



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	530	53
O-Tentic Durum	40	4
Sugar	50	5
Butter	50	5
Soff'r Intens Freshness	1	0.1
Total Dough	1671	167.1

Dipping ingredients	g
Lye Water	Q.S

Cheese Crust ingredients	g
Cheddar Cheese	160
Parmasan Cheese	40
BBQ Flavour Powder	30

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients at slow speed 5mins;
fast speed, 6mins.

Dough temperature 26°C
Scale 100g- lightly shape it round
Intermediate proof 30 mins in chiller

Make up/filling

Make up Roll into a log and stretch it out to 50cm.
Make into pretzel shape. Place in freezer
until solid

Decoration before baking

Score Mix cheese crust ingredients together.
Place 20g on a parchment paper and
make it the size of the pretzel. Take the
frozen pretzel and dip in lye water, then
place it on top of the cheese. Once the
pretzel defrost slightly, score the bottom
of the pretzel.

Baking

Oven temperature Top 200°C, bottom 180°C
Baking time ±15 mins



INGREDIENTS

Dough ingredients	g		%
Bread Flour	1000	1500	100
Water	800	1200	80
O-Tentic Durum	40	60	4
Salt	20	30	2
Olive Oil	30	45	3
Sapore Carmen 50	60	90	6
Soff'r Intens Freshness	1	1.5	0.1
Total Dough	1951	2926.5	195.1

Cinnamon Sugar	g
Brown Sugar	50
White Sugar	50
Cinnamon	10
Nutmeg	2

Topping	g
Slice Apple	2 pc
Topfil Apple Cubes 50%	400

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients speed ± 6 min with 80% of the water, fast speed ± 4 min. slowly adds in the rest of the water for 4 mins on fast speed. Place 2800g in a well oiled baking Tray.

Dough temperature

26°C

Bulk fermentation

1 hour (fold after 30 mins)

Moulding

Moulding

Flatten the dough on 60 x40 x5 cm baking tray. Then place in chiller for 12-17 hours.

Final fermentation

± 45 mins at 32°C and 80% R.H.

Baking

Oven temperature

Top:210°C \pm ; Bottom:210°C \pm

Baking time

± 25 mins

Decoration before Baking

Mix cinnamon sugar Ingredients together. Sprinkle 60-70g of cinnamon sugar on top of the dough and drizzle olive oil on top. Dimple the dough then add the slice apple evenly on top and pipe dots of topfil apple within the dotted dough. Let the dough proof for another 10 mins before placing in the oven.



INGREDIENTS

Dough ingredients	g	%
Bread Flour	300	30
Easy Wheatmeal Plus	100	10
Cornmeal	100	10
Water	220	22
O-Tentic Durum	30	3
Salt	10	1
Sugar	20	2
Soff'r Intens Freshness	1	0.1
Poolish	1040	104
Mix Herbs	10	1
Candied Orange Peel	180	18
Total Dough	2011	201.1
Poolish ingredients	g	%
Bread Flour	500	50
O-Tentic Durum	10	1
Water	500	50
Sapore Traviata	30	3
Total Dough	1040	104

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients and half of the poolish at slow speed 5mins; then add in the other half of poolish fast speed, 6mins. Mix in the mix herbs and orange peel fill fully combined

Dough temperature

26°C

Bulk fermentation

1 hour (30 mins fold)

Scale

70g- lightly shape round

Intermediate proof

20 mins

Make up/filling

Make up

Shape into short longs and place 4 pieces next to each in a window patern. Brush some oil on top, using a chopstick press down the space in between the buns. ±30 mins at 32°C and 80% R.H.

Final fermentation

Baking

Oven temperature

Top 220°C, bottom 200°C – Steam

Baking time

±15 mins

Crispy Pistachio Multigrain Donut



INGREDIENTS

Dough ingredients	g	%
Tegral Soff'r Donut	900	90
Easy Alpine Grains	100	10
Water	400	40
Instant Yeast	15	1.5
Sapore Carmen 50	50	5
Total Dough	1465	146.5

Topping ingredients	g
Carat White	100
Carat Nuxel Pistachio	400
Florantine	Q.S
Pistachio nips	Q.S

WORKING METHOD

Mixing

Mixing spiral	Mix all ingredients at slow speed 2-3mins; fast speed 7-8 mins. Mix until gluten is formed
Dough temperature	26 - 28°C
Bulk fermentation	Make it flatten and keep into freezer for 30min±

Make up/filling

Intermediate proof	15 mins
Make up	Flatten the dough and make a single fold x2. sheet till desired thickness (+/-4.5mm) relax the dough and cut.
Final fermentation	±90 mins at 32°C and 30% R.H.

Frying

Oil temperature	190°C
Frying time	± 1 min for each side

Decoration after Baking

Assembly	Warm the Carat Nuxel Pistachio until soft and liquid. Dip your donut in it and decorate with florantine, pistachio nips and Carat White.
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INGREDIENTS

Dough ingredients	g	%
Bread Flour	1000	10
Water	500	50
Instant yeast	20	2
Butter	50	5
Salt	20	2
Sugar	80	8
Sapore Carmen 50	30	3
Soft'r Intens Freshness	1	0.1
Total dough	1701	170.1

Lamination Fat	g
Mimetic 20 CL(ER)	500

Topping	g
Panko	300
Parmesan Cheese	150
Dry Basil	3
Olive Oil	100

Mac & Cheese	g
Instant Mac & Cheese	4pkt
Mozzarella Cheese	100
Egg	100

WORKING METHOD

Mixing	
Mixing spiral	Mix all ingredients mix slow speed 3-5 min and fast speed 5-8 min until gluten form develop.
Dough temperature	26°C
Intermediate proof	Flatten the dough then in the freezer overnight
Make up/filling	
Make up	Take the dough out from freezer, shape the dough, fold in Mimetic, give it two double folds. Rest in Freezer 60 min. Use sheeter to roll out the dough to (32cm x 1.5cm thickness) Cut to slice(0.5cm) and stick on top and keep in freezer for 30mins±. Then roll until 3.6 mm thickness. Cut into 2x 30 cm strips. Wrap into a circle with a diameter of 9.5cm, overlap slightly. Place into 9.5 cm diameter ring. Take balance scrap dough and roll out to 1.7mm thick. Dot the dough and cut 8 cm circle. Place it at the bottom of the mold.
Final fermentation	±90 mins at 30°C and 80% R.H.
Decoration before baking	
Topping	Mix all ingredients together
Mac & Cheese	Follow the instruction on the Mac & Cheese packaging under cook slightly by 2 mins. Mix in the egg and mozzarella cheese while it is hot. Using a container line it with plastic wrap. Place the mac and cheese in the container, about 1.5cm in thickness. Cover with another layer of plastic wrap and freeze it. After frozen cut 7cm round circle.

Decoration before baking

Assembly

Brush over with Sunset Glaze. Take the frozen mac & cheese and place it in the middle and press down well. Then place 15g of topping on top.

Baking

Oven temperature

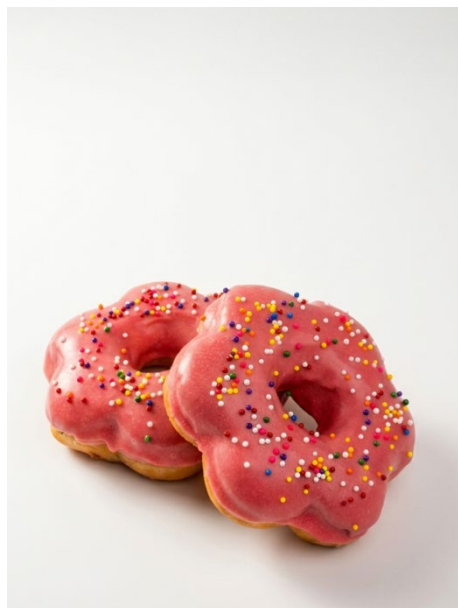
165°C convection oven

Baking time

±30mins

Decoration before baking

Sprinkle some parsley on top



Multigrain Donut with Sprinkles

INGREDIENTS

Dough ingredients	g	%
Tegral Soft'r Donut	900	90
Easy Alpine Grains	100	10
Water	400	40
Instant Yeast	15	1.5
Carmen 50	50	5
Total Dough	1465	146.5

Topping ingredients	g
Carat White	500
Pink Food Colouring	Q.S
Sprinkles	Q.S

WORKING METHOD

Mixing

Mixing spiral	Mix all ingredients at slow speed 2-3mins; fast speed 7-8 mins. Mix until gluten is formed
Dough temperature	26 - 28°C
Bulk fermentation	Make it flatten and keep into freezer for 30min±

Make up/filling

Intermediate proof	15 mins
Make up	Flatten the dough and make a single fold x2. sheet till desired thickness (+/-4.5mm relax the dough and cut.
Final fermentation	±90 mins at 32°C and 30% R.H.

Frying

Oil temperature	190°C
Frying time	± 1 min for each side

Decoration after Baking

Assembly	Melt Carat White and mix the pink food colouring. Dip the donut and sprinkle the sprinkles on top.
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INGREDIENTS

Dough ingredients	g	%
Bread Flour	1000	10
Water	500	50
Instant yeast	20	2
Butter	50	5
Salt	20	2
Sugar	80	8
Sapore Carmen 50	30	3
Soff'r Intens Freshness	1	0.1
Total dough	1701	170.1
Lamination Fat	g	
Mimetic 20 CL(ER)	500	
Cinnamon Custard	g	
Cremyvit Classic	300	
Water	800	
Cinnamon Powder	3	
Topping	g	
Deli Caramel	300	
Pecan Nuts	300	

WORKING METHOD

Mixing	
Mixing spiral	Mix all ingredients mix slow speed 3-5 min and fast speed 5-8 min until gluten form develop.
Dough temperature	26°C
Intermediate proof	Flatten the dough then in the freezer overnight
Make up/filling	
Make up	Take the dough out from freezer, shape the dough, fold in Mimetic, give it two double folds. Rest in Freezer 60 min. Use sheeter to roll out the dough to (32cm x 1.5cm thickness) Cut to slice(0,5cm) and stick on top and keep in freezer for 30mins±. Then roll until 3.6 mm thickness. Cut into 2x15 cm strips. Wrap into a circle with a diameter of 5cm, with the overhang at the bottom. Place into a flower mold with a diameter of 5 cm. Press the bottom down to cover the bottom.
Final fermentation	±90 mins at 30°C and 80% R.H.
Decoration before baking	
Cinnamon Custard	Mix water and creamyvit classic for 1 min or till combined. Rest for 5 mins, then add in the cinnamon powder and mix for another 1 min at fast speed.
Assembly	Brush over with Sunset Glaze. Press the bottom of the danish and pipe 15g into the danish before Baking.
Baking	
Oven temperature	180°C convection oven
Baking time	±15mins
Decoration After baking	
	Chop toasted pecan nuts and mix with deli caramel. Place 15g into the danish and a whole pecan nut on top to finish.



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Sprouted Grains	100	10
Water	700	70
O-Tentic Durum	40	4
Salt	10	1
Olive Oil	30	3
Sapore Traviata	30	3
Soff'r Intens Freshness	1	0.1
Total Dough	1811	181.1

Coating ingredients	g
Semolina	Q.S

Topping ingredients	g
Jambo Chicken Sausage	Q.S
Tomato Sauce	Q.S
Wholegrain Mustard	Q.S
Pickle Onion	Q.S
Capers	Q.S
Parsley	Q.S

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients at slow speed 5mins;
fast speed, 6mins.

Dough temperature

26°C

Bulk fermentation

1 hour (30 mins fold)

Scale

80g- lightly shape round

Intermediate proof

20 mins

Make up/filling

Make up

Shape into 14cm long cream roll. Roll in semolina

Final fermentation

±60 mins at 32°C and 80% R.H.

Baking

Oven temperature

Top 230°C, bottom 220°C – Steam for 10 sec

Baking time

±15 mins

Decoration after baking

Slice The bun in half. Place cooked sausage in the centre. Place the sauces and desired toppings.



Bloody Marry

INGREDIENTS

Tabasco Creme Cake

Tegral Satin Creme Cake	1000g
Eggs	440g
Water	80g
Pizza Topping	30g
Oil	350g
Tabasco sauce	50g
Mono sodium glutamate	2g
Chicken powder	10g
Chilli flake	5g
Total	1967g

Tomato Key Lime Curd

Cremyvit Classic	40g
Key lime juice	100g
Tomato Paste	100g
Gelatine mass (melted)	30g
Total	270g

WORKING METHOD

Tabasco Creme Cake

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

- 🕒 20-25 min ▶ Oven Type: Deck
- 🔥 Top Temperature: 200°C
- 🔥 Bottom Temperature: 180°C
- 🔊 Closed Damped

Tomato Key Lime Curd

1. Combine **Cremyvit Classic**, Key lime juice and tomato paste in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, add in melted gelatine mass, mix again until a smooth and silky texture is achieved.

Tomato Crème

Cremyvit Classic	110
Milk	200
Tomato paste	150
Black pepper	1g
Gelatine mass (melted)	50g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	1111g

Assembling

Sundried tomato	5g
Salt	Q. S
Lime	1slice
Gold leaf	Q. S
Total	0

Tomato Crème

1. Combine **Cremyvit Classic**, cold milk, black pepper and tomato paste in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, add melted gelatine mass. Mix again until a smooth and silky texture is achieved,
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency,
4. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Assembling

1. Prepare a champagne glass coat some salt on the glass mouth.
2. Pipe 50g of tomato key lime curd in a champagne glass bottom, place a 3cm round Tabasco cake on top the key lime curd.
3. Pipe a 30g tomato crème on the sponge, place 10g of sundried tomato diced on the crème.
4. Get a slice of lime, cut and twist the lime and skew it with a bamboo skewer.
5. Finish with gold leaf.



INGREDIENTS

Carrot Cake

Tegral Satin Creme Cake	500g
Eggs	175g
Carrot Juice	115g
Oil	150g
Shredded carrot	150g
Pecan nut	150g
Total	1240g

Cream Cheese Cream

Cream Cheese	150g
Greek yogurt	40g
Lemon juice	5g
Gelatine mass	30g
Ambiante Non-dairy Topping Cream	120
Total	345g

WORKING METHOD

Carrot Cake

1. Place all ingredients except inclusion into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Fold in shredded carrot and pecan nut, Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

🕒 20-25 min ▶ Oven Type: Deck

🌡️ Top Temperature: 200°C

🌡️ Bottom Temperature: 180°C

🔒 Closed Damped

Cream Cheese Cream

1. Melt everything except **Ambiante Non-dairy Topping Cream** to 45°C.
2. Use a hand blender emulsify well to achieved smooth paste.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** until it reaches soft peak consistency.
4. Gently fold the whipped cream into the cheese mixture until evenly combined and light in texture.

Orange coating

Carat White	1000g
Oil	100g
Orange colour powder	10g
Total	1110g

Orange coating

1. Melt everything to 45°C.
2. Use a hand blender emulsify well the orange colour powder in the chocolate mixture.
3. Use at 38°C-40°C for coating.

Assembling

Cocoa powder	Q. S
Parsley	Q. S
Total	0

Assembling

1. Cut the carrot cake in 6cm x 1cm.
2. Pipe 40g of cream cheese cream in cone Mold, insert the carrot cake in the cream cheese cream.
3. Pipe a dome of cream on top the carrot cake, freeze it until solid.
4. Unmould the carrot shape cake from cone mould.
5. Coat the carrot shape cake with orange coating.
6. Once the coating is fully crystallized, use a metal brush to create texture on carrot cake surface.
7. Brush some cocoa powder on surface and décor with fresh parsleys.



INGREDIENTS

Tabasco Creme Cake

Tegral Satin Reduced Sugar Cake Vanilla	1000g
Eggs	400g
Water	80g
Pizza topping	30g
Oil	350g
Tabasco sauce	50g
Mono sodium glutamate	2g
Chicken powder	10g
Chilli flake	5g
Total	1967g

Coconut Chantilly

Cremyvit Classic	80
Milk	100
Coconut cream	150
Gelatine mass (melted)	50g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	980g

WORKING METHOD

Tabasco Creme Cake

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

- 🕒 20-25 min ▶ Oven Type: Deck
- 🔥 Top Temperature: 200°C
- 🔥 Bottom Temperature: 180°C
- 🔒 Closed Damped

Coconut Chantilly

1. Combine **Cremyvit Classic**, cold milk in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
4. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Chocolate Taco

Carat White	70g
Belcolade Selection Blanc Cacao-Trace	30g
Paprika powder	5g
Total	105g

Mango Pineapple Salsa

Topfil Pineapple Cubes 40%	50g
Mango diced	100g
Lime Zest	Q. S
Total	150g

Assembling

Chili flake	Q. S
Cremfil Salted Corn	Q. S
gold leaf	Q. S
Total	0

Chocolate Taco

1. Melt all the chocolate to 45°C, cold down to 33°C.
2. Prepare a soft acetate plastic sheet in 7cm x 40cm.
3. Pipe a 1cm round of melted white chocolate on the plastic sheet.
4. Dust some Paprika powder on top the chocolate apply second piece of plastic on top the chocolate, use a baking tray to press it to flat and lay on a rolling bin to get the ideal design.
5. Let it to crystalize under air condition room, unmould and apply it on the cake for decorate purpose.

Mango Pineapple Salsa

1. Mix everything well.
2. Place it on the crème.

Assembling

1. Pipe 5g of Cremfil salted corn in the chocolate taco.
2. Cut a slice of tabasco cake (3cm x6cm), place on top the crèmfil salted corn.
3. Pipe 1 row of coconut cream on the cake, apply some mango pineapple salsa on top the coconut cream.
4. Sprinkle some chili flake on salsa, finish with a touch of gold leaf.



INGREDIENTS

Doritos Creme Cake

Tegral Satin Creme Cake	1000g
Eggs	350g
Water	220g
Oil	270g
Tobacco sauce	50g
Mono sodium glutamate	2g
Doritos (crushed)	100g
Total	1992g

Roasted Jalapeno

Fresh jalapeno	500g
Olive oil	50g
sea salt	5g
Total	555g

Jalapeno Cheesecake

Deli Cheesecake	200g
Milk	20g
Mono sodium glutamate	2g
Sea salt	2g
Gelatine mass (melted)	55g
Ambiante Non-dairy Topping Cream	150g
Dairy Whipping Cream	150g
Roasted jalapeno	55g
Total	634g

WORKING METHOD

Doritos Creme Cake

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Fold in Doritos crush, Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

⌚ 20-25 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 180°C

🔒 Closed Damped

Roasted Jalapeno

1. Grill the jalapeno surface with blow touch, remove the skin with a metal spoon.
2. Dice the jalapeno into 0.5mm x 0.5mm, slightly Sautee diced jalapeno in high heat to create the smoky fragrance.
3. Mix and coat well with olive oil on the diced jalapeno.

Jalapeno Cheesecake

1. warm deli cheesecake, milk, Mono sodium glutamate, Sea salt, Gelatine mass (melted) to 40°C, fold in Roasted jalapeno.
2. In a separate bowl, whip Ambiente Non-Dairy Topping Cream together with whipped cream until it reaches soft peak consistency.
3. Gently fold the whipped cream into the cheese mixture until evenly combined and light in texture.

Assembling

Doritos	Q. S
Pickles jalapeno	30g
Mirror Glassage Neutre	Q. S
Gold leaves	Q. S
Green Cocoa butter	Q. S
Yellow Cocoa butter	Q. S
Total	0

Assembling

1. Place a slice of Doritos cake in a 6-inch cake ring with acetate sheet.
2. Pour in 300g of jalapeno cheesecake batter on the Doritos cake, freeze it until solid.
3. Unmould the cheesecake from the cake ring.
4. Apply a thin layer of colour cocoa butter on cheesecake surface.
5. Place the glazed Pickles jalapeno top the cheesecake.
6. Place the Doritos crush randomly on top the glazed Pickles jalapeno.
7. Finished with gold leaves.



INGREDIENTS

Pumpkin Brownie Cake

Tegral Satin Crème Cake Belgian Chocolate	450g
Belcolade Selection Noir Cacao-Trace	750g
Butter	414g
Eggs	561g
Pumpkin cube (roasted)	361g
Walnut (Chopped)	361g
Total	2897g

WORKING METHOD

Pumpkin Brownie Cake

1. Melt unsalted butter and **Belcolade Selection Noir Cacao-trace** together.
2. Mix cake mixes and eggs together in a mixing bowl with a paddle attachment.
3. Mix it for a minute, then add the melted chocolate mixture and mix well.
4. Pipe about 45g of brownie batter in a 10cm cake mold.
5. Place some roasted pumpkin cube and walnut diced randomly on the batter.

⌚ 20-25 min ▶ Oven Type: Deck

🔥 Top Temperature: 170°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped

Pumpkin Crème Brulee

Dairy whipping cream	426g
Eggs yolk	181g
Vanilla pod	½ pc
Roasted pumpkin puree	90g
Ambiante Non-dairy Topping Cream	385
Gelatine mass	100g
Total	424g

Pumpkin Crème Brulee

1. Cook a crème anglaise with dairy whipping cream, Eggs yolk, Vanilla pod, Roasted pumpkin puree.
2. Add in Gelatine mass and emulsify well the crème anglaise with **Ambiante Non-dairy Topping Cream**.
3. Fill a 30g of mixture in a round cylinder shape silicone mould and freeze it too solid.

Salted Caramel Cream

Cremfil Salted Caramel	200
Milk	50g
Gelatine mass (melted)	25g
Ambiante Non-dairy Topping Cream	100g
Dairy Whipping Cream	100g
Total	475g

Assembling

Pumpkin cube (roasted)	Q. S
Walnut (Chopped)	Q. S
Brown sugar	Q. S
Gold leaves	Q. S
Total	0

Salted Caramel Cream

1. Warm the **Cremfil Salted Caramel**, Milk, Gelatine mass (melted) to 40°C.
2. In a separate bowl, **whip Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
3. Gently fold the whipped cream into the cr emfil base until evenly combined and light in texture.

Assembling

1. Apply the brown sugar on the pumpkin cr eme Brulee surface, touch the sugar until caramelize and place it on top brownie cake centre.
2. Pipe the Salted caramel cream, beside pumpkin cr eme brulee.
3. D ecor with Pumpkin cube (roasted) & Walnut (Chopped) on top the cream.
4. Finished with gold leaves.