

PASTRY STANDARD RECIPE BOOK

3rd Semester

PASTRY STANDARD

RECIPE BOOK | 3RD SEMESTER

FOREWORD

To Beloved Students,
Assalamualaikum wr wb

I am proud to welcome readers to the preface of our practical recipe book titled "PASTRY STANDARD RECIPE BOOK" 3rd 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 STANDARD RECIPE BOOK" 3rd Semester. Happy creating, and of course, happy cooking!"

Warm Regards,
Rosie Oktavia Puspita Rini

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DANISH PASTRY

Yield: 1,75 kilograms

Preparation: 2 hour until 3 days

INGREDIENTS

Bread Flour | 800 gr

Pastry Flour | 200 gr

Instant Dry Yeast | 15 gr

Bread Improver | 20 gr

Butter | 50 gr

Salt | 15 gr

Sugar | 80 gr

Whole Egg | 2 pieces

Cold Water | 480 gr

Laminated Butter | 400-500 gr

is a multilayered, laminated sweet pastry in the viennoiserie tradition. The concept was brought to Denmark by Austrian bakers, where the recipe was partly changed and accommodated by the Danes to their liking, and has since developed into a Danish specialty.

METHODS

1. Mix all dry ingredients except salt and butter into mixing bowl
2. Pour Ice Water into mixing bowl, blend until half well develop dough
3. Add Butter (50 gr), egg and Salt into dough, mix until well develop dough is obtained
4. Punch down, spread out on a flat pan, and rest in refrigerator or retarder 30 minutes

ROLLING IN

5. Roll out the dough into a rectangle. Smear softened butter over two-thirds of the dough, leaving a margin around the edge
6. Fold the unbuttered third of the dough over the center, Fold the remaining third on top
7. Rotate the dough 90 degrees on the countertop. This step is necessary before each rolling out of the dough so that it is stretched in all directions, not just lengthwise. In addition, always place the more uneven side up before rolling so it will be hidden after folding and the smoother side will be on the outside. Roll out the dough into a long rectangle
8. Fold the dough into thirds by first folding the top third over the center
9. Fold over the remaining third. This is the first turn, or first fold (enclosing the butter doesn't count as a turn). Let the dough rest in the refrigerator 30 minutes until a day to relax the gluten. Repeat this rolling and folding two more times for a total of three turns



CROISSANT

Yield: 1,83 kilograms

Preparation: 1 hour 50 minutes

is layered with butter, rolled and folded several times in succession, then rolled into a thin sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry.

INGREDIENTS

Hard Flour | 1000 gr

Instant Yeast | 15 gr

Butter, softened | 100 gr

Bread Improver | 10 gr

Salt | 20 gr

Whole Egg | 1 pcs

Sugar | 37 gr

Cold Water | 500 cc

Laminated Butter | 500 gr

METHODS

1. Mix all dry ingredients except salt and butter into mixing bowl
2. Pour Ice Water into mixing bowl, blend until half well develop dough
3. Add Butter (100 gr), egg and Salt into dough, mix until well develop dough is obtained
4. Punch down, spread out on a flat pan, and rest in refrigerator or retarder 30 minutes

ROLLING IN

5. Roll out the dough into a rectangle. Smear softened butter over two-thirds of the dough, leaving a margin around the edge
6. Fold the unbuttered third of the dough over the center, Fold the remaining third on top
7. Rotate the dough 90 degrees on the countertop. This step is necessary before each rolling out of the dough so that it is stretched in all directions, not just lengthwise. In addition, always place the more uneven side up before rolling so it will be hidden after folding and the smoother side will be on the outside. Roll out the dough into a long rectangle
8. Fold the dough into thirds by first folding the top third over the center
9. Fold over the remaining third. This is the first turn, or first fold (enclosing the butter doesn't count as a turn). Let the dough rest in the refrigerator 30 minutes until a day to relax the gluten. Repeat this rolling and folding two more times for a total of three turns



CHALLAH

Yield: 1 loaf

Preparation: 2 hours 40 minutes

Challah is a special bread of Ashkenazi Jewish origin, usually braided and typically eaten on ceremonial occasions such as Shabbat and major Jewish holidays (other than Passover). Challah may also refer to the dough offering. The word is biblical in origin, though originally referred only to the dough offering. Similar braided breads are found across Central and Eastern Europe.

INGREDIENTS

Bread Flour | 300 gr

Salt | 6 gr

Instant Yeast | 6 gr

Butter | 45 gr

Eggs | 75 gr

Water | 75 gr

Honey | 30 gr

Egg (for egg wash) | 1

Sesame Seeds | to sprinkle

METHODS

1. Prepare the workplace and ingredients
2. Mix and knead all the ingredients until the dough is smooth passes the window panel 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



BAGELS

Yield: 30-35 pieces

Preparation: 2 hours 10 minutes

Doughnut-shaped yeast-leavened roll that is characterized by a crisp, shiny crust and a dense interior. Originating in the Jewish communities of Poland. It is traditionally shaped by hand into a roughly hand-sized ring from yeasted wheat dough that is first boiled for a short time in water and then baked. Long regarded as a Jewish specialty item, the bagel is commonly eaten as a breakfast food or snack,

INGREDIENTS

Hard Flour | 500 grams

Dry Yeast | 20 grams

Salt | 10 grams

Vegetable Oil | 10 grams

Sugar | 10 grams

Water | 275 grams

Water (for Boiling) | 1500 ml

Baking Soda | 10 grams

METHODS

1. Mix all dry ingredients except salt and oil into mixing bowl
2. Pour Water into mixing bowl, blend until half well develop dough
3. Add Oil and Salt into dough, mix until well develop dough is obtained
4. Place the dough into pastry bowl or marble table and cover with a cloth, prove until double size dough
5. Knock back the dough, scale the dough into parts about 90-110 gr for the rolls. Round in molded hand ball
6. Roll with the palms of the hands into ropes (as for knotted or tied rolls). Loop around palms into doughnut shape. Seal the ends together well by rolling under the palms on the bench. Give half proof.
7. Boil in a Boiling Soda Water about 1 minute
8. Place on sheet pans about 2.5 cm apart. Bake at 200-220°C until golden brown, turning them over when they are half baked. Total baking time is about 20 minutes.



CINNAMON ROLLS

Yield: 10 Rolls

Preparation: 3 hours 10 minutes

also known as cinnamon bun or cinnamon danish, is a sweet roll commonly served in Northern Europe (mainly in Nordic countries) and North America. Consists of a rolled sheet of yeast-leavened dough onto which a cinnamon and sugar mixture (and raisins or other ingredients in some cases) is sprinkled over a thin coat of butter.

INGREDIENTS

Dough

Bread Flour | 300 gr

Sugar | 21 gr

Salt | 6 gr

Skim milk Powder | 12 gr

Instant Yeast | 5 gr

Water | 160 gr

Eggs | 36 gr

Butter | 15 gr

Filling

Melted Butter (Salted/ Unsalted) | 60 gr

Dark Brown Sugar | 180 gr

Cinnamon Powder | 15 gr

Crushed Nuts (Optional) | As Needed

Frosting

Milk | As Needed

Lemon Juice | As Needed

Icing Sugar | As Needed

METHODS

1. Prepare the workplace and ingredients. Put all ingredients except the butter into the mixer
2. Knead for 5 minutes on low-medium speed and for 7 minutes on medium-high speed
3. Add the butter gradually and finish kneading until the butter is fully incorporated and the dough is smooth. Bulk Ferment for 60 minutes
4. Punch down and roll out the dough into a rectangle with even thickness. Brush melted butter on the flat dough surface
5. Sprinkle sugar and cinnamon evenly on top of melted butter. Add nuts if any
6. Carefully roll the dough into a log. Divide the dough into neat and equal pieces. Lay the dough flat on a parchment-lined baking tray
7. Proof for 50-60 minutes and apply egg wash
8. Bake at 190°C for 15 minutes; top heat 70%, bottom heat 30%
9. Carefully dissolve the icing sugar in the milk and add the lemon juice. Brush over the freshly baked bread and serve



COFFEE BUNS

Yield: 25-30 pieces

Preparation: 2 hours 30 minutes

Coffee buns known as Rotiboy or Paparoti has a crispy coffee layer but soft on the inside. Originating from Malaysia, these signature buns has a unique combination of textures and captivating coffee fragrance.,

INGREDIENTS

Basic Buns

Hard Flour | 1000 gr

Dry Yeast | 20 gr

Bread Improver | 20 gr

Salt | 10 gr

Butter | 150 gr

Sugar | 35 gr

Cold Water | 350 gr

Milk Powder | 150 gr

Large Whole Egg | 1

Coffee Topping

Margarine | 100 gr

Unsalted Butter | 100 gr

Caster Sugar | 50 gr

Egg Whites | 180 gr

Soft Flour | 200 gr

Coffee Granules | 10 gr

Cocoa Powder | 5 gr

Filling Butter

Salted Butter | 125 gr

METHODS

1. Cut salted butter into 5 gram cubes and place them into the freezer.
2. Mix all dry ingredients except salt and butter into mixing bowl. Pour Ice Water into mixing bowl, blend until half well develop dough
3. Add Butter and Salt into dough, mix until well develop dough is obtained
4. Place the dough into pastry bowl or marble table and cover with a cloth, prove in warm place until double size dough
5. Knock back the dough, scale the dough into parts about 50 gr for the rolls and another of 15 grams. Let them rest for 10 minutes. Round in molded hand ball
6. Wrap in the frozen butter cubes into each of the 15g dough. Then, take the bigger dough (50 grams) and flatten it. Place the seam part of the butter-filled dough on the flattened dough. Tightly wrap the dough and shape it into a ball. Repeat with the rest of the dough. Proof buns for at least 45 minutes before baking
7. **Topping:** Mix Margarine, Butter and sugar until smooth in mixing bowl.
8. Pour egg white, mix well. Add soft flour step by step until done. Lastly add coffee granules and cocoa powder into mixture. Still well.
9. Pipes the mixture over the bread bun until it covers half the surface
10. Bake at 180°C-190°C with steam until the bread becomes a nice brown color or bake them for about 12 to 15 minutes. To check, lift a bun with a spatula after the 10th minute to see whether the bottom has browned. If it has, then it's ready.



FOCACCIA BREAD

Yield: 1,7 kg

Preparation: 2 hour 30 minutes

INGREDIENTS

Bread Flour | 1000 gr

Bread Improver | 20 gr

Instant Dry Yeast | 20 gr

Onion | 2 pieces, chopped and sliced

Black Olive | 50 gr, sliced

Dry Herbs | 50 gr

Sugar | 5 gr

Extra Virgin Olive Oil | 100 gr

Water | 500 gr

Salt | 15 gr

is a flat leavened oven-baked Italian bread. In some contemporary places, such as Rome, it is a style of pizza, also called pizza bianca (white pizza). Focaccia may be served as a side dish or as sandwich bread and it may be round, rectangular, or square shape.

METHODS

1. Mix all dry ingredients into mixing bowl
2. Pour Ice Water into mixing bowl, stir until mixed
3. Add chopped onion, black olive and dry herbs into the dough
4. Add oil and salt into dough, mix until well develop dough is obtained.
5. Place the dough into pastry bowl or marble table and cover with a cloth, prove until double size dough
6. Knock back the dough, scale about 2 equal sizes pieces. Lining the dough using dough sheeter or Rolling pin until about 1-1 ½ cm
7. Set on the sheet pan with enough space of proof. Prove them until double sizes
8. Spread the surface of the dough with olive oil then sprinkle with chopped onions, black olives and herbs
9. Bake at 180oC-200oC about 15 minutes or until the bread becomes a nice color



PITA BREAD

Yield: 1,53 kg (11 pitas)

Preparation: 1 hour 10 minutes

Or Pitta is a family of yeast-leavened round flatbreads baked from wheat flour or whole wheat flour, common in the Mediterranean, Levant, and neighboring areas.

INGREDIENTS

Bread Flour | 454 gr

Whole Wheat Flour | 454 gr

Instant Dry Yeast | 7 gr

Warm Water | 567 gr

Olive Oil | 30 ML

Salt | 21 gr

Sugar | 3,75 gr

METHODS

1. Combine the flours and yeast in the bowl of an electric mixer fitted with the dough hook. Add the water, oil, salt, and sugar. Mix on low speed for 4 minutes and on medium speed for 3 minutes. The dough should be slightly moist but with strong gluten development.
2. Bulk ferment the dough until nearly doubled, about 30 minutes.
3. Fold gently.
4. Scale the dough into 4 ½ -oz/128-g pieces. Preshape into rounds. Let the dough rest, covered, until relaxed, 15 to 20 minutes. (Work sequentially, here and in later steps, starting with the first piece of dough you divided and rounded.)
5. Using a rolling pin, roll each piece of dough into a round 7 in/18 cm in diameter. Transfer to parchmentlined sheet pans, cover, and let relax for 10 minutes.
6. Bake the pitas in a 500°F/260°C oven until puffed but not browned, 3 to 4 minutes.
7. Stack the pitas 5 high and wrap each stack in a cloth. Cool before serving.



MILLE FEUILLE

Yield: 2 loaves 20-24 pieces

Preparation: 2 hours 10 minutes

INGREDIENTS

Puff Pastry | 500 gr

Crème Pâtissière

Fresh Milk | 250 gr

Egg Yolks | 3

Caster Sugar | 50 gr

Medium Flour | 20 gr

Cornflour | 25 gr

Vanilla Extract | 5 gr

Fresh Cream | 150 gr

Topping/ Garnish

Icing Sugar | 125 gr

Dark Chocolate | 30 gr

mille-feuille or "thousand-sheets" also known by the names Napoleon Cake, is a French dessert made of puff pastry layered with crème pâtissière. The dessert was influenced by improvements made by Marie-An-toine Carême in 17th century. Traditionally, a mille-feuille is made up of three layers of puff pastry (pâte feuilletée), alternating with two layers of pastry cream (crème pâtissière). The top pastry layer is finished in various ways: with whipped cream, or it may be dusted with icing sugar, cocoa, pastry crumbs, or sliced almonds. It may also be glazed with icing

METHODS

Cook The Pastry

1. Preheat the oven to 180°C. Roll 500g block of puff pastry to a thickness of 2-3mm. Cut out a 30x20cm rectangle and transfer to a baking sheet lined with nonstick baking paper
2. Prick all over and place in the freezer to cool for a few minutes. Top the chilled pastry with a further sheet of nonstick baking paper. Place a second baking sheet over the top of the pastry (the extra weight will prevent the pastry expanding in the oven) and bake for 15-20 minutes or until golden

3. Remove from oven and place on a cooling rack. Once cool, use a serrated knife to cut into 3 neat strips, each 10x20cm, slicing off any untidy edges.

Prepare The Crème Pâtissière

4. Pour 250ml milk into a medium saucepan and heat to just before boiling point, over a medium heat. Meanwhile, cream 3 egg yolks, 50g caster sugar and 2 tbsp of the hot milk in a medium bowl. Add 20g plain flour and 25g cornflour into the mixture before slowly pouring in the remaining hot milk, beating as you go with a balloon whisk
5. Return the mixture into the pan and bring slowly to the boil, stirring constantly. Don't panic if it becomes lumpy, as it will eventually become smooth and very thick. Remove from the heat, stir through 1 vanilla pod, seeds scraped, then cover with clingfilm to prevent a skin forming, and leave to cool completely. Once completely cold, beat the crème pâtissière with electric beaters until smooth
6. Fold through 150ml double cream, whipped to stiff peaks and decant the thick sauce into a piping bag with a small round nozzle. Place in the fridge until needed.

Mix the Frosting

7. Make the frosting by combining 125g icing sugar with 2-3 tbsp water. Set aside.

Finish Mille Feuille

8. Pipe the mille feuille: Assemble the mille feuille by placing one rectangle of pastry in the centre of a board. Pipe over half of the crème pâtissière. Cover with a second rectangle of pastry and the remaining crème pâtissière.
9. Spread the icing. Using a palette knife, coat the top of the remaining rectangle of puff pastry with fondant icing.



10. Add the Chocolate. Melt 30g dark chocolate, melted in the microwave. Pour the chocolate into a small parchment paper cone and cut the tip. While still soft, pipe over thin, straight lines of molten chocolate.
11. Marble the Topping. Run a knife in the opposite direction to form a marbled pattern. Alternate the direction you drag the knife to create the traditional pattern. Once decorated, place the pastry on top of the mille feuille.
12. Slice and Serve. Return to the fridge for 30 minutes before slicing and serving.

GALETTE A LA FRANGIPANE

Yield: 8 pieces / pie form Ø 23 cm

Preparation: 1 hours 50 minutes

Galette a la frangipane is a tart which is traditionally eat in France on 6 January to celebrate the Epiphany. A Galette a la frangipane is comprised of a top and bottom layer of puff pastry, with a filling made from almond cream (called a frangipane). The uniqueness of this tart is hidden inside there is a bean and whoever discovers this inside their slice is crowned king or queen for the day.

INGREDIENTS

Puff Pastry

Salt | 4 gr

Cold Water | 100 ml

Confectioners' sugar | 10 gr

Hard Flour | 200 gr

Butter | 40 gr

Laminated butter | 140 gr

Frangipane cream

Butter | 50 gr

Sugar | 50 gr

Egg | 1

Whipping cream | 10 ml

Almond flour | 50 gr

Orange Zest | 1 teaspoon

Vanilla Extract | a few drops

Pastry Cream | 25 gr

Simple Syrup

Water | 50 ml

Sugar | 50 gr

Vanilla Extract | 2 teaspoon

METHODS

Making the Puff Pastry

1. Mix all dry ingredients except salt and butter into mixing bowl
2. Pour Ice Water into mixing bowl, blend until half well develop dough
3. Add Butter, egg and Salt into dough, mix until well develop dough is obtained
4. Punch down, spread out on a flat pan, and rest in refrigerator or retarder 30 minutes.
5. Roll out the dough into a rectangle. Smear softened butter over two-thirds of the dough, leaving a margin around the edge
6. Fold the unbuttered third of the dough over the center, Fold the remaining third on top
7. Rotate the dough 90 degrees on the countertop. This step is necessary before each rolling out of the dough so that it is stretched in all directions, not just lengthwise. In addition, always place the more uneven side up before rolling so it will be hidden after folding and the smoother side will be on the outside. Roll out the dough into a long rectangle
8. Fold the dough into thirds by first folding the top third over the center
9. Fold over the remaining third. This is the first turn, or first fold (enclosing the butter doesn't count as a turn). Let the dough rest in the refrigerator 30 minutes to relax the gluten. Repeat this rolling and folding two more times for a total of three turns

Making the Frangipane Cream

1. Place the butter and the sugar in the mixing bowl and cream together until light.
2. Add almond powder and mix to combine then add vanilla, orange zest, whipping cream and egg, gently beating until all is mixed.
3. Add the pastry cream and mix until well blended
4. Line a baking sheet with parchment paper and spoon the frangipane cream into pastry bag. Pipe the cream in a tight spiral 20 cm in diameter, on baking sheet. Tuck the lucky bean into the cream. Cover with plastic wrap, and freeze overnight.

Assembling the Cake

1. Assembly and finishes: Unroll the puff pastry, spread the frangipane cream on the first disc up to about 1.5 centimeters from the edge, add the bean, slightly moisten the edge of the first disc to be able to weld the second more easily.

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2. Cover with the second disc. Weld the two discs by pressing with the tip of the index finger all around the cake flush with the filling, cut the excess dough (do not fold the 2 discs on top of each other it will hinder the dough to puff through cooking) then shape the contour of the cake using the back of the knife blade by "pushing" the edge all around (I put a knife between each finger-print).
 3. Then make the pattern of your choice on the top of the cake (always using the back of the blade of a knife). Mix the egg yolk with a little water and spread a layer on the patty, reserve in the refrigerator for 30 minutes. Remove the patty and brush it with a second layer of egg/water mixture and reserve again 30 minutes in the refrigerator.
 4. Preheat the oven to 200°C. Bake for 10 minutes at 190 ° C then 20 to 30 minutes at 170 ° C while monitoring cooking.
 5. While the cake is baking, prepare the syrup. Heat the water and sugar in a saucepan over medium heat and, when the sugar has dissolved, bring to a boil. Remove from the heat and stir in the vanilla extract. As soon as the cake is taken out of the oven, brush it with a little syrup to give the pastry a nice sheen without making it soggy. Serve warm or at room temperature.

CHOUX AU CRAQUELIN

Yield: 28-30 pieces

Preparation: 1 hours 20 minutes

Choux pastry, or *pâte à choux*, is a delicate pastry dough used in many pastries. Basic ingredients usually only include butter, water, flour and eggs. Choux au Craquelin use additional toppings on the choux pastry. Because of the additional toppings, choux au craquelin has a crunchy texture. The material used to make this topping layer is based on short crust dough

INGREDIENTS

Choux Paste

Water | 250 gr

Butter | 90 gr

Sugar | 1 teaspoon

Salt | a pinch of

Egg | 4 to 5 pieces

Hard flour | 180 gr

Craquelin

Light Brown Sugar | 70 gr

Unsalted Butter | 60 gr

Medium Flour | 65 gr

Salt | a pinch of

Pastry Cream

Vanilla/Lemon/Chocolate

Pastry Cream | 350 grams

METHODS

To Make the Craquelin

1. In a medium bowl and using a flexible spatula, mash together brown sugar and butter, then stir until smooth and creamy, about 3 minutes.
2. Add flour and salt, thoroughly mixing until no dry flour remains and a damp, crumbly meal has formed, about 2 minutes
3. Using your hands, bring dough together to form a ball (it will be a bit sticky but do not add extra flour). Place a sheet of parchment paper on a work surface and set dough on top. Shape dough into a roughly 6- by 8-inch flat rectangle.
4. Cover with a second sheet of parchment paper. Using a rolling pin, roll out dough into a 1/8-inch-thick rough rectangle 1/8 inch thick (it should be about 12-by-14 inches in size); reposition both sheets of parchment paper as needed to minimize creasing. Transfer dough, along with parchment paper, to a rimmed baking sheet and freeze until cold, refrigerate until cold, about 15 minutes. Meanwhile, line a second baking sheet with parchment paper.
5. Remove top sheet of parchment paper. Using a 2-inch round cutter, stamp out 18 pieces of craquelin. Working quickly.

Make Choux Paste

6. Pour 250 gr of water into a solid cooking pan then add 90 gram of butter or margarin. stir on the stove in low heat. Add 1 tsp of sugar and a pinch of salt to the water. Cook until boiling.
7. Add and stir the flour into the boiling water with the help of a wooden spatula.
8. Cook the mixture (rub continuously) until it leaves the sides of the pan and forms a ball. Remove into a bowl (large quantity can be mixed with the machine).
9. Beat in the prepared eggs, one at a time (as the quantity of the egg will vary according to various facts, e.g the time of cooking size of the eggs,type or flavour used and the stability of the fat. If the batter seems to thick, one or two more eggs are mixed in).
10. Pipe on the greased and slightly floured sheet pans small heaps with a savoy bag fitted with a plain medium star pipe,or for éclair use a medium star pipe and dress line of finger length on the sheet pans.
11. Top each choux with a craquelin cut-out, making sure it's positioned parallel to the floor of the baking sheet, then press down slightly to ensure it adheres to the highest point of the piped choux.

12. Bake in a moist oven atmosphere at 200°C on a little less the baking of the choux bases should be carried out with care, unless the pastries have not cuagulated,wich point is only reaches when the base are only reached when the base are almost baked, it exist the posibility that they colapse during tha baking

13. Draw off the steam after the choux shows a nice brown color. Finish baking with oven door open.

Finish the Choux

14. Insert tip of pastry cream-filled bag into hole in each choux and begin piping with steady pressure until filled (you can tell because the choux will feel heavy and pastry cream will start to overflow the hole). Wipe away any excess pastry cream. Repeat until all choux au craquelin are filled. Serve immediately.

BOMBOLONI

Yield: 15–20 large portion

Preparation: 2 hours 40 minutes

Bomboloni or Bombolone is an Italian filled doughnut, eaten as are often served in bars for breakfast alongside a cappuccino. While bomboloni may be primarily connected to Tuscany, they are traditional to other regions of Italy, although with slight variations on the recipe. Bomboloni literally translates as big bombs which is such a perfect name for big round

INGREDIENTS

Bomboloni dough

Bread flour | 280 gr

Cake Flour | 280 gr

Whole Eggs | 3

Butter | 90 gr

Fresh Milk | 120 ml

Vanilla Essences | 1 teaspoon

Instant Yeast | 7 gr

Salt | a pinch

Sugar | 100 gr

Confectioners sugar | for cover
doughnut

Vegetable oil | for frying

Italian Pastry Cream (crema pasticciera)

Egg yolks | 5

Fresh Milk | 500 ml

Cornstarch | 30 gr

Sugar | 70 gr

Vanilla Essences | 1 teaspoon

Lemon Zest | ½ teaspoon

METHODS

the Bomboloni dough

1. Put the flour, sugar and yeast in the mixer bowl and stir to combine.
 2. Scatter cubes of butter over the flour so it's evenly distributed then pour in the eggs and lukewarm milk, vanilla and salt.
 3. Attach a dough hook attachment to the mixer then knead on a low speed for 10 minutes. After 10 minutes the dough should be smooth, elastic and slightly tacky
 4. Tip the dough out onto a clean work surface. Shape the dough into a smooth ball by kneading it 2–3 times.
 5. Place the dough in a clean bowl lightly greased with oil and cover with plastic wrap. Leave to prove for 2–3 hours or until tripled in size.
 6. Once the dough has risen, tip it out onto a clean work surface, knock out the air then knead it a few times back into a smooth ball.
 7. Flatten the dough with your hands then roll out on into a rectangle ½ inch (1.5cm) thick.
 8. Use a cookie cutter or glass to cut out round doughnuts about 3.5 inch in diameter. You can cut the scraps into random shapes for frying or re-knead them and roll out again to cut out more doughnuts.
 9. Place the cut out doughnuts on a surface lined with baking parchment and cover loosely with plastic wrap. Leave to prove for 1–1.5 hours or until tripled in size.
 10. While the doughnuts are proving, make the pastry cream and leave to cool. Frying
 11. When ready to fry heat a large deep pan or pot of oil until it reaches 170°C
 12. Cut the parchment paper into squares so that each doughnut is on an individual square of parchment.
 13. Carefully drop the doughnuts into the oil and immediately remove the parchment paper with tongs. It's best to fry the doughnuts in batches and not overcrowd the pan.
 14. Fry the doughnuts for 2 minutes then turn over and fry for another 2 minutes on the other side.
 15. Remove and drain on kitchen paper for a around 2 minutes then roll the doughnuts in sugar. Leave to cool before filling.
- ### **Fill the doughnuts**
16. To fill the bomboloni insert a small knife into the side of a doughnut and move it around to make a small incision.
 17. Fill a piping bag with the pastry cream or desired filling and pipe it into the doughnuts.

18. Serve immediately for best results or store in plastic containers for 1-2 days.

To make Italian pastry cream (crema pasticciera)

19. Put the egg yolks, sugar, vanilla and lemon zest in a large bowl and whisk until well combined.
20. Add the cornstarch and whisk again until well combined.
21. Heat the milk in a saucepan until hot then turn off the heat and let it sit for 1 minute.
22. Slowly pour in the milk into the egg mixture while constantly whisking so the eggs don't scramble and there are no lumps.
23. Pour the mixture back into the saucepan and heat on a low heat whilst constantly stirring until thick and creamy (about 10-15 minutes) the mixture needs to be very thick. Don't be tempted to turn up the heat or the eggs will scramble.
24. Once thick, turn off the heat and pour into a clean bowl. Place plastic wrap directly over the pastry cream so a skin doesn't form and leave to cool.

APPLE STRUDEL

Yield: 12-16 pieces

Preparation: 1 hour 30 minutes

is a traditional Viennese strudel, a popular pastry in Austria, Bavaria, the Czech Republic, Northern Italy, Slovenia

INGREDIENTS

Strudel Dough

Bread Flour | 300 gr

Water | 125 millilitres

Salt | a pinch

Egg | 1 piece

Vegetable Oil | 30 gr

Apple Filling

Green Apples | 1250 gr

Cinnamon Powder | 5 gr

Granulated Sugar | 200 gr

White Cake Crumbs| 100 gr

Chopped Ground Nuts | 60 gr

METHODS

Strudel Dough

1. Mix all ingredients into a smooth dough. To develop the gluten well, mix at moderate speed for about 10 minutes. The dough will be very soft
2. Flatten the dough into a rectangle. Place the dough on an oiled sheet pan. Oil the top of the dough lightly and cover it with plastic film
3. Rest the dough at least 1 hour at room temperature, or longer in the retarder

Apple Filling

4. Cut the apples into thin slices or small dice. Mix with the lemon juice and a half part of sugar (50 gr). Let stand for 30 minutes while preparing the pastry
5. Drain the apples well. The sugar will have drawn out juice that would otherwise run out of the strudel and make the bottom soggy
6. Mix the apples with the remaining ingredients

Finishing the Dough

7. Roll out the prepared strudel dough. Transfer it cloth dusted with flour
8. Stretch it out, with the hands, as thin as possible, one side about 45-55 cm wide
9. Sprinkle or brush the dough all over with the melted butter.
10. Mix the crumbs, nuts, and cinnamon and sprinkle them evenly over the dough
11. Arrange the filling in a band 1 1/2-in. (4-cm) thick along one long side of the dough
12. Roll the dough with the help of the cloth, starting with the part which is covered with filling
13. Brush the top with butter or egg wash. Bake at 175°C-190°C until browned, about 25-35 minutes.
14. When cool, dust butter-washed strudel with confectioners' sugar



APPLE PIE

Yield: 8-12 pieces / pie form Ø 23 cm

Preparation: 1 hours 50 minutes

Apple pie is a fruit pie in which the principal filling ingredient is apples. It is generally double-crust, with pastry both above and below the filling; the upper crust may be solid or latticed (woven of crosswise strips). Apple pie is an unofficial symbol of the United States and one of its signature comfort foods.

INGREDIENTS

Pate Brisee

Pastry flour | 400 gr

Salt | 10 gr

Sugar | 10 gr

Unsalted Butter | 200 gr

Eggs | 130 gr

Water | 20 gr

Vanilla extract | 4 drops

Lemon zest, grated | 4 gr

Apple Filling

Apples, peeled and sliced | 900 gr

Butter | 30 gr

Sugar | 90 gr

Water, cold | 60 g

Cornstarch | 24 gr

Sugar | 100 gr

Salt | 1 gr

Cinnamon | 1 gr

Nutmeg | 0.5 gr

Lemon juice | 10 gr

Butter | 7 gr

METHODS

Pate Brisee

1. Sift the flour, salt, and sugar into a round-bottomed bowl.
2. Cut the butter into small cubes. Rub it into the flour, using the fingertips, until the mixture looks like fine bread crumbs. Make a well in the center.
3. Mix the eggs, water, vanilla, and lemon zest. Pour the mixture into the well in the flour. Mix to form a soft dough.
4. Turn out the dough onto a lightly floured work surface. Knead gently just until smooth and well mixed.
5. Wrap in plastic wrap and chill for at least 30 minutes before use.

Apple Filling

6. Sauté the apples lightly in the first quantity of butter until they are slightly softened. Add the first quantity of sugar as the apples cook. This will draw juices out of the apples, which will then simmer in these juices.
7. Mix the water and starch until smooth. Add the starch mixture to the apples and boil until the liquid is thick and clear.
8. Remove from the heat. Add the remaining ingredients. Stir gently until the sugar is dissolved and the butter is melted. Cool completely

Assamble the Tart

9. Brush some of the melted butter over the bottom of the lined pie pan. Fill the crust with the apples, shaping them into an even mound on the top.
10. Cut the reserved pate brisee into 1,8 cm (9-mm) strips and arrange on top of the apples in a lattice pattern. Pinch the ends of the strips against the edge of the bottom crust. Cover the dough scraps and save for another use. Brush the remainder of the melted butter.
11. Bake at 375°F (190°C) for approximately 30-45 minutes



ORANGE ANGEL FOOD CAKE

Yield: 1 tube cakes (Ø 20 cm)

Preparation: 1 hours 40 minutes

Angel food cake originated in North America and became famous in the late 19th century. Considered "the food of the angels" due to its airy, creamy and light consistency. Angel food cakes originally came from Europe in the 1800's which then immigrated to the United States and flourished in the 1990's.

INGREDIENTS

Sponge

Cake Flour | 140 gr

Confectioner's Sugar | 80 gr

Salt | ½ teaspoon

Egg Whites | about 10 or 11 Eggs

Vanilla | 1 teaspoon

Orange Extract | 1 Teaspoon

Finely Grated Orange Peel | 1 tablespoon

Cream Of Tartar | 8 gr

Granulated Sugar | 225 gr

Orange Glaze

Icing Sugar | 100 gr

Orange Juice | 125 gr

Vanilla | 1 teaspoon

Grated peel of Orange | ½ teaspoon

METHODS

1. Preheat the oven to 180°C. Arrange the oven racks so that the cake will sit near the bottom of the oven.
2. Sift the flour into a piece of wax or greaseproof paper. Measure out one cup and put it back into the sifter. Add the icing sugar and salt to the sifter. Sift onto another piece of wax paper. Sift again four more times, and set aside.
3. Place the egg whites in a large mixing bowl. Add the vanilla, orange extract and orange peel to the egg whites.
4. Beat the egg whites until foamy. Add the cream of tartar and continue beating until they are firm, but still glossy. Add the granulated sugar, two tablespoons at a time, to the egg whites. Continue beating until they cling to the sides of the bowl and are stiff, but not dry.
5. Using a rubber spatula, fold in the sifted flour and icing sugar bit by bit. Do not stir.
6. Spoon the batter into an ungreased angel food cake pan or tube pan. Cut through the batter to release any large air bubbles, and gently smooth the top. Bake for 45 to 50 minutes.
7. The cake is done if the top springs back when touched lightly. If your finger leaves a dent, shut the oven door and leave the cake for another 5 minutes. When the cake is done, use oven mitts to remove it from the oven. Turn it upside-down on a cooling rack and allow to cool for about an hour.
8. Turn the cake right side up in the pan, and run the blade of a metal spatula around the sides and centre of the cake to loosen it. Turn the cake upside down on a cake rack and gently lift off the pan.

Assamble the Cake

9. Mix the icing sugar and the orange juice in a small bowl. Add the flavouring and orange rind and mix in until you have a smooth glaze.
10. Spoon the glaze on top of the angel cake. Spread it out to the edges with a metal spatula and let it dribble down the sides.



BIKA AMBON

Yield: 1 square kueh Ø 22 cm

Preparation: 5 hours 30 minutes

This cake is a signature of Medan, Indonesia. Its origins still mysterious. Some think it began as a Malay-style Bingka which cooks leavened with tuak. Bingka Ambon is uniquely fragrant taste, rich, and exquisitely threaded with air wells.

INGREDIENTS

Starter

Instant yeast | 15 gr

Hard Flour | 15 gr

Sugar | 15 gr

Warm Water | 90 gr

Cooked Santan

Coconut Milk | 450 gr

Lemongrass stalks | 2

Sliced peeled Turmeric | 20 gr

Pandan Leaves | 5 pieces

Shredded Clover Lime Leaves | 8 pieces

Salt | ½ teaspoon

Batter

Hunkwee Flour | 120 gr

Cornstarch | 100 gr

Egg yolks | 14 pieces

Sugar | 400 gr

Unsalted Butter | 20 gr

METHODS

1. Make Starter: In a bowl, whisk all ingredients together until smooth. Cover and stand at room temperature until foamy, set aside for 40-50 minutes
2. Make Cooked Santan. Combine all ingredients in a pan. Bring to a simmer over medium-low heat, stirring frequently. Cook until boiling, remove and strain. Add melted butter into santan and set aside in a cool place.
3. With a stand mixer, Beat eggs and sugar until foamy. Sift hunkwee flour and cornstarch together and add to the eggs. Add coconut milk mixture that has been boiled, mix well. Let the dough rest for 4-5 hours
4. Pour into a 22 cm square pan that greased with margarine and lined with baking paper.
5. Bake the mixture at 180°C for 35 minutes to 40 minutes



BITTERBALLEN

Yield: 14-18 pieces

Preparation: 1 hours 40 minutes

INGREDIENTS

Fresh Milk (Full Cream) | 175 ml

Corned Beef | 100 gr

Macaroni | 60 gr

Cheddar Cheese | 50 gr

Medium Flour | 45 gr

Carrot | ½ pieces

Onion | ¼ pieces

Garlic | 3 pieces

Oregano | 1 teaspoon

Salt, pepper, sugar | a pinch of

Egg Whites | 2 pieces

Bread Crumb | 60 gr

Margarine | 50 gr

Bitterballen are a Dutch meat-based snack, made by making a very thick stew thickened with roux and beef stock and generously loaded with meat. its name from a generic word for certain types of herb-flavoured alcoholic beverages, called a bitter in Dutch.

METHODS

1. Chop the onion, mince the garlic. Boil macaroni until cooked, drain.
2. Saute onions until fragrant with a little oil
3. Add margarine, stir until melted, add carrots, stir fry until slightly wilted. Add the corned beef and fry until the corned beef is cooked.
4. Mix flour and milk. Pour little by little into the stir fry, mix well. When it starts to boil, add the macaroni, grated cheese, oregano and other seasonings, mix well. Taste test until just right, remove and let cool a bit.
5. Take a spoonful of dough, round it into a ball.
6. Roll in breadcrumbs. Dip in egg white, roll again in breadcrumbs. Set aside. Do it until the dough runs out.
7. Heat enough oil, fry bitterballen until golden brown. Use hot oil but medium heat tends to be low so that it cooks inside.



BLACK FOREST

Yield: 1 cake tin Ø23 cm

Preparation: 1 hours 50 minutes

Black Forest Cherry Cake, or Schwarzwälder Kirschtorte as it is called in German, is a traditional German multi-layered chocolate and cherry torte that was first created in the Black Forest region of Germany.

INGREDIENTS

Chocolate Sponge

Large eggs | 6

Granulated white sugar | 225 gr

Unsalted butter, melted | 55 gr

Vanilla extract | 1 teaspoon

Medium flour | 150 gr

Dutch-processed cocoa powder | 60 gr

Baking powder | 2 teaspoon

Salt | ½ teaspoon

Cherries

Preserved sour cherries | 350 gr

Cherry filling

Cornstarch | 4 teaspoon

Cherries Juices | 150 gr

Granulated white sugar | 85 gr

Whipped cream frosting

Heavy whipping cream | 500 gr

Granulated white sugar | 55 gr

METHODS

1. Preheat the oven to 320 °F (160°C). Line the bottom and the sides of a 9-inch (23cm) springform pan with parchment paper and set aside. To line a springform pan with parchment paper, the easiest way is to cut out a circle for the bottom and strips for the sides.
2. In a large mixing bowl with an electric mixer with a whisk attachment, mix the eggs, sugar, butter, and vanilla for about 3 minutes until creamy.
3. Sift in the flour, cocoa, baking powder, and salt and mix just until well combined, about 1 minute. Pour the cake batter into the prepared baking pan and bake for about 30–35 minutes or until a toothpick inserted into the center comes out clean. Let it cool in the pan for 15 minutes, then remove from the pan and transfer to a cooling rack to cool completely.
4. Place the drained sour cherries in a heatproof bowl and set aside.
5. In a small bowl, stir together the cornstarch and sugar and set aside.
6. In a heavy-bottomed saucepan, cherry juices, kirsch, and sugar to a simmer over medium heat. Once it simmers, add the cornstarch mixture and cook for 1–2 minutes, stirring constantly, until it thickens like syrup and covers the back of a spoon. Remove from the heat and pour over the sour cherries. Let it cool completely.
7. In a large mixing bowl with an electric mixer with a whisk attachment, beat the whipping cream on medium-high speed until soft peaks form, about 2–3 minutes. Then add the sugar and mix until stiff peaks form, about 1–2 minutes. Don't overmix or it will curdle.
8. Cut the cake twice horizontally so that you have three cake layers.
9. Place the bottom cake layer on a cake turner and brush it with cherry syrup. Spread with whipped cream and spread an additional ring of whipped cream around the edges. Use about 1/6 of the cream in total. Then spoon half of the sour cherries and syrup on top of the cream but inside the whipped cream ring. The ring ensures that the cherry filling stays in the cake and that no syrup runs out on the sides. Then spoon more whipped cream onto the cherries and distribute evenly on top (another 1/6 of the cream, so that now a total of about 1/3 of the cream has been used). Place the second cake layer on top and repeat.
10. Place the third cake layer on top and distribute the remaining 1/3 of the whipped cream over the entire cake and around the sides to lightly frost the outside of the cake. Chill in the refrigerator for at least 4 hours, preferably overnight.
11. Before serving, decorate with chocolate shavings, cherries, and additional whipped cream to your liking. Store the cake in an airtight container in the fridge for up to 3 days.



BOLU KETAN HITAM

Yield: 1 square pan Ø 22 cm

Preparation: 1 hours 10 minutes

Word “Bolu” comes from the Portuguese word “bolo” which means the same as cake in English. Bolu is a kind of Baked Brownies that based from sponge cake made with a variant of black sticky rice taste.

INGREDIENTS

Black glutinous rice flour | 250 gr

Granulated sugar | 180 gr

Skim Milk powder | 27 gr

Eggs | 6

Emulsifier (TBM/SP) | 1 teaspoon

Vanilla | 1 teaspoon

Cooking oil | 120 ml

Coconut cream | 60 gr

METHODS

1. Prepare a square baking tin size Ø 22 cm with a minimum height 7 cm.
Grease a baking tin with margarine and sprinkle with flour. Set aside.
2. Place eggs, sugar and emulsifier in mixing bowl. Whisk all ingredients at high speed until thick and fluffy.
3. Add the sifted glutinous rice flour, milk powder and vanilla, add little by little, while stir with a low speed until smooth.
4. Then pour the cooking oil and coconut cream. Continue to stir using a spatula until smooth.
5. Pour the mixture into the baking tin while leveling it.
6. Bake at 180°C for 35–45 minutes. Remove the cake and let it cool.
7. Remove the cake, decorate with powdered sugar, and cut into pieces according to taste.



BLUDER TAPE CAKE

Yield: 1 tubular cake tin Ø16-18 cm

Preparation: 2 hours 30 minutes

Bluder or Breudher originated from traditional Dutch Broeder cake. Breudher is a derivate of "the Dutch word, broeder. During the Dutch colonial period in Indonesia, this cake had acculturation with Indonesian traditional culture. The raw materials for making bluder are adjusted to the existing resources in an area. For cassava bluder tape, it is adapted to cassava resources which are abundant in West Java

INGREDIENTS

Medium Flour | 180 gr

Butter/ Margarine | 125 gr

Granulated Sugar | 150 gr

Whole Eggs | 4

Emulsifier (SP) | 5 gr

Soft Tape Singkong | 250 gr

Skim Milk Powder | 15 gr

Cornstarch | 20 gr

Vanilla Essence | 5 gr

Grated Cheddar Cheese | 40 gr

METHODS

1. Melt Butter/ Margarine in a pan over medium heat. add tape singkong then stir until mixed. Set aside.
2. Prepare a mixing bowl. Put the eggs, sugar and SP into the bowl. Beat all the ingredients using a mixer until the dough is smooth, thickens and expands.
3. Add sifted flour, cornstarch, milk powder, and vanilla while continuing to beat until well blended using a mixer at medium speed. Turn off the mixers.
4. Add melted Margarine or Butter into the batter. Stir using a spatula until mixed
5. Prepare a tulban pan. Grease a pan with Margarine and sprinkle with flour lightly.
6. Pour the batter into the pan. Give a sprinkling of cheese on top.
7. Bake the sponge for 35 minutes until cooked.



BROWNIES KUKUS PANDAN KETAN HITAM

Yield: 1 square pan Ø 22 cm

Preparation: 1 hours 10 minutes

A kind of Steamed Brownies that based from sponge cake made with a variant of pandan flavors and black sticky rice taste.

INGREDIENTS

Base:

Eggs | 6

Sugar | 225 gr

Baking Powder | ½ teaspoon

Emulsifier (Ovalet) | 15 gr

Salt | ½ teaspoon

Pandan Brownies :

Medium Flour | 80 gr

Condensed Milk | 40 gr

Vegetable Oil | 50 ml

Pandan Juice | 10 ml (from 3 pandan leaves)

Pandan Paste | 1 teaspoon

Ketan Hitam Brownies:

Black Sticky Rice Flour | 80 gr

Condensed Milk | 40 gr

Vegetable Oil | 60 ml

METHODS

1. Place all the base in mixing bowl. Mix all ingredients at high speed to thick and fluffy, about 5-10 minutes. Keep in room temperature.
Divide the batter into two equal parts. One part of the dough for
2. pandan brownies, add flour while sifted stir with a spatula. Add the vegetable oil, pandan juice and condensed milk, stir again, add the pandan pandan paste until smooth, make sure there are no oil deposits at the bottom of the batter, set aside.
3. One part of the batter for ketan hitam brownies part. Pour sieved ketan hitam flour into ketan hitam batter, stir well. Add condensed milk and the vegetable oil stir again, make sure there is no oil deposit at the bottom of the batter, set aside
4. Prepare a 22 cm square baking pan that has been covered with baking paper and grease with margarine, pour the ketan hitam mixture.
5. Heat the steamer until the steam comes out, use medium-low heat, coat the lid with a clean cloth.
6. Steam the ketan hitam brownies for 10 minutes. After 10 minutes open the steamer and Pour it with pandan's brownies mixture, steam back for 20 minutes or until cooked the prick test. Remove from the steam, wait for the steam to disappear and remove from the pan.



CARROT CAKE

Yield: 4 pcs Ø 22 cm cake tin

Preparation: 1 hour and 20 minutes

also known as passion cake is cake that contains carrots mixed into the batter. Many food historians believe carrot cake originated from such carrot puddings eaten by Europeans in the Middle Ages, when sugar and sweeteners were expensive and many people used carrots as a substitute for sugar.

INGREDIENTS

Sugar | 750 gr

Cinnamon powder | 30 gr

Palm sugar | 550 gr

Salt | 10 gr

Salad oil | 750 gr

Raisin | 100 gr

Eggs | 10 pieces

Grated lemon | 30 gr

Soft flour | 1030 gr

Carrot | 1250 gr

Baking soda | 10 gr

Baking powder | 14 gr

METHODS

1. Mix sugar, palm sugar and egg in a mixing bowl or mixer until fluffy
2. Add soft flour, baking soda, baking powder, cinnamon powder and salt into the mixture
3. Add grated carrots and raisins, fold in with rubber spatula
4. Add salad oil into the mixture, mix well using a rubber spatula
5. Pour the batter into greased cake tin
6. Bake at 180°C for 30 minutes or until golden brown
7. Cool for 10 minutes before removing from pans to wire racks
8. Cream 440 grams butter and 340 grams cream cheese in a mixing bowl.
9. Gradually beat in 145 grams confectioner's sugar, vanilla essences and 50 grams fresh milk to achieve desired spreading consistency.
10. Spread frosting between layers and over tops and sides of cake.



CHILLED CHEESE CAKE

Yield: 1 cake tin Ø23 cm

Preparation: 1 hours 20 minutes

Cheesecake is a sweet dessert made with a soft fresh cheese (typically cottage cheese, cream cheese, quark or ricotta), eggs, and sugar. It may have a crust or base made from crushed cookies (or digestive biscuits), graham crackers, pastry, or sometimes sponge cake. Cheesecake may be baked or unbaked, and is usually refrigerated.

INGREDIENTS

Cream cheese | 375 gr

Sugar | 125 gr

Salt | 4 gr

Lemon zest, grated | 1 gr

Orange zest, grated | 0,5 gr

Vanilla extract | 2 gr

Lemon juice | 30cc

Gelatin | 8 grams

Water, cold | 60 gr

Heavy cream | 500 gr

Sponge Cake or Crumble Crust | 1 piece

METHODS

1. Place the cream cheese in the bowl of a mixer and mix at low speed to soften it. Add the sugar, salt, and flavorings and blend until smooth. Scrape down the sides of the bowl to eliminate lumps.
2. Add the lemon juice into the mixture
3. Soften the gelatin in the water, then heat the water gently until the gelatin is dissolved.
4. Whip the cream until it forms soft, not stiff, peaks. Do not overwhip
5. Blend the warm gelatin mixture into the cream cheese mixture. Scrape down the bowl to make sure the gelatin is mixed in well
6. Immediately fold in the cream. Do not let the cheese mixture stand after adding the gelatin, as it will set very quickly
7. Line the bottoms of cake pans or springform pans with thin sheets of sponge cake or with a crumb-crust mixture
8. Pour the mixture into prepared molds or serving dishes. Chill until set.



COTTON SOFT JAPANESE CHEESE CAKE

Yield: Round cake form Ø 16 cm
cut into 8-12 pieces

Preparation: 1 hour 40 minutes

also known as soufflé-style cheesecake, cotton cheesecake, or light cheesecake, is a variety of cheesecake that is usually lighter in texture and less sweet than North American-style cheesecakes

INGREDIENTS

Fine Granulated Sugar | 140 gr

Egg Whites | 6 pieces

Egg Yolks | 6 pieces

Cream of Tartar | 2 gr

Unsalted Butter | 50 gr

Cream Cheese | 250 gr

Fresh Milk | 100 gr

Lemon Juices | 15 gr

Cake Flour | 60 gr

Cornstarch | 20 gr

Salt | a pinch

METHODS

1. Melt cream cheese, butter and milk over a double boiler. Cool the mixture. Fold in the flour, the cornflour, salt, egg yolks, lemon juice and mix well.
2. Make the meringue by whisking egg whites with cream of tartar until foamy. You can beat with a stand mixer or handheld mixer. Add in the sugar and whisk until soft peaks form.
3. Take 1/3 meringue and fold into the cheese mixture, then fold in another 1/3 of meringue. After incorporated, pour the batter back to the remaining 1/3 meringue and fold. FOLD GENTLY. Pour the mixture into a 8-inch round cake pan (lightly grease and line the bottom and sides of the pan with grease-proof baking paper or parchment paper).
4. Bake cheesecake in a water bath for 1 hours 10 minutes or until set and golden brown at 160 degrees C (325 degrees F).



DOBOS TORTE

Yield: 1 round pan Ø 20 cm

Preparation: 1 hours 50 minutes

INGREDIENTS

Dobos Sponge

Egg yolks | 188 gr

Sugar | 150 gr

Vanilla Essences | 1 teaspoon

Egg Whites | 265 gr

Cake flour | 150 gr

Melted Butter | 48 gr

Chocolate Butter Cream

Melted Bittersweet Chocolate | 90 gr

Butter | 40 gr

Granulated sugar | 225 gr

Water | 45 gr

Pure vanilla extract | 5 gr

Large egg | 1

Large egg yolk | 1

Unsalted butter | 255 gr

Caramel Topping

Sugar | 150 gr

Water | 45 gr

Lemon Juices | 10 gr

Garnish

Baked Chopped Almond | 141 gr

METHODS

Dobos Sponge

1. Draw eight 20 cm circles on sheets of parchment.
2. Beat the eggs yolks, 50 gr of the sugar and the vanilla with the whip attachment on high speed until pale and thick, about 5 minutes
3. Whip the egg whites on medium speed with the remaining sugar until they form firm, glossy peaks.
4. Fold one-third of the beaten egg whites into the yolks mixture to lighten it to a similar consistency as the beaten egg whites. Gently and quickly fold in the remaining egg whites.
5. Fold in the sifted flour. And then Fold in the melted butter.
6. Spread 100 gr batter evenly inside each of the traced circles.
7. Bake at 400°F (200°C) for 7-10 minutes, or until golden and firm to the touch. Remove from the pans and cool on a rack.

Coffee Butter Cream

8. Melt bittersweet chocolate with 40 gr butter over low heat. stir evenly. Set aside.
9. In a medium saucepan over medium heat, bring the sugar, water, and vanilla to a boil. Continue cooking it until it reaches 120 oC on a candy thermometer. Remove the sugar syrup from the heat and allow it to cool slightly.
10. In the bowl of a stand mixer fitted with the whisk attachment or with an electric mixer on medium speed, beat the egg and egg yolk until they begin to get fluffy.
11. While continuing to beat the mixture, pour the hot sugar syrup down the side of the bowl in a steady, slow stream. Once the syrup is incorporated, beat in the reserved chocolate mixture.
12. While continuing to beat on medium-high speed, add the butter, one tablespoon at a time, until fully incorporated into the buttercream before adding the next addition. The chocolate buttercream is complete once it turns thick and fluffy.

Caramel Topping

13. Put the sugar, water, and lemon juice in a small saucepan, and bring to a boil, over a medium-high heat. Stir frequently until all of the sugar melts. Continue boiling, without stirring, until the caramel turns amber-colored, occasionally swirling the pan to get the sugar crystals on the sides.
14. Place one of layer cake on a sheet pan lined with a piece of parchment.
15. When the caramel is done cooking, immediately pour over the cake layer. Use the spatula to spread it on evenly.



16. Once it's beginning to set (but before it hardens), cut the caramel layer into 12 equal wedges. Let them cool completely. Arrange the pieces on top of the cake, and spread the remaining icing around the edge of the cake.

Assemble the Cake

17. Set aside the best Dobos layer for the top
18. Sandwich the other 6 layers together with chocolate buttercream.
19. Ice the top and sides completely. Mask the sides with chopped almonds
20. Top the cake with the layer of caramel-covered wedges

FINANCIER

Yield: 20-24 pieces

Preparation: 1 hours 40 minutes

A financier or known as a visitandine is a small French almond cake with hazelnut butter taste, usually baked in a small mold. Financier is from the Lorraine region in northeastern France. Historically, it was originally made in the 17th century, then gained popularity in the 19th century. The financier's name is said to derive from the traditional rectangular mould, which resembled a bar of gold when the Swiss reinterpreted the financier and baked it in this shape. Some French bakeries still sell this cake under the name 'visitandine'. According to another tradition, the cake became popular in the financial district of Paris around the Paris stock exchange, as it could easily be kept in a pocket for long periods of time without spoiling

INGREDIENTS

Icing Sugar | 140 gr

Almond Ground | 53 gr

Cake Flour | 55 gr

Baking Powder | 2 gr

Salt | 1 gr

Egg Whites | 150 gr

Butter | 80 gr

Inverted Sugar | 15 gr

METHODS

1. Sift flour, sugar, and almonds powder, baking powder and salt into a mixing bowl and make a well mixed
2. Lightly froth the egg whites with a whisk. Pour into the mixture
3. Cook the butter until it light browns and takes on a nutty aroma. Stirring continuously, add inverted sugar. After that add the brown butter mixture and mix well
4. Keep the mixture in refrigerator/ chiller overnight
5. Pipe or spoon the mixture to fill the buttered molds three-quarters full
6. Bake at 170°C until firm. Remove from the molds and cool on a wire rack. Turn all the pastries bottom side up



CASHEW COCOA KOLE KOLE

Yield: 6 to 8 pieces

Preparation: 1 hours 50 minutes

An iconic Malay kueh, especially in the Penyengat Island area, Riau Islands. there is no definite record of when this kueh be known in the society. One of the characteristics of this kueh is the use of green bean flour and gula melaka or palm sugar

INGREDIENTS

Roasted cashew nuts | 170 gr

Hot water | 425 gr

Finely shaved gula melaka | 110 gr

Honey | 1 tablespoon

Salt | 1/2 teaspoon

Cornstarch | 30 gr

Tapioca starch | 10 gr

Roasted mung bean flour | 90 gr

Cocoa powder, sifted | 40 gr

Cold-pressed coconut oil | 1 teaspoon

Topping

Roasted cashew nuts | 130 gr

salt | a pinch of

oil | for greasing pan

METHODS

1. Combine cashew nuts and hot water, cover and let stand for 1 hour.
2. Line a 500 ml capacity loaf tin with baking paper, leaving an overhang. Very lightly grease paper with oil.
3. Drain soaked cashews, reserving liquid. Combine cashews with gula melaka, honey and salt in a blender and blend to a smooth, thick paste. Add cornstarch, tapioca starch, and 3 tablespoons of the cashew-soaking liquid, and blend again until smooth. Finally, add roasted mung bean flour, cocoa powder, remaining cashew liquid and oil, and blend until very smooth.
4. Scrape batter into a non-stick pan. Stir constantly over medium-low heat, scraping pan base and sides and pressing out any lumps, until batter thickens into a sticky paste. When it darkens, takes on a shine and just starts to pull cleanly away from the pan as you stir, it is done: immediately scrape paste into lined pan and smooth it out evenly. Fold greased paper overhang to lie against the surface of the kueh, let kueh cool completely, then chill for at least 3 hours, until set.
5. Just before serving, make topping: grind cashews and salt into a coarse powder with a pestle and mortar or blender. Unmould kueh on to a serving plate, peel off paper, then sprinkle topping thickly over its upper face. Slice thinly to serve.
6. Without the topping, the kueh will keep for up to 48 hours in a covered container in the fridge. Once the topping has been applied, finish the kueh within 24 hours.



KUE BALOK

Yield: 14-18 pieces

Preparation: 1 hours 10 minutes

is a traditional dish that has been around for a long time in West Java, especially in Bandung. If we trace the history of “kue Balok”, many sources say that kue Balok has been around since the 1950s. This rectangular cake was originally a snack that was consumed by many Dutch people during the Dutch colonial period in Indonesia

INGREDIENTS

Medium Flour | 300 gr

Milk Powder | 40 gr

Baking Powder | 10 gr

Whole Eggs | 6

Granulated Sugar | 100 gr

Vanilla Essences | 10 gr

Margarine | 160 gr

Fresh Milk | 200 ml

Melted White Compound Chocolate | 100 gr

METHODS

1. In a mixing bowl, Sift all dry ingredients, flour, milk powder, baking powder. Set aside
2. Chop White Chocolate into small pieces, mix with margarine. Heat briefly over low heat until some of the chocolate has melted. Turn off the heat, keep stirring the chocolate and margarine until it melts completely.
3. Beat the eggs and sugar using a mixer or whisk until the sugar is dissolved, add the melted chocolate and margarine, beat until smooth
4. Add the flour, milk powder and baking powder gradually by sifting. Stir again using a spatula. Add liquid milk, stir until smooth
5. Put the mixture into the cake mold, cook on the stove until the mixture is cooked and golden brown.



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KUE SARANG SEMUT

Yield: 1 square kueh Ø 20 cm

Preparation: 3 hours 30 minutes

People in Sumatra island call this kueh bika caramel. In addition, this kueh is also known as caramel cake. One of the unique characteristics and origin of the name sarang semut is the texture of the cake which is hollow like an anthill. Sarang semut is often served as a cake dish during holidays and also other celebratory moments such as weddings, festivities, celebrations or thanksgiving events and other religious social events.

INGREDIENTS

Sugar | 375 gr

Water | 375 gr

Soft flour | 225 gr

Egg | 5

Baking powder | 15 gr

Baking soda | 5 gr

Melted margarine | 100 gr

Sweet Condensed Milk | 185 gr

METHODS

1. Preheat the oven. Prepare a baking tin, grease with margarine and add baking paper following the shape of the tin. Then grease again with margarine
2. Heat the sugar in a skillet or saucepan until the sugar dissolves and turns dark brown. Slowly pour hot water into the saucepan. Stir and cook until all the sugar is dissolved and boiling. Remove and cool
3. Add melted margarine and sweetened condensed milk into the caramel. Mix well. Set aside.
4. Beat the eggs using a whisk until smooth. Add flour, baking powder, and baking soda (while sifting) alternately. Stir with a whisk until completely smooth. Stir the batter. Make sure there are no lumps in mixture
5. Pour the caramel into the mixture, little by little, while continuing to stir until evenly distributed. leave it for about 2-3 hour
6. Bake at 180°C for 35- 40 minutes.



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LADYFINGERS

Yield: 36 pieces or 1 cake form
(40x40 cm)

Preparation: 45 minutes

INGREDIENTS

Egg Yolks | 180 gr

Sugar | 90 gr

Egg whites | 270 gr

Sugar | 150 gr

Lemon juice | ¼ tsp

Pastry flour | 300 gr

or in British English sponge fingers (sometimes known by the Italian name *savoardi* [savo 'jardi] or by the French name *boudoirs* [budwar]), are low-density, dry, egg-based, sweet sponge cake biscuits roughly shaped like large fingers.

METHODS

1. With a wire whip or the whip attachment of a mixer, beat the eggs at high speed until they are very light and thick
2. Whip the egg whites and sugar to firm, moist peaks. Fold into the batter alternately with the sifted dry ingredients. Fold in completely, but do not overmix
3. Using a pastry bag fitted with a medium plain tip, pipe the sponge mix in diagonal lines on a sheet pan lined with parchment paper or silicone pad. Pipe the strips of batter so they touch each other and the entire pan is filled with the sponge batter
4. Bake at 375°F (190°C) for about 10 minutes.
5. Remove from the oven and invert onto a sheet of baking paper. Remove the baking paper and replace with a clean kitchen towel. Flip the cake so the towel is on the bottom and the baking paper is on top
6. Roll the cake from one short end to the other, place seam side down and allow to cool completely to fill the cream



LEMON MADELEINE

Yield: 20–24 pieces

Preparation: 1 hours 40 minutes

Madeleines or petite madeleines are a famous traditional small cake from the Lorraine region in northeastern France. There is no definite history of when this cake began to exist. There is an opinion that this cake was first made by a chef named Jean Avice in the 19th century. However, there is another opinion that says that the madeleine recipe dates back to the 18th century, which is a family heritage recipe

INGREDIENTS

Butter | 150 gr

Sugar | 140 gr

Honey | 24 gr

Salt | a pinch of

Grated Lemon Zest | 10 gr

Eggs | 165 gr

Pastry Flour | 150 gr

Baking Powder | 4 gr

METHODS

1. Combine butter, sugar, salt, honey in the bowl of a mixer fitted with the paddle attachment. Cream the ingredients together until light
2. Add the eggs in two or three stages. Cream well after each addition and before adding more eggs
3. Sift together the flour, baking powder, and lemon zest. Stir together the liquid ingredients until well combined. Chill the batter for at least 4 hours
4. Panning and Baking. Double-butter madeleine pans and dust with flour.
5. Pipe batter into the pans using a pastry bag fitted with a medium plain tip
6. Bake at 180°C– 200°C until golden but still soft to the touch, about 6–7 minutes for small madeleines, at least twice as long for large
7. Unmold onto wire racks to cool
8. Combine butter, sugar, salt, honey in the bowl of a mixer fitted with the paddle attachment. Cream the ingredients together until light
9. Add the eggs in two or three stages. Cream well after each addition and before adding more eggs



MOLTEN CHOCOLATE CAKE

Yield: 6-8 pieces

Preparation: 1 hours 35 minutes

There are 2 opinions that say the origin of this chocolate cake. one opinion says this cake was created by a French chef named Michel Bras in 1981. Another opinion says this cake was originally introduced by French chef Jean-Georges Vongerichten in 1987 as the dish in New York City

INGREDIENTS

Dark Semisweet Chocolate | 100 gr

Unsalted Butter | 100 gr

Egg | 240 gr

Egg Yolks | 130 gr

Sugar | 55 gr

Medium Flour | 75 gr

METHODS

1. Grease the ramekin/ aluminium foil form Ø 7 cm with butter and chill them in the refrigerator while prepare the mixture. Melt the chocolate in a bowl over a pan of hot water.
2. Remove from the heat and stir in the butter.
3. In another bowl, mix the egg, egg yolks, and sugar together with spatula, and then stir into the melted chocolate and butter.
4. Whisk in the flour until combined. Spoon the mixture into the pastry bag and place the ramekin/ form on the baking mat.
5. Snip off the point of the pastry bag and pipe the mixture into the forms. Freeze for 1 hour. Preheat the oven to 200°C. Bake from frozen for 7-10 minutes, until the tops feel firm. Allow to cool a little before unmolding while still lukewarm.



ONDE-ONDE

Yield: 35 to 40 pieces

Preparation: 2 hours 30 minutes

Onde onde or jian dui is a type of cake that is popular in Indonesia. Sesame balls are easy to find in traditional markets or sold at street vendors. Sesame balls are also famous, especially in Chinatown areas both in Indonesia and abroad. The history of dumplings can be traced to China during the Tang dynasty, where this food became the official cake of the Changan (now Xian) area called ludeui. This food was then brought by migrants there to southern China, then expanded to Asian regions. East and South-east Asia.

INGREDIENTS

Glutinous rice flour | 180 gr

Tapioca starch | 10 gr

Pandan juice | 130 gr (made with 45 gr pandan leaves and 135 gr water)

Alkaline water (optional) | ¼ teaspoon

Salt | 1/8 teaspoon

Yellow-fleshed sweet potato | 200 gr

Oil | 1 teaspoon

Gula melaka, very finely shaved | 200 gr

Steamed salted grated coconut | 300 gr

METHODS

1. Combine glutinous rice flour, tapioca starch, pandan juice, alkaline water 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.

Notes

- For the purple and yellow onde-onde, use water instead of pandan juice, and mashed steamed purple or orange sweet potato,
- The gula melaka must be of the purest quality in order to melt fully during the short cooking time.



Ontbitjkoek

Yield: 2 loaf pan

Preparation: 1 hours 40 minutes

Onbijtkoek, or peperkoek, is a traditional baked cake of Flemish and Dutch origin. Ontbijtkoek is a typical breakfast item in the Netherlands. Over there, it is eaten in place of conventional bread, like a toast: sliced and then covered with a generous layer of butter, sometimes even toasted in a toaster. Today, this cake is also found in Indonesia, where it was imported by Dutch settlers during the occupation of the country between the 17th and 20th centuries.

INGREDIENTS

Whole Eggs | 8

Rye Flour | 100 gr

Cake flour | 200 gr

Brown Sugar | 200 gr

Baking Powder | ½ teaspoon

Melted margarine | 150 gr

Cake emulsifier | 10 gr

Salt | 3 gr

Spekkoek Spice Mix | 9 gr

Cinnamon powder | ¾ teaspoon

Vanilla Essence | 1 teaspoon

Honey | 20 gr

Almond slices | for sprinkle

METHODS

1. Line the loaf pan (around 21x11 cm) with parchment paper and grease it with margarine.
2. In the bowl of a stand mixer, combine the rye flour, cake flour, baking powder, salt and spices. Stir well.
3. In another bowl, mix eggs, emulsifier, palm sugar, mixer until fluffy and thick. Add the flour mixture, spekkoek mix, cinnamon powder gradually. Mix at low speed until smooth.
4. Add melted margarine, honey and vanilla essence, stir again using a spatula until smooth, make sure nothing settles to the bottom.
5. Pour into a baking loaf pan that has been greased with margarine and lined with baking paper, topping with almond slices.
6. Bake at 170°C for 25–35 minutes or until the cake does not stick when pricked with a skewer
7. Leave to cool for 5 minutes in the cake pan, then unmold and let cool completely on a rack.



OPERA CAKE

Yield: 1 square ring 15x30 cm

Preparation: 1 hours 20 minutes

The Opera Cake was invented in Paris in the 1950s by a pastry chef named Cyriaque Gavillon. The name "Opera Cake" is said to refer to the grandeur and complexity of the dessert, which resembles the rich and dramatic art form of opera

INGREDIENTS

Jaconde Sponge

Powdered almonds | 85gr

Confectioners' sugar | 75gr

Cake flour | 25gr

Whole eggs | 120gr

Egg whites | 80gr

Granulated sugar | 10gr

Butter | 30gr

Coffee Butter Cream

Instant espresso coffee | 30 gr

Boiled water | 30 gr

Granulated sugar | 225 gr

Water | 45 gr

Pure vanilla extract | 5 gr

Large egg | 1

Large egg yolk | 1

Unsalted butter | 255 gr

Dark Chocolate Ganache

Whole milk | 65 gr

Heavy cream | 125 gr

Chopped Bittersweet chocolate | 226 gr

Unsalted butter | 40 gr

Chocolate Glaze

Bittersweet chocolate | 141 grams

Unsalted butter | 115 grams

METHODS

Jaconde Sponge

1. Mix together the almonds, confectioners' sugar, and flour in a bowl
2. Add the eggs a little at a time. Mix well after each addition. Mix until smooth and light
3. Whip the egg whites with the sugar until they form firm, glossy peaks.
4. Gently fold the egg mixture into the whipped egg whites.
5. Fold in the melted butter
6. Spread 1/4 in. (5 mm) thick in half-sheet pans lined with parchment.
7. Bake at 400°F (200°C) for 10-15 minutes, or until golden and firm to the touch. Remove from the pans and cool on a rack.

Coffee Butter Cream

8. Stir the espresso powder and boiling water together until the powder dissolves. Set aside.
9. In a medium saucepan over medium heat, bring the sugar, water, and vanilla to a boil. Continue cooking it until it reaches 120°C on a candy thermometer. Remove the sugar syrup from the heat and allow it to cool slightly.
10. In the bowl of a stand mixer fitted with the whisk attachment or with an electric mixer on medium speed, beat the egg and egg yolk until they begin to get fluffy.
11. While continuing to beat the mixture, pour the hot sugar syrup down the side of the bowl in a steady, slow stream. Once the syrup is incorporated, beat in the reserved coffee mixture.
12. While continuing to beat on medium-high speed, add the butter, one tablespoon at a time, until fully incorporated into the buttercream before adding the next addition. The coffee buttercream is complete once it turns thick and fluffy.

Dark Chocolate Ganache

13. In a medium saucepan over medium heat, bring the milk and cream to a boil.
14. Remove the pan from the heat and stir in the chocolate. Continue stirring the chocolate until it is melted and the mixture is smooth, about 2 minutes.
15. Add the butter and continue stirring until fully combined with the ganache

Assemble the Cake

16. Cut the sponge into 3 equal rectangles, about 6 × 12 in. (15 × 30 cm).
17. Spread one sponge layer with a thin coat of melted chocolate. Refrigerate to set
18. Remove from the refrigerator, turn chocolate side down, and brush with the coffee syrup

- 
19. Spread with a layer of buttercream, about 1/4 in. (5 mm) thick. Place a second sponge layer on top, brush with syrup, and spread with a thin layer of ganache
 20. Top with the third layer of sponge and brush with syrup. Spread with a layer of the buttercream. Smooth the top carefully with a palette knife. Refrigerate or freeze until firm. The cake must be quite cold so the warm glaze does not melt the buttercream.

Glaze the Cake

21. Clarify the butter by melting it in a small saucepan over medium heat. Continue heating after the butter melts, skimming off and discarding any solids until you are left with a clear yellow liquid.
22. Melt the chocolate in a double boiler or in the microwave in short bursts. Whisk in the clarified butter until the glaze is smooth. Pour the chocolate glaze evenly over the entire cake.
23. Allow it to set in the refrigerator to firm up, about 1 hour. Slice off the 4 edges before serving.
24. With additional ganache in a paper cone, pipe the word Opera on top of the cake.

POUND CAKE

Yield: 4 cakes

Preparation: 1 hours 40 minutes

Pound cake has been around since the 1700s and was created in Britain; since then it's traveled far and wide, becoming one of the most popular cake variations around the world. Pound cakes are generally baked in either a loaf pan or a Bundt mold.

INGREDIENTS

Butter | 567 gr

Sugar | 680 gr

Grated lemon zest | 28 gr

Salt | 5 gr

Cake flour | 680 gr

Cornstarch | 142 gr

Baking powder | 21 gr

Eggs | 907 gr

METHODS

1. Grease four 907-g loaf pans (21x11 cm) 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 181°C oven until a skewer inserted near the center of the cake comes out clean, about 35–45 minutes.
7. Cool the cakes in the pans for a few minutes, then unmold and transfer them to wire racks and cool completely.



PUKIS

Yield: 24-30 pieces

Preparation: 1 hours 50 minutes

Indonesian traditional dish or snack made from wheat flour and coconut milk cooked in a special half-moon shaped pan. This is a snack commonly found in Indonesian traditional markets. Pukis have known in almost all regions in Indonesia so that each region has its own uniqueness in terms of toppings and contents

INGREDIENTS

Medium Flour | 400 gr

Whole Eggs | 6

Warm Coconut Cream | 400 gr

Sugar | 250 gr

Instant Yeast | 8 gr

Melted Margarine/ Butter | 30 gr

Topping

Cheddar Cheese | As Needed

Raisin | As Needed

Meisjes | As Needed

METHODS

1. Sieve and Mix flour, half of sugar, salt, and Instant Yeast in a bowl. Set aside
2. In another bowl, mix the eggs and rest of sugar with a whisk until sugar dissolved
3. Add the dry ingredients to the egg mixture. Stir well
4. Pour the coconut milk Into the flour+ eggs mixture. Stir until well blended then strain the mixture then cover with a clean cloth. Leave it for 30 minutes
5. Grease the mold with cooking oil. Heat the mold over medium heat. Pour the dough Into the mould. Pour as much as $\frac{3}{4}$ of the mold.
6. Half cooked, give the topping (meisjes,cheese,raisin) and close again. If it is cooked, remove and serve



RED VELVET WITH CHEESE FROSTING

Yield: 1 cake tin Ø23 cm

Preparation: 2 hours 10 minutes

Red velvet can be said to be a classic cake originating from America. The recipe has been around since the 1800s. The original color is brownish because this cake is made from chocolate. The innovation of using bright red beets, combined with natural cocoa, turns red velvet into a maroon cake. The cake is covered in white cream cheese on each layer and on the

INGREDIENTS

Red Velvet Sponge

Butter | 300 gr

Sugar | 600 gr

Salt | 6 gr

Red food color (liquid) | 20 gr

Eggs | 200 gr

Cake flour | 600 gr

Cocoa powder | 36 gr

Baking powder | 12 gr

Baking soda | 12 gr

Buttermilk | 600 ml

Distilled vinegar | 30 gr

Cheese Frosting

Soft cream cheese | 400grams

Unsalted Butter | 200 grams

Powdered sugar | 150 grams

Vanilla Extract | ½ teaspoon

Salt | a pinch

METHODS

Make a sponge

1. Place the butter or shortening in the mixing bowl. With the paddle attachment, beat the fat slowly, until it is smooth and creamy
2. Add the sugar, cream the mixture at moderate speed until the mixture is light and fluffy . About 8 to 10 minutes.
3. Add the eggs a little at a time. After each addition, beat until the eggs are absorbed before adding more. After the eggs are beaten in, mix until light and fluffy. This step will take about 5 minutes.
4. Scrape down the sides of the bowl to ensure even mixing.
5. Add the sifted dry ingredients , alternating with the liquids (butter-milk+vinegar)
6. Add the color after the butter and sugar have been creamed together
7. Bake at 180o c for 25-30 minutes or until golden brown

Make the frosting

8. In a large bowl using a handheld or stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and butter together on medium-high speed until smooth, about 2 minutes.
9. Add the confectioners' sugar, vanilla extract, and a pinch of salt. Beat on low speed for 30 seconds, then increase to high speed and beat for 3 minutes until completely combined and creamy.
10. Add more confectioners' sugar if frosting is too thin or an extra pinch of salt if frosting is too sweet. Frosting should be soft, but not runny.

Assemble and frost

11. Using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard or crumble over finished cake.
12. Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread remaining frosting all over the top and sides
13. Refrigerate cake for at least 30-60 minutes before slicing. This helps the cake hold its shape when cutting.

Note

- Beet fruit juice can be used in place of food coloring, although quantity may have to be adjusted to get the desired effect
- Buttermilk : 240 ml full cream milk (min. 2% of fat content) + 1 table-spoon lemon juices



SACHER TORTE

Yield: 1 cake form Ø 22 cm

Preparation: 1 hours 40 minutes

Sachertorte is torte of Austrian origin. Invented by Franz Sacher when he was an apprentice in 1832. The cake consists of a dense chocolate cake with a thin layer of apricot jam in between two halves, coated in dark chocolate icing on the top and sides. It is traditionally served with unsweetened whipped cream

INGREDIENTS

Sacher Sponge

Egg white | 6

Sugar | 125 gr

Margarine | 50 gr

Unsalted butter | 65 gr

Egg yolks | 6

Melted dark compound chocolate |
450 gr

Medium flour | 120 gr

Cocoa powder | 15 gr

Filling

Apricot jam | 100 gr

Chocolate butter cream | 75 gr

Ganache

Dark Chocolate Compound | 150 gr

Fresh Cream | 112 gr

METHODS

1. Prepare cake ring with wax paper in such a way to prevent the mixture flowing away. Grease and flour slightly the bottom and sides of the form. Beat egg whites with sugar in the mixer until stiff. Set aside. Cream Margarine, butter, and sugar in a mixing bowl until light and creamy. then add egg yolks.
2. Mix with melted chocolate with the help of wooden spatula with the egg yolks mixture. Add the dry ingredients (sieved flour and cocoa powder).
3. Add all the whites (meringue) into the butter yolk mixture.
4. Pour the cake batter over the prepared baking tin. Bake at approx 180°C in a dry oven for 25 minutes.
5. Allow the bases to cool at room temperature. Remove them from the forms. cut once, each biscuit horizontally spread apricot jam on the first layer of the cakes in equal parts.
6. Coat with chocolate butter cream a tart on top and the sides. cool in the refrigerator. Mask the top and sides of the cake with ganache, spreading it perfectly smooth. Chill the cake until the ganache is firm.
7. Using additional ganache, pipe the word "Sacher" across the middle of the cake. Coat the bottom of the sides with grated chocolate.



SEMAR MENDEM

Yield: 15-20 pieces

Preparation: 2 hours 10 minutes

is a Yogyakarta traditional dish made from cooked sticky rice and coconut milk that filled with shredded chicken then wrapped using a kind of crepe made from a mixture of eggs and flour so that the shape is solid. In Javanese language, Semar Mendem means Semar who is drunk. Semar Mendem are taken from the name of the wayang character, namely Semar who is a member of Punakawan.

INGREDIENTS

Base

Glutinous Rice | 500 gr

Coconut Milk | 250 gr

Salt | 1 teaspoon

Pandan Leaves | 3 sheet

Filling

Vegetable Oil | 30 gr

Bay Leaves | 3 sheet

Bruised Galangal | 20 gr

Bruised Lemongrass | 2 pieces

Clover Lime Leaves | 8 sheet

Boiled Chicken | 200 gr

Coconut Cream | 250 ml

Seasoning

Shallot | 8 pieces

Garlic | 4 pieces

Roasted Candlenut | 2 pieces

Roasted Coriander | 2 pieces

Roasted Caraway Seed | ¼ teaspoon

Salt | 1 teaspoon

Sugar | 2 tablespoon

Eggs Skin

Whole Eggs | 4

All Purpose Flour | 50 gr

Water | 225 ml

Salt | ¼ teaspoon

METHODS

1. Soak glutinous rice in warm water for 20-30 minutes in room temperature then drain. Boil water in a steam pot, steam the sticky rice for 10-15 minutes until half cooked, remove from heat. Transfer to a saucepan.
2. Bring the coconut milk to a boil with salt and pandan leaves, remove and pour into a sticky rice pot. Put it over the fire, stir and cook until the liquid is absorbed by the sticky rice. Steam again for 20 minutes until the sticky rice is cooked, remove. Transfer the sticky rice to a saucepan, beat the sticky rice to make it a bit sticky. Once cool, divide the sticky rice into 15 parts.
3. **Filling:** Heat cooking oil in a frying pan, saute ground spices with bayleaves, galangal and lemongrass until well cooked. Add shredded chicken, pour coconut milk and cook until the liquid dries up. Remove, divide the dough into 15 parts, set aside.
4. **Skin:** Whisk the eggs together. Dissolve flour with water and salt, mix with beaten egg, stir. Make a thin omelet with a diameter around 16 cm, set aside.
5. Take 1 part of sticky rice dough, flatten it. Put 1 part of the filling in the middle. Wrap until the filling is covered with sticky rice. Press until solid.
6. Take an omelette, put the stuffed sticky rice on it, wrap it in a square shape resembling an envelope. Do this until all the sticky rice is wrapped in the omelette. Serve



TEPUNG PELITA

Yield: 12 to 14 kuehs

Preparation: 1 hour 10 minutes

this Malay specialty was once a familiar sight at local Ramadan pasars, but has become more rare. 'Pelita' means lamp—a very similar East Indonesian sweet is called kue lampu-lampu.

INGREDIENTS

Bottom Layer

Pandan Juice | 440 gr

Rice Flour | 35 gr

Tapioca Starch | 20 gr

Alkaline Water | 3 drops

Sugar | 55 gr

Salt | ¼ teaspoon

Top Layer

Coconut Milk | 425 gr

Cornstarch | 20 gr

Rice Flour | 15 gr

Tapioca Starch | 5 gr

Salt | ½ teaspoon

Additional Ingredients

White Sugar or grated Palm Sugar | 80 gr

Witted Banana Leaf rectangles 10 x 18 cm | 24 to 28 pieces

Short Toothpicks | 24 to 28 pieces

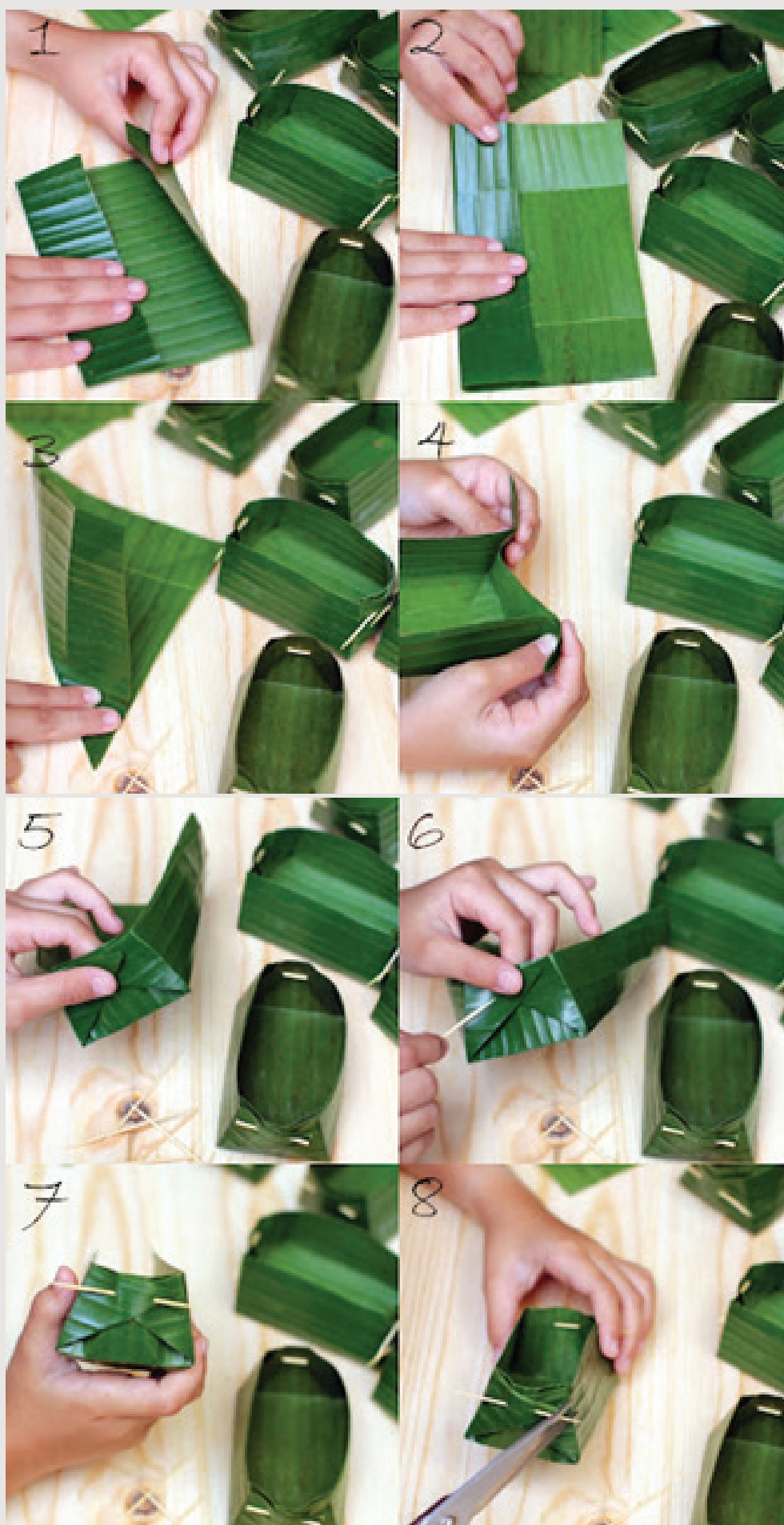
METHODS

1. Make banana leaf cups. Stack two rectangles, placing matte sides together. Fold up a 5 cm high section of a short end (a). Fold in sides, flattening the corners into triangular flaps (b). Fold down the end (c), and thread a toothpick through all the folded layers to secure (d). Repeat at the other end, to get a cup about 8 cm long by 5 cm wide by 2.5 cm deep (e). Make all cups likewise.
2. Start bottom layer batter. Whisk all ingredients together until smooth, cover tightly and let rest for 30 minutes at cool room temperature.
3. Start top layer batter likewise: Whisk together, cover and rest all ingredients in the same way.
4. Get your steamer ready.
5. Finish bottom layer batter. Scrape mixture into a pot and stir over low heat until it thickens to a creamy but still just pourable custard. Strain into a bowl, cover and set aside.
6. Finish top layer batter likewise, thickening it over low heat into a runny custard. Strain into a bowl, cover and set aside.
7. Place leaf cups in a perforated steamer tray. Put a pinch of white or palm sugar into each cup. Spoon over bottom layer batter, filling cups half full. Steam over medium heat for 16 to 18 minutes, until just set.
8. Fill cups to just below their brims with the top layer batter. Steam over medium-low heat for 14 to 17 minutes, until just set.
9. Transfer steamer tray to a rack to cool. Serve kuehs at room temperature, or slightly chilled. These are best eaten as fresh as possible.

Notes

- Pandan Juice Made With 445 gr Water and 50 gr Pandan Leaves
- Some recipes secure the cups with metal staples. I prefer toothpicks, which are more visible and more easy remove, and thus safer.







TIRAMISU

Yield: 24 pieces or 1 cake form

Preparation: 1 hour 20 minutes

Made from of dipped ladyfingers in coffee, layered with a whipped mascarpone cheese, flavoured with cocoa. The recipe has been adapted into many varieties of cakes and other desserts. Its origin is disputed between the Italian regions of Veneto and Friuli Venezia Giulia.

INGREDIENTS

Ladyfinger Sponge | 1 sheet

Strong Espresso Coffee | 500 ml

Dessert syrup | 250 ml

Mascarpone Filling | 1200 gr

Cocoa powder | 30 gr

Mascarpone Filling

Egg yolks | 2 pieces

Water | 80 ml

Sugar | 150 gr

Mascarpone | 500 gr

Glucose | 2 tbsp

Heavy cream | 500 gr

METHODS

Mascarpone Filling

1. Whip the egg yolks until light
2. Make a syrup of the sugar, water, and glucose and cook to 248°F (120°C). Gradually pour into the egg yolks while whipping constantly. Continue whipping until cool
3. In a mixer fitted with the paddle attachment, mix the mascarpone until soft.
4. With the mixer running at low speed, add the egg yolk mixture a little at a time, waiting until each addition is blended in before adding more.
5. Whip the cream to soft peaks. Fold into the mascarpone mixture

Tiramisu Cake

6. Cut the sponge sheet in half crosswise
7. Combine the espresso and syrup. Brush the sponge sheets generously with the syr
8. Place one sponge sheet on a tray. Spread half the filling evenly over the sponge
9. Top with the second layer of sponge, followed by the remaining filling. Smooth the top. Chill until firm. Dust the top generously with cocoa powder. Cut 6 × 4 into 24 portions.



PASTRY STANDARD

RECIPE BOOK | 3rd Semester

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 helps 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 STANDARD 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.



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