- 4.Sift the flour and fold gently using a spatula.
- 5.Pour the melted butter into the dough until mix well.
- 6.Pour the butter into the prepared cake pan and bake for 20 minutes.
- 7.After cook cool down.

Notes : flavorings

add 12 gr instant coffee powder to the egg
replace 15 gr of the flour with cocoa powder



CHIFFON CAKE

INGREDIENTS

A: Soft flour	60 gr
sugar (castor)	40 gr
Baking powder	3 gr
Salt	1 gr
Vegetable oil	30 gr
Egg yolks	2 pcs(40 gr)
Liquid (water/fresh milk/coconut Milk/cooking cream/yogert)	30 gr
Vanilla extract	2 gr
B: Egg whites	2 pcs (60 gr)
Granulated sugar	50 gr

METHODS

1. sift together the flour, 40 gr sugar, baking powder and salt (dry ingredients)
2. In a separate bowl, mix the oil, egg yolks, liquid and vanilla extract. add the dry ingredients into the liquid bowl and mix well.
3. In a mixing bowl, beat the egg whites until foamy. slowly beat in the remaining 50 gr of sugar. continue beating until the egg whites are stiff but not dry.
4. Stir in one third of the egg whites into the batter to lighten it,. fold in the remaining egg whites.
5. Pour the batter into an un-greased 16 cm cake pan. bake at 160 c until a toothpick comes out clean, approximately for 45 - 60 min.
6. Immediately invert the pan over a cooling rack
7. Allow the cake to hang upside down until it is completely cool, then remove

Notes : flavorings

replace 7 gr soft flour with cocoa powder/ matcha/ coffee powder.
put 1 cup orange juice and zes for orange chiffon put some pandan paste for pandan chiffon



SOFT GANACHE

(white/dark/milk chocolate)

INGREDIENTS

Dark/ white/ milk chocolate	95 gr
Heavy cream/ whipping cream	150 gr

METHODS

1. Place the chocolate in a stainless-steel bowl.
2. Bring the cream to a simmer. pour the warm cream over the chocolate. allow to stand for 1 minute, then gently stir to blend and coll.
3. Cover with plastic wrap and refrigerate over night before using.
4. Whip the ganache to desired peak for use



PASTRY CREAM

INGREDIENTS

Fresh milk	250 gr
Sugar	50 gr
Vanilla extract	1 tsp
Egg	50 gr
Cornstarch	12 gr
Flour	12 gr
Butter	25 gr

METHODS

1. Combine the milk and half of the sugar in a saucepan. bring to a boil over medium heat.
2. Meanwhile, whisk the egg with the remaining sugar and vanilla extract in a mixing bowl until blended and slightly thickened.
3. Sift the cornstarch and flour into the egg mixture and whisk until combined.
4. As soon as the milk comes to a boil, slowly pour it into the egg and starch mixture, whisking constantly. this will loosen the mixture and heat it a little.
5. Return to the saucepan and bring to a boil over medium heat, until thick and continue to boil, still whisking for 2-3 minutes.
6. Remove from the heat and stir in the butter until smooth.
7. Line with plastic wrap and press another piece of plastic wrap over the surface of the cream.
8. Refrigerate pastry cream to cool down
9. Ready to use



DIPLOMAT CREAM

INGREDIENTS

Basic pastry cream	200 gr
Whipping cream	200 gr
Gelatine (optional)	2 gr

METHODS

1. Make a basic pastry cream (see technique p.22). if using gelatin read notes.
2. Place the cool whipping cream in a bowl/mixer bowl and whip on medium speed until get stiff peaks
3. Place the pastry cream in mixing bowl and loosen it with a whisk if needed. Gently fold in the whipped cream in 3 or 4 times until all combined
4. Use straight away or store in the fridge, covered with plastic wrap

Notes: How to use gelatin (optional)

1. Place the gelatin powder in a small bowl and mix in a little bit of cool water, set aside for a few minutes to let in bloom. Should get thick paste, then add gelatine to the warm pastry cream and whisk well.
2. If using gelatine leaves, cover them with ice water, let them bloom for about 10 minutes then remove the water and strain the leaves very well to remove as much water as possible then add gelatine to the warm pastry cream.



CLASSIC CARAMEL SAUCE

INGREDIENTS

Heavy cream	170 gr
Sugar	90 gr
Glucose syrup	70 gr
Butter	15 gr

METHODS

1. Place the cream in a saucepan and bring to a boil over medium heat. Keep warm over very low heat.
2. Prepare an ice water bath. Combine the sugar and glucose syrup in a heavy-bottomed sauce pan and slowly cook over medium heat, stirring constantly, until all the sugar has dissolved. Stop stirring and continue to cook to a golden caramel. Remove from the heat and shock the saucepan in the ice bath to stop the cooking.
3. Remove from the ice bath and stir in the butter. Carefully stir in the hot cream, mixing until fully blended. Cool.
4. The sauce is ready to be used or served, or it may be covered and stored in the refrigerator for later use.

BUTTER SCOTCH SAUCE

INGREDIENTS

Light brown sugar	100 gr
All purpose flour	17 gr
Salt	1 gr
Milk	150 gr
Egg yolk	12 gr
Butter	10 gr
Vanilla extract	3 gr

METHODS

1. Combine the sugar, flour, and salt in a stainless-steel bowl over barely simmering water. Add the milk gradually, stirring with a whisk. Cook for 10 minutes.
2. Blend the egg yolks in a bowl and temper with a small amount of the brown sugar mixture, whisking constantly. Add the tempered egg yolks to the remaining brown sugar mixture and cook over barely simmering water, stirring constantly with a whisk, for 2 minutes.



LEMON CURD

INGREDIENTS

Butter	100 gr
Sugar	85 gr
Lemon juice	85 gr
Lemon zest	5 gr
Egg yolks	85 gr

METHODS

1. Whisk together the juice, sugar and eggs. add the butter and place the mixture in a bowl over barely simmering water.
2. Cook the mixture, stirring it every 3 to 5 minutes, until it is thickened and approximately 74°C. remove the pot from the heat and strain the mixture through a fine mesh strainer.
3. Pour the curd into a large, shallow nonreactive pan or plastic lined sheet pan. cover with plastic wrap placed directly on the surface of the curd and cool over in ice water bath.

Notes :variation

replace the lemon juice with grapefruit/ lime/orange/
passionfruit/stawbarrypuree/blubarry pure or any fruits.



STRAWBERRY COULIS

INGREDIENTS

Strawberry (fresh/frozen)	100 gr
Sugar	50 gr / 10%
Lemon juice	7 gr

METHODS

1. Combine the strawberry, sugar and lemon juice in a sauce pan over medium heat. simmer, stirring, until the sugar has dissolved about 10 minutes.
2. Blend with hand blender
3. Strain the coulis through a fine mesh sieve.
4. Adjust the flavor balance with sugar or lemon juice, if necessary.

note;

if desired add a slurry made of 6 gr water and 4 gr cornstarch to the sauce to thicken it. bring the coulis to a boil, gradually whisk in the slurry, and bring back to a boil and cool

Notes :variation

replace the strawberry with and kind fruits like kiwi/manggo/raspberries/passionfruits.



CHOCOLATE PUDDING

INGREDIENTS

Fresh milk	250 ml
Water	125 ml
Agar powder	2 gr
Nutrijel powder	8 gr
Cocoa powder	20 gr
Dark chocolate	25 gr
Sugar	50 gr
Salt	pinch

METHODS

1. Put it together Agar powder, nutrijell powder, cocoa powder, sugar and salt into mixing bowl
2. Put fresh milk and water into sauce pan
3. Add the dry ingredients into the liquid then mix well with balloon whisk
4. Bring to boil, then add dark chocolate mix until the chocolate melt
5. Pour the mixture into a pudding form and allow to chill. Set in the fridge until set



VANILLA SAUCE

INGREDIENTS

Fresh milk	75 ml
Heavy cream	75 ml
Vanilla extract	1/2 tsp
Sugar	37 gr
Egg yolk	2 pcs

METHODS

1. Heat the milk, cream, vanilla and half of the sugar until the mixture just reaches the boiling point.
2. Combine the egg yolks and the rest of the sugar and temper the mixture into the hot milk.
3. Stirring constantly, heat slowly to 180°F/82°C.
4. Remove the custard sauce immediately from the stove and strain it through a fine-mesh sieve directly into a container set in an ice water bath.
5. Cool to 40°F/4°C and store in the refrigerator



CREAM CARAMEL

INGREDIENTS

For caramel:

Water	5 ml
Sugar	50 gr

For cream:

Fresh milk	250 ml
Vanilla extract	1/2 tsp
Whole egg	2 pcs
Sugar	50 gr

METHODS

1. Preheat the oven to 140°C. heat the water and sugar in a saucepan and when the sugar has dissolved bring to a boil. take the pan off the heat as soon as the syrup becomes a rich brown caramel.
2. Put the caramel into the ramekins straight away, coating the base and sides evenly or just pouring it over the base.
3. Bring the milk to a boil in a saucepan. add the vanilla extract. take the pan off the heat and allow to cool a little.
4. In a mixing bowl, whisk the eggs with the sugar until pale and thick. gradually pour in the warm milk through a strainer, whisking until incorporated into the egg mixture.
5. Pour the mixture into the ramekins, over the caramel and bake in a water bath for 30 minutes until set. turn out when cold.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



FRUITS PUDDING

INGREDIENTS

For transparan layer:

Red grape fruits	25 gr
Green grape fruits	25 gr
Strawberry	3 pcs
Agar powder	4 gr
Sugar	25 gr
Water	225 ml

For yellow layer:

Manggo pure	75 gr
Sugar	25 gr
Fresh milk	250 ml
Agar powder	4 gr

METHODS

For Transparan Layer:

1. Cut the grape fruits and strawberry then put into pudding foam.
2. Place the water, agar powder and sugar into a small pot over medium heat.
3. Stirring until boil
4. Remove from heat, and pour the mixture into pudding foam.
5. Place into the fridge to chill and set

For Yellow Layer:

1. Blend the manggo until smooth
2. Place the fresh milk, manggo pure, sugar and agar powder into a small put over medium heat.
3. Stirring until boil
4. Remove from heat, and pour the mixture into a first layer then place into the fridge to chill and set



PANNACOTTA

INGREDIENTS

Gelatin sheets	1 pcs / 4 gr
Water	16 gr
Heavy cream	100 gr
Sugar	50 gr
Salt	pinch
Fresh milk	100 gr

METHODS

1. Bloom the gelatin in the water, gently squeeze to remove the excess and melt.
2. Combine the cream, fresh milk, sugar and salt in a saucepan and heat, stirring, over medium heat to dissolve the sugar, make sure the mixture does not simmer. remove from the heat.
3. Add gelatin to the cream mixture, blending well.
4. Pour into ramekins. cover tightly and refrigerate for several hours or until set



ONDE-ONDE/ KELEPON

INGREDIENTS

Glutinous rice flour	90 gr
Tapioca starch	5 gr
Salt	1/4 tsp
Yellow sweet potato	100 gr
Gula melaka/brown sugar	100 gr
Steamed salted grated coconut	150 gr
Pandan juice (20 gr pandan + 70 water)	65 ml

METHODS

1. Combine glutinous rice flour, tapioca starch, pandan juice and salt in a bowl and mix well to obtain fine crumbs. Cover tightly and set aside for 30 to 45 minutes.
2. Steam sweet potato until tender. Peel and press through a sieve while still hot.
3. Measure out 110 g of the warm sweet potato mash, add to glutinous rice flour crumbs with the oil, and knead into a smooth, malleable plasticine-like dough. Adjust texture with more mash or pinches of tapioca starch, as needed. Tightly wrap or cover dough and let rest for 20 minutes at room temperature.
4. Shave gula melaka very finely with a sharp knife, making sure it has no chips or chunks in it.
5. Spread steamed salted grated coconut on a plate. Have ready a large pot of simmering water.
6. Divide dough into 8 to 10 g balls. Keep them covered with a damp cloth so they do not dry out.
7. With tapioca starch-dusted fingers, press a dough ball into a tiny cup shape, moulding it around a finger or thumb tip. Compact about 5 g gula melaka into the cup. Bring up dough to enclose gula, taking care not to trap any air with it, and pinch seams well to seal. Do not trap any gula in the seams, or they will burst later. As you make the onde-onde, drop them into the simmering water.
8. When onde-onde rise to the surface, simmer them for several seconds more, for a total cooking time of 3 to 4 minutes. Do not over-cook, or they may leak. With a slotted spoon, transfer onde-onde to the salted grated coconut and roll gently to coat. Transfer to a plate. Serve warm or at room temperature—they are best eaten as fresh as possible



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**

AWOL-AWOL

INGREDIENTS

Grated casavva	270 gr
Water	100 ml
Sugar	70 gr
Pandan leaves	10 gr
Coconut milk	75 gr
Tapioca starch	17 gr
Salt	1/4 tsp
Salted steamed coconut	80 gr

METHODS

1. Get your steamer ready. Lightly grease a 20 cm square cake pan, at least 5 cm deep, with oil.
2. Pulse grated tapioca for a few seconds in a food processor or blender to grind it slightly finer. It should look a bit like dry cottage cheese or whipped ricotta.
3. Bring water, sugar and pandan to a simmer in a covered pan over medium heat. Strain out pandan, pressing out all the syrup, and return syrup to pan. Whisk in coconut milk, tapioca starch and salt, then add grated tapioca. Stir constantly over medium heat, scraping pan base and sides with a heatproof spatula, until mixture thickens into a loose, claggy porridge.
4. Pour mixture into oiled pan and spread it out evenly. Steam for 23 to 25 minutes over medium heat, until softly set and translucent, with no opaque zones.
5. Transfer pan to a rack and let kueh cool to room temperature. To serve, cut into small pieces with a plastic knife, and roll them in the salted grated coconut. Awol-awol is best kept unrefrigerated and finished up the same day

Notes :

- For awol awol pandan (below), make the syrup in Step 3 with pandan juice made with 210 g water and 45 g pandan leaves (pg 34), instead of the water and pandan. Only add the coconut milk last, after thickening the tapioca with the syrup.
- Instead of sugar, you can use an equal weight of gula melaka or unrefined cane sugar.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



NAGASARI

INGREDIENTS

coconut milk	400 ml
Water	50 ml
Rice flour	25 gr
Cornstarch	20 gr
Tapioca starch	7 gr
Sugar	60 gr
Salt	1/4 tsp
Banana (pisang raja/barangan)	10 pcs
Banana leaf	10 pcs

METHODS

1. Whisk coconut milk, water, rice flour, cornstarch and tapioca starch together until smooth. Cover tightly and chill for 1 to 2 hours to let starches hydrate.
2. Combine batter with sugar, salt and pandan knot in a wide pan. Stir constantly with a spatula over medium-low heat until thickened into a creamy custard. Scrape into a bowl and let it cool to lukewarm. It will thicken a bit further but should not set solid. Discard pandan.
3. Get your steamer ready.
4. Peel pisang raja and slice them about 7 mm thick on a diagonal.
5. Very lightly brush oil over the centre of the matte side of a banana leaf rectangle. Place 2 banana slices on the leaf, then completely cover the banana with 1 ½ to 2 tablespoons of batter. Fold one long leaf side in to cover the batter, then the other side over that, so that the whole parcel is 5 to 6 cm wide. Fold open ends underneath the parcel, and (if you can), insert one end into the other. Wrap all kuehs likewise.
6. Arrange parcels in a single layer in a perforated steamer tray, leaving some gaps for the steam to circulate. Steam for 30 minutes over medium-low heat.
7. Transfer to a rack and let cool. Serve at room temperature or slightly chilled. These will keep for up to 36 hours in a covered container in the fridge.



TALAM PANDAN

INGREDIENTS

Bottom layer:

Rice flour	37 gr
Cornstarch	10 gr
Tapioca starch	10 gr
Salt	pinch
Water	100 gr
Coconut milk	50 gr
Sugar	82 gr
Pandan juice (160 ml water + 30 gr Pandan)	150 gr

Top layer:

Coconut milk	310 gr
Rice flour	22 gr
Tapioca starch	10 gr
Sugar	8 gr
Salt	pinch

METHODS

1. Start bottom layer batter. Whisk pandan juice, rice flour, cornstarch, tapioca starch, salt and alkaline water together. Cover tightly and set aside for 30 minutes.
2. Start top layer batter. Whisk all ingredients together until smooth, cover tightly, and let stand for 30 minutes at cool room temperature.
3. Get your steamer ready. Line a 20 cm square tray with foil and lightly grease the foil with oil.
4. Finish bottom layer batter. Combine water, coconut milk and sugar in a pot and bring to a simmer over low heat, stirring to dissolve sugar. Gradually whisk hot syrup into pandan batter, then pour batter back into pot. Stir with a spatula over low heat until mixture thickens to a creamy but pourable custard consistency.
5. Scrape batter into pan. Steam over medium-low heat for 23 to 25 minutes, until just set.
6. Finish top layer batter while bottom layer steams. Pour batter into a pot and stir slowly but constantly with a spatula over medium-low heat, until it thickens into a smooth and creamy but pourable custard.
7. Lightly scratch lines all across the bottom layer with a fork, to help the top layer adhere. Pour top layer batter over. Steam for 25 to 30 minutes over medium-low heat, until fully set. A toothpick inserted into the centre of the kueh should emerge damp but clean, bearing no traces of uncooked batter.
8. Transfer pan to a rack. Let kueh cool to room temperature, then cover it and chill for 30 minutes to firm it up for neater slicing. Lift foil and kueh out of the pan, then peel away foil sides. Slice kueh into strips, then into diamonds or slabs. This is best eaten fresh, but leftovers will keep for up to 2 days in a covered container in the fridge.

Notes : Let the kueh cool down slowly away from draughts and dry air, so a skin won't form on top. Loosely covering it with clean banana leaves also helps. As with all layered kueh talam types, you can adjust and scale ingredient quantities to vary the thicknesses of the contrasting layers as you like.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**

BAQUETTE/FRENCH BREAD

(HARD ROLL)

INGREDIENTS

Bread flour	250 gr
Instant dry yeast	3 gr
Water	150 ml
Salt	5 gr

METHODS

1. Combine the flour and yeast. add the water and salt to the mixer little by little. Mix on low speed with the dough hook attachment for 2 minutes and mix on medium speed for 3 minutes. the dough should be smooth and elastic. mix to the improved stage of gluten development.
2. Bulk fermentation the dough until nearly doubled, about 30 minutes. fold gently. ferment for another 30 minutes and fold again. ferment for another 15 minutes.
3. Divide the dough into pieces 350 gr wach or the desired size. preshape the dough into large rounds. let the dough rest, covered until relaxed 15 to 20 minutes.
4. To final shape
5. Proof until the dough springs back slowly to the touch. flip the dough seam side down onto a peel. score the boule with an arc.
6. Spray with water before bake.
7. Bake until the crust is golden brown and the bread sounds hollow when thmped on the bottom, 20-25 minutes. vent during the final 10 minutes. cool completely on racks.

Notes :

for baquette 350 gr/pcs.

french roll, dinner roll, poppy seed roll 30 gr/pcs.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



PULLMAN

(WHITE TOAST)

INGREDIENTS

Purpose flour	180 gr
Bread flour	180 gr
Salt	7 gr
Instant yeast	8 gr
Sugar	15 gr
Milk powder	18 gr
Butter	15 gr
Eggs	1 pcs
Water	180 ml

METHODS

1. Prepare the workplace and ingredients
2. Mix all the ingredients together in a stand mixer until dough is smooth and elastic
3. Check dough strength using "window pane test"
4. Bulkproof for 1 hour
5. Portion dough into 250g pieces
6. Round and shape the dough
7. Place 5 pieces of dough in a greased sandwich loaf tin
8. Proof for 45 minutes or until the dough is near the top of the tin
9. Bake at 175°C for 45 minutes



SOFT ROLL

INGREDIENTS

Bread flour	225 gr
Instant yeast	4 gr
Milk	115 ml
Butter	23 gr
Eggs	23 gr
Sugar	23 gr
Salt	6 gr
Egg wash	1 pcs

METHODS

1. Prepare the workplace and ingredients
2. Mix all the ingredients together in a stand mixer until dough is smooth.
3. Check dough strength using "window pane test"
4. Proofing for 30 minutes
5. Portion dough into 30 gr/ pieces
6. Round and shape the dough
7. Proof for 45 minutes or until the dough is near the top of the tin
8. Egg wash the top dough
9. Bake at 200°C, 10-15 minutes



DOUGHNUT

Bread flour	125 gr
Sugar	19 gr
Salt	4 gr
Bread improver	1 gr
Egg yolk	1 pcs
Fresh milk	63 ml
Yeast	6 gr
Butter	19 gr

METHODS

1. Prepare the workplace and ingredients
2. Mix all the ingredients together in a stand mixer until dough is smooth.
3. Check dough strength using “window pane test”
4. Bulkproof for 30 minutes
5. Portion dough into 30 gr/ pieces or cut with doughnut cutter
6. Round and shape the dough
7. Proof for 30 minutes or until the dough is near the top of the tin
8. Fry the dough with low heat.
9. Deep the doughnut with chocolate glaze n garnish with any kind nut or cheese.



CULINARY
MANAGEMENT



CHALLAH

(TWIST BREAD)

INGREDIENTS

Bread flour	150 gr
Salt	3 gr
Instant yeast	3 gr
Butter	23 gr
Eggs	38 gr
Water	38 gr
Honey	15 gr
Egg wash	1 pcs

METHODS

1. Prepare the workplace and ingredients
2. Mix and knead all the ingredients until the dough is smooth pass the window pane test
3. Let the dough bulk ferment for 60-90 minutes
4. Portion the dough into 3 equal balls and bench rest for a few minutes
5. Roll out the 3 dough balls into logs and slowly lengthen them to 30cm strands
6. Braid the 3 strands together and seal the ends
7. Proof for 45 minutes at 25°C. Brush lightly with egg wash and sprinkle with sesame seeds
8. Bake at 190°C for 15 minutes



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



BAO

INGREDIENTS

For the tangzhong:

All purpose flour	150 gr
Cold water	750 ml

For the bao dough:

Tangzhong	150 gr
All purpose flour	630 gr
Sugar	135 gr
milk powder	60 gr
Yeast	6 gr
Baking powder	6 gr
Salt	3 gr
milk	120 ml
water	120 ml
Vegetable oil	15 ml

For Filling paste:

Mung Bean paste/chocolate/ chicken/cheese / etc	300 gr
--	--------

METHODS

1. put the flour into a small saucepan, pour in the cold water a little at a time, and mix in the flour until smooth. slowly warm over a low heat until it becomes gluey and you can draw a line on the surface. remove from the heat, cover tightly with cling film so that the film touches the surface of the tangzhong and leave to cool.
2. put 50 gr tangzhong and all the dry ingredients into the bowl of a stand mixer fitted with a dough hook. start mixing on a low setting and then slowly add the milk and water. finally, add the oil and continue mixing until the dough is smooth. cover with a damp cloth or cling film and leave to prove somewhere warm for 2-3 hours depending in the temperature, or until doubled in size.
3. after that scale the dough 40 gr/ piece.
4. shaping and filling the bao
5. steam over medium-high heat for 15 minutes.



MANTAO

INGREDIENTS

Hongkong flour	150 gr
Potato starch	10 gr
Sugar	30 gr
Yeast	2 gr
Baking powder	2 gr
Water	90-110 ml

METHODS

1. In the bowl of an electric mixer fitted with a dough hook, whisk to combine the flour, sugar, instant yeast, baking powder, and salt. With the mixer on low, pour in the warm water and mix to form a shaggy dough. Increase the speed to medium-high and knead until the dough is tacky and very smooth, 8 to 9 minutes.
2. Brush a large bowl with the oil and add the dough to the bowl. Gently turn the dough in the oil to coat, then cover the bowl with plastic wrap. Allow the dough to proof in a warm spot until doubled in size, 1 to 1 1/2 hours, or in the refrigerator for at least 6 hours or up to overnight.
3. Once the dough has proofed, punch down to deflate the dough and transfer it to a lightly floured surface. Pinch and pull the ends of the dough into a smooth ball.
4. shaping and filling the mantao shape.
5. steam over medium-high heat for 15 minutes.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



CAKUE/YOUTIAO

INGREDIENTS

Bread flour	300 gr
Baking powder	1 tbsp
Baking soda	1 tsp
Salt	1/2 tsp
Egg	1 pcs
Milk	150 gr
Vegetables oil	20 gr

METHODS

1. In the bowl of an electric mixer fitted with a dough hook, combine the flour, baking powder, baking soda, salt, egg, milk, and oil. Mix on low speed to form a shaggy dough, then increase to medium speed and continue mixing until the dough is tacky and pulling away from the sides of the bowl, 8 to 9 minutes.
2. Transfer the dough to a lightly floured surface and form into a smooth ball. Cover with a clean kitchen towel and allow the dough to rest for 20 minutes.
3. Roll out the dough into a roughly 6 x 12-inch rectangle. Place a large piece of plastic wrap on your work surface. Transfer the dough onto the plastic wrap and wrap tightly in plastic. Set the dough on a plate or small baking sheet and allow the dough to rest overnight in the fridge (at least 8 hours or up to 24 hours).
4. The next day, let it come to room temperature on the counter, at least 1 hour. (The dough will be very soft.)
5. In a large heavy-bottomed pot, heat 3 inches of canola oil over medium-high heat until a deep-fry thermometer registers 370°F.
6. While the oil heats up, uncover the dough. Use the plastic wrap to help flip the dough onto a lightly floured surface. Cut the dough in half, into two 6 x 6-inch pieces. Then cut each half into six 1 x 6-inch strips. Stack two strips on top of each other and gently press a chopstick down the center of the dough, making sure not to fully cut through it. Pinch either end of the dough (so the pieces don't separate in the oil) and gently stretch it until it is about 8 inches long. Place the stretched dough on a lightly floured surface and repeat with the remaining strips of dough.
7. Working in batches of one or two, fry the strips in the hot oil (adjust the heat in order to maintain 180°C). Once they float to the top (after about 5 seconds) turn them continuously with chopsticks or kitchen tongs until golden brown, 60 to 90 seconds. With tongs, transfer the doughnuts to a wire rack set in a large rimmed baking sheet. Continue to fry the remaining strips of dough, allowing time between each batch for the oil temperature to return to 370°F. Serve the youtiao warm.
8. Youtiao is best served fresh but freezes well. Place cooked youtiao in a resealable bag and freeze for up to 3 months. Reheat youtiao on a large rimmed baking sheet in a 200°C oven for 10 minutes.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**

SMART PIKSEL
Suzanne Soze
PHOTOGRAPHY

KUE BAKAR PANDAN

INGREDIENTS

coconut milk	140 gr
eggs	75 gr
sugar	65 gr
melted butter	8 gr
pandan juice	65 gr
salt	1/2 tsp
all purpose flour	55 gr
cornstarch	10 gr

METHODS

1. Whisk coconut milk, eggs, sugar and melted butter together until sugar dissolves. Sift plain flour and cornstarch together into a mixing bowl. Gradually add egg mixture, stirring with a whisk until smooth. Do not beat, as the kueh should not be airy. Strain batter through a fine sieve, pushing any lumps through. Set aside.
2. Place two 'kemboja' kueh bakar pans (each one about 18 cm in diameter and of about 400 ml capacity) on a baking tray and preheat them in the oven for 10 minutes.
3. While pans preheat, make pandan juice and dissolve the salt in it. Slowly stir juice into batter with a whisk until evenly blended.
4. Quickly brush base and sides of hot pans with melted butter or oil, then divide the batter between them. Place tray and pans in oven on the lowest shelf, close door, and reduce heat to 180°C. Bake for 12 minutes, then sprinkle kuehs with sesame seeds. Bake for another 12 minutes, by which time the kuehs should have risen up and pulled away slightly from the pan sides.
5. Move pans to a shelf in the upper third of the oven, and bake 200°C for 10 to 12 minutes more, until the kuehs' edges are browned, and a toothpick inserted into them emerges clean.
6. Transfer pans to a rack. Unmould kuehs when they have subsided and firmed up but are still slightly warm. Serve warm or at room temperature. These are best kept loosely covered at cool room temperature, and finished up within 24 hours. They will last for 2 to 3 days if refrigerated, but will turn stodgy.



KUE JONGKONG

INGREDIENTS

Jasmine rice	134 gr
Glutinous rice	26 gr
Cornstarch/ tapioca starch	34 gr
Coconut milk	700 gr
Sugar	34 gr
Salt	1/2 tsp
Gula malaka/gula jawa	120 gr
Coconut milk	160 gr
Wilted banana leaf	20 pcs
Toothpicks	20 pcs
Pandan juice (60 gr water + 15 gr pandan leaf)	100 gr

METHODS

1. Combine jasmine and glutinous rice, wash well, cover with 2 cm of water, cover and soak for 12 to 24 hours in the fridge,
2. Drain rice. Grind rice with 120 g fresh water to a very smooth paste in a blender. Scrape paste into a bowl, and stir in pandan juice. Weigh mixture and top up with fresh water for a total weight of 560 g Whisk in cornstarch or tapioca starch, then coconut milk, sugar and salt.
3. Strain batter into a pot. With a heat-proof spatula, stir batter slowly over low heat until it becomes a thick, creamy but still pourable custard Immediately press batter through a fine sieve to smooth out any lumps. Let cool to lukewarm. It will thicken a bit further as it stands.
4. Get your steamer ready.
5. Place a banana leaf rectangle on a shallow dish, matte side up. Dollop 2 tablespoons of batter on its centre, and top with a pinch of gula melaka. Cover gula with 2 tablespoon batter, then drizzle ½ tablespoon thick coconut milk over.
6. Bring up the rectangle's long sides, align and hold them together above the filling. Push in a short side so that it folds up on a diagonal, turning the two corners into triangular flaps. Fold the flaps across the front and back of the parcel. Repeat with the other short side to get a squat purse like shape 'jongkong' means 'ingot. Wrap a banana leaf strip, matte side in, under the parcel and across its front and back sides to brace it. Thread a toothpick through all the leaf layers near the parcel's top, then trim all the layers to level the top edge. Place in a steamer tray. Wrap all jongkong likewise.
7. Steam for 14 to 16 minutes over medium heat. Let jongkong cool and firm up before transferring them to a plate or container. Serve warm, at room temperature, or best of all, slightly chilled.



LEPAT JAGUNG

INGREDIENTS

Sweetcorn fresh	8 pcs
Water	400 gr
Coconut milk	440 gr
Cornstarch	100 gr
Mung bean starch	80 gr
Sugar	200 gr
Salt	1/4 tsp
Small pandan leave	4 pcs
Skinny pandan leaf	10 pcs

METHODS

1. With a sharp knife, cut around the base of each corn ear to sever the husks from the stem. Carefully detach the husks without tearing them. Discard corn silk. Slice off kernels, then scrape the ears with your knife blade to press out any pulp remnants into the kernel bowl. You should get 400 to 450 g kernels.
2. Coarsely grind 350 g of the kernels with the water in a blender. Strain mixture with a muslin cloth or bag, squeezing out as much liquid as possible. Discard spent pulp. You should have about 350 g corn milk.
3. Combine corn milk with coconut cream, both starches, sugar, salt and pandan knot in a pan. Stir constantly with a spatula over medium-low heat until batter becomes a creamy but pourable custard. Scrape into a bowl, remove pandan, and fold in remaining corn kernels. Let it cool; it will thicken further, but should not set solid.
4. Get your steamer ready. Steam the corn husks over medium heat for 1 minute, to soften them.
5. Place 1 generous tablespoon filling near a husk's thicker end. Fold up the end to cover the filling, fold in the long sides, then fold up the parcel until you run out of husk. Tie a pandan leaf strip around each parcel to secure it. If your husks are narrower, you can wrap each kueh as for Nagasari, such that its long axis is parallel to the husk's lines.
6. Wrap and tie all kueh likewise. Arrange them in a single layer in a perforated steamer tray, leaving some gaps for the steam to circulate. Steam over medium-low heat for 25 minutes.
7. Serve warm or lightly chilled. These will keep for up to 48 hours in an airtight container in the fridge.

Notes : To make lepat ubi kayu, make the tapioca batter for the bottom layer



KUE BUGIS HITAM

INGREDIENTS

Glutinous rice	190 gr
Pulut hitam flour	30 gr
Water	105 gr
Coconut milk	115 gr
Sugar	1/2 tsp
Salt	1/8 tsp
Tapioca starch	35 gr
Oil	1 tsp
Inti:	
Gula melaka/jawa	200 gr
Pandan leave	3 pcs
Water	75 gr
Salt	1/2 tsp
Fresh grated coconut	200 gr
Cornstarch	1/2 tsp
Sauce:	
Coconut milk	260 gr
Salt	1/4 tsp
Cornstarch	10 gr

METHODS

1. Make inti: sauce all ingredients until gula malaka/jawa melt and the grated coconut brown color.
2. Make sauce: Whisk all ingredients slowly in a small pot over low heat until mixture reaches the texture of a thick cream soup. Pour into a bowl, cover loosely and let cool
3. Make skin: Combine coconut milk, glutinous rice flour, sugar and salt in a small pot. Stir constantly over low heat until mixture pulls together into a blob of thick paste. Scrape into a bowl and let cool completely Knead wet rice flour, cooled paste, tapioca starch and oil thoroughly together into a soft, malleable dough. Cover and let rest for 15 minutes
4. Dust your hands with tapioca starch. Portion and shape dough into 20 g balls and inti into 12 g balls. Shape, stuff and seal
5. Place a banana leaf square in front of you, matte side up and a corner pointing towards you. Make a slit from this corner to the square's centre Fold the right half-corner up to meet the top corner
6. Turn a kueh ball in the sauce to coat it generously, then scoop it up and plop it into the leaf pouch
7. Steam for 22 to 23 minutes over medium-low heat. Let cool. Serve at room temperature. These are best kept at cool room temperature and finished up within 24 hours of being steamed.



KINCA SAUCE

INGREDIENTS

Brown sugar	100 gr
Coconut cream	200 gr
Gingger	50 gr
Pandan Leaves	1 pcs

METHODS

1. Put coconut cream into pan
2. Heat coconut cream until warm
3. Put brown sugar into pan, mix until well
4. Put Ginger and Pandan leaves into pan and simmer until find smooth texture (thick)
5. Ready to use



DADAR GULUNG

INGREDIENTS

Gula malaka	100 gr
Water	40 gr
Pandan leave	2 lbr
Grated white coconut	150 gr
Salt	pinch
Skin:	95 gr
Soft flour	7 gr
Tapioca starch	30 gr
Egg	7 gr
Sugar	pinch
Salt	95 gr
Pandan juice (20 gr pandan + 100 wtr)	180 gr
Coconut milk	

METHODS

1. Sift pastry flour and tapioca starch into a mixing bowl. In a jug, whisk egg, sugar, salt and pandan juice together to blend well, then pour this into the flour in a thin stream while stirring with the whisk until blended-mixture will be thick and a little lumpy.
2. Slowly whisk coconut milk into the flour mixture until smooth. Strain the batter through a fine sieve, pushing all the lumps through, then cover and let rest for 1 hour at cool room temperature.
3. Divide batter in half, cover and set one half aside.
4. Set a small frying pan over medium-low heat. When it is hot, ladle about 1½ table-spoons of batter into the pan while tilting and rotating it to spread the batter into a circle 15 cm wide. It should start to set in a couple of seconds. Cook for slightly over 1 minute, until bubbles form underneath the crepe and its edges start to look lacy. Carefully transfer crepe to a plate. Use this first one as a test if the batter is too thick to quickly spread across the pan, whisk in a bit of water. If it is too thin, whisk in a touch more flour.
5. Fry all crepes likewise, stacking them on the plate as they are done. When you finish the first lot of batter, let crepes cool completely.
6. Lay a crepe on a work surface, smooth side up. Shape 1 tablespoon of inti into a small log near one edge of the crepe. Fold up that edge to cover the inti, then fold in left and right sides, and roll up to make a little bolster. Make all dadar likewise.
7. If only touched with clean utensils and hands, dadar will keep for 4 to 6 hours at cool room temperature, loosely covered. They are best enjoyed as fresh as possible.



PUTU MAYANG

INGREDIENTS

Rice flour	125 gr
Tapioca starch	75 gr
Water	250 gr
Coconut milk	100 gr
Salt	pinch
Sugar	10 gr
Food coloring	

METHODS

1. Put all ingredients into bowl mix well
2. Strain the liquid
3. Cook until like custard
4. Put in the piping bag
5. Piping like kerupuk
6. Steam 10 minutes



BUBUR SUMSUM

INGREDIENTS

Rice flour	50 gr
Coconut milk	30 gr
Sugar	10 gr
Salt	pinch
Water	375 gr
Pandan leave	1 lbr

METHODS

1. Put all ingredients iinto bowl mix well
2. Strain the liquid
3. Cook until like porridge



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



LUTI GENDANG

INGREDIENTS

Hard flour	300 gr
Yeast	4 gr
Butter	75 gr
Fresh milk	250 gr
Egg	1 pcs
Sugar	6 gr
Salt	3 gr
Abon	100 gr

METHODS

1. Prepare the workplace and ingredients
2. Mix all the ingredients together in a stand mixer until dough is smooth.
3. Check dough strength using "window pane test"
4. Bulkproof for 30 minutes
5. Portion dough into 25 gr / pcs
6. Shapping and filling the dough
7. Fry the dough with low heat until golden brown

SCONE

INGREDIENTS

Medium flour	185 gr
Salt	3 gr
Baking powder	7 gr
Sugar	22 gr
Butter	85 gr
Eggs	15 gr
Eggs yolk	15 gr
Heavy cream	100 gr
Egg wash	as needed

METHODS

1. Line a sheet pan with parchment paper,
2. Sift together the flour, salt, baking powder, and sugar.
3. Add the butter to the dry ingredients. Mix on low speed with the paddle attachment to incorporate.
4. Combine the eggs, yolks, and heavy cream.
5. Add the egg mixture to the sifted dry ingredients and butter all at once. Mix to incorporate, then mix in the garnish, if using. Do not over mix.
6. Place the dough on the prepared sheet pan, and pat or roll until it is approximately 1 in/3 cm thick. Cover and chill in the refrigerator until firm, at least 1 hour.
7. Cut the dough into the desired shape, brush with egg wash, let rest for 5 minutes, and brush with egg wash again.
8. Bake at 400°F/204°C until golden brown, 15 to 18 minutes.
9. Cool the scones on the sheet pan for a few minutes, then transfer them to racks to cool completely.



BTP
Batam Tourism
Polytechnic



**CULINARY
MANAGEMENT**



BROWNIES

INGREDIENTS

Dark chocolate	150 gr
Butter	150 gr
Eggs	190 gr
Sugar	100 gr
Vanilla ess	1/4 tsp
Soft flour	115 gr
Cocoa powder	40 gr
Almond slice	100 gr

METHODS

1. Line a half sheet pan with parchment.
2. Melt the chocolate and butter in a bowl over barely simmering water, blending gently. Remove the bowl from the heat.
3. Combine the eggs, sugar, and vanilla and whip with the whip attachment on high speed until light and thick in color, about 8 minutes.
4. Blend one-third of the egg mixture into the melted chocolate to temper it, then return it to the remaining egg mixture and blend on medium speed, scraping down the bowl as needed. On low speed, mix in the flour, cocoa powder, and nuts until just blended. The batter will be very wet. Pour the batter into the prepared sheet pan and spread evenly.
5. Bake at 180°C until a crust forms but the center is still moist, 30 to 40 minutes. Cool completely in the pan.
6. Cut into bars 2 by 3 in/5 by 8 cm. Store in an airtight container

ENGLISH CAKE

INGREDIENTS

Butter	150 gr
Sugar	150 gr
Egg whole	3 pcs
Soft flour	150 gr
Milk powder	7 gr
Baking powder	4 gr
Dry fruits mix	20 gr
Raisin	20 gr

METHODS

1. Mixer butter and sugar until smooth n fluffy
2. Add egg one by one
3. Add flour, milk powder, dry fruits and raisin mix well
4. Put in the baking mould
5. Bake 180 celcius 30 - 45 menit



ENGLISH MUFFIN

INGREDIENTS

Sponge dough:

Milk 96 gr

Medium flour 66 gr

Dry yeast 3 gr

Dry ingredients:

Medium flour 100 gr

Bread flour 166 gr

Sugar 12 gr

Salt 3 gr

Baking powder 4 gr

Butter 17 gr

Water 100 gr

METHODS

1. Prepare the sponge dough and let it rest for 15 minutes,
2. Place all the ingredients in a mixer
3. Knead for 4 minutes at speed 1; continue to knead the dough for 5 minutes at the speed 2 until the dough is smooth.
4. Let the dough rest for 20 minutes
5. Punch down and rest it for 10 more minutes.
6. Scale the dough into 80 gm portions. Rest for 10 minutes
7. Roll into roundels, flatten the rolls by pressing into semolina or corn meal and place on a baking tray
8. Allow the dough to proof for 20 minutes.
9. Place a sheet of parchment paper on the dough, press down with a light baking tray
10. Bake for 15-20 minutes in a deck oven at 210°C.



BANANA CAKE

INGREDIENTS

Banana	150 gr
Sugar	150 gr
Egg	1 pcs
Fresh milk	43 gr
Salad oil	37 gr
Soft flour	150 gr
Baking powder	5 gr
Baking soda	2 gr
Cinamon powder	4 gr

METHODS

1. Mixer banana and sugar until smooth
2. Put egg one by one
3. Put fresh milk and salad oil
4. Put soft flour, baking powder, baking soda and cinamon powder
5. Mix well put into cake mould
6. Bake 15 - 20 menit, 140 celcius
7. Cool down

PASTRY & BAKERY RECIPE BOOK

1st Semester

"PASTRY & BAKERY RECIPE BOOK"

It is a practical recipe book that could simplify the learning process for students of the culinary management study program. The Student could be explored the whole of pastry with various recipes that use basic level techniques. This book is prepared in a style that is easy to understand, clear, and suitable for basic pastry skill levels. Through this book, students will find a variety of recipes, starting from pastry and bakery. Each recipe is presented with clear steps using appetizing pictures so that it could help students in the process of making pastry easily. Students will learn basic techniques such as making dough, processing cream, and understanding oven temperatures. Students will find simple recipes to start their journey in the world of pastry and bakery, "PASTRY & BAKERY RECIPE BOOK" is not only a recipe book, but also a comprehensive guide that comes from the development of practical methods to create more skilled student abilities. This is a book that will inspire students to learn about the whole of pastry.

**Culinary Management Study Program
Batam Tourism Polytechnic**





PASTRY & BAKERY

RECIPE BOOK | 1ST SEMESTER



CULINARY
MANAGEMENT