



All about
Yeastquick

Cinnamon Danish

160 Cinnamon Danish



Dough

..... 0.400 kg	Yeastquick
..... 2.500 kg	Wheat flour
..... 0.250 kg	Butter or margarine
..... 0.300 kg	Eggs
..... 0.175 kg	Fresh yeast
..... 0.900 kg	Water
..... 0.100 kg	Sugar
..... 1.500 kg	Butter or margarine for laminating, tempered
	▶ Kneading time: 2 min. at slow speed + 6 min. at high speed
	Dough temperature: approx. 20–22 °C

Cinnamon-sugar

..... 0.375 kg	Sugar
..... 0.012 kg	Cinnamon
	▶ Blend

Cristaline Caramel

..... 0.600 kg

Cinnamon Dusting Snow

..... 0.025 kg	Cinnamon
..... 0.250 kg	Dusting Snow
	▶ Blend

Decoration tip:

Brush with **Cristaline Caramel** or dust with **Dusting Snow**.

Preparation

- ▶ After kneading, let rest for 15 min..
- ▶ Place butter or margarine in dough.
- ▶ Give three simple folds – depending on temperature, let rest in fridge for 10 min. between folding.
- ▶ Prepare round metal baking moulds Ø = 6 cm; 4 cm high: grease and dust with starch or flour.
- ▶ Roll out dough 4 mm thick.
- ▶ Cut in shape 4 cm x 15 cm.
- ▶ Brush with water and sprinkle cinnamon sugar on it.
- ▶ Roll to snails and place in baking moulds.
- ▶ Place in prover until ¾ proved.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 20 min.
– open damper after 10 min.

Tip:

Knead dough at day 1, place in blast freezer for minimum 10 min. and keep in chiller overnight. Do all remaining steps at day 2.

Berliner Donuts

300 Berliner à 40 g



Berliner dough

..... 1.200 kg	Yeastquick
..... 6.000 kg	Wheat flour
..... 0.750 kg	Butter or margarine
..... 0.500 kg	Fresh yeast
..... 1.500 kg	Egg
..... 1.800 kg	Water

▶ Kneading time: 2 min. at slow speed
+ 6 min. at high speed.
Dough temperature: approx. 26–28°C

Preparation

- ▶ After kneading, directly cut in pieces a 1.200 g and shape in round form.
- ▶ Let rest for 15 min., cut in pieces à 40 g and place in prover.
- ▶ When full proved, let stiffen outside of prover for approx. 10 min..
- ▶ Bake.

Baking technique

- ▶ Fat-temperature: approx. 175 °C
- ▶ Baking time: approx. 8 min.
- ▶ After baking, fill with:
 - Water based custard: **Bon Fillings, Frio, Chocolate-creampowder**
 - Fat based fillings: **Schokobella, Nugotin, Stabichoc, Nut-Nougat Crème, Bellanossa**
 - Fruit fillings: **Fruchti-Top** Range
- ▶ Dust with **Dusting Snow**.

Croissants

140 pieces



Croissant dough

..... 0.600 kg	Yeastquick
..... 3.000 kg	Wheat flour
..... 0.200 kg	Butter or margarine
..... 0.180 kg	Fresh yeast
..... 1.500 kg	Water

..... 2.000 kg Butter or margarine for laminating, tempered

▶ Kneading time: 2 min. at slow speed
+ 6 min. at high speed
Dough temperature: approx. 20–22 °C

Egg wash

..... 0.140 kg	Egg
..... 0.140 kg	Milk

Preparation

- ▶ After kneading, let rest for 15 min.
- ▶ Place butter or margarine in dough.
- ▶ Give three simple folds – depending on temperature, let rest in fridge for 10 min. between folding.
- ▶ Roll dough and shape into croissants.
- ▶ Place in prover until ¾ proved.
- ▶ Brush with egg wash.

Baking technique

- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 18 min.
- ▶ Oven setting: open damper after 10 min.

Tip:

Knead dough at day 1, place in blast freezer for minimum 10 min. and keep in chiller overnight. Do all remaining steps at day 2.

Savarin

Mini Guglhupf: 72 pieces; Cannelle: 65 pieces; Delice: 58 pieces



Yeast dough

..... 0.150 kg	Yeastquick
..... 0.850 kg	Wheat flour
..... 0.375 kg	Butter or margarine, warm
..... 0.450 kg	Sugar
..... 0.100 kg	Fresh yeast
..... 0.500 kg	Egg
..... 0.020 kg	Orangella or Limone
..... 0.450 kg	Milk, warm (35–40 °C)

- ▶ Kneading time: approx. 3–4 min.
- Dough temperature: approx. 27–28 °C
- Proving time: approx. 60 min.

Basic recipe: rum syrup

..... 1.000 kg	Water
..... 1.000 kg	Sugar

- ▶ Bring to boil, remove foam and let cool down.

DP Rum

▶ Add.

Dusting Snow

..... 0.030 kg	Alaska-express Neutral
..... 0.030 kg	Water, 20–25 °C
..... 0.300 kg	Cream, whipped, unsweetened

▶ Dissolve Alaska-express in water. Fold under whipped cream gently.

Preparation

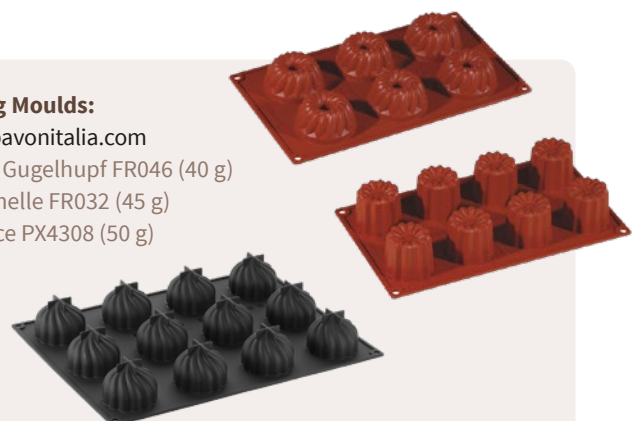
- ▶ Fill the dough into the silicon moulds.
- ▶ Place in prover until $\frac{3}{4}$ proved.
- ▶ Bake.
- ▶ After baking, remould.
- ▶ Soak in rum-syrup and decorate as shown on the photo.

Baking technique

- ▶ Baking temperature: 190 °C
- ▶ Baking time: Approx. 24 min. for the one portion Savarin; approx. 30–35 min. for the cake size Savarin.

Baking Moulds:

- www.pavonitalia.com
- ▶ Mini Gugelhupf FR046 (40 g)
 - ▶ Cannelle FR032 (45 g)
 - ▶ Delice PX4308 (50 g)



Brioche Challah

21 Challah à 300 g



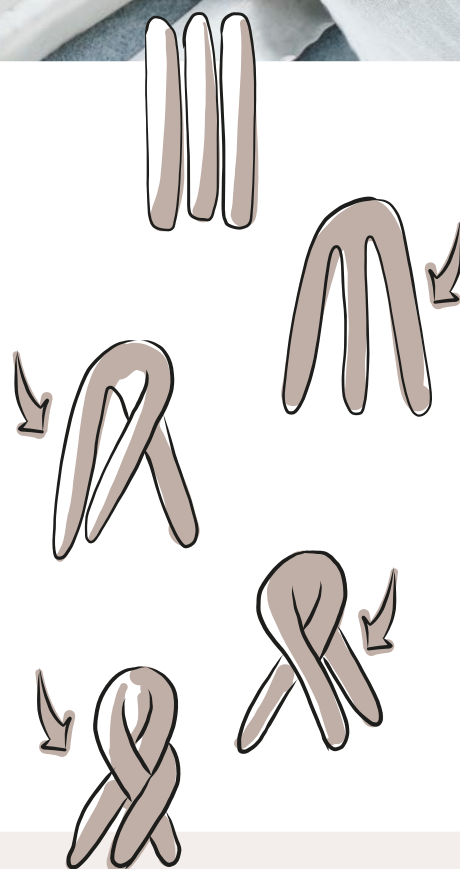
Brioche dough

..... 0.400 kg	Yeastquick
..... 3.000 kg	Wheat flour
..... 0.450 kg	Egg yolk
..... 0.750 kg	Butter or margarine
..... 0.350 kg	Sugar
..... 0.225 kg	Fresh yeast
..... 0.750 kg	Egg
..... 0.020 kg	Yeast Dough Essence
..... 0.450 kg	Water

- ▶ Kneading time: 2 min. at slow speed + 8 min. at high speed
- Dough temperature: approx. 24 – 26 °C
- Resting time: 10 min. minimum.

Decoration

..... 0.060 kg	Egg wash (30 g egg + 30 g milk)
..... 0.070 kg	Sugar crystals



Preparation

- ▶ Form Challahs from three strands of 100 g each.
- ▶ Place in prover until $\frac{3}{4}$ proved.

Baking technique

- ▶ Baking temperature: 180 °C
- ▶ Baking time: approx. 20 min.



French Toast/Brioche

5 Brioche à 570 g



Brioche dough

..... 0.250 kg	Yeastquick
..... 1.750 kg	Wheat flour
..... 0.500 kg	Butter or margarine
..... 0.800 kg	Egg
..... 0.200 kg	Fresh yeast
..... 0.200 kg	Milk
..... 0.150 kg	Sugar

- ▶ Kneading time: 2 min. at slow speed
+ 6 min. at high speed
- Dough temperature: approx. 24–26 °C

..... 1.500 kg	Butter or margarine for laminating, tempered
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Royal

..... 0.100 kg	Egg
..... 0.050 kg	Sugar
..... 0.150 kg	Milk
..... 0.002 kg	Kovanil
..... 0.002 kg	Cinnamon
..... 0.010 kg	Honey

Recipe and Application by **Chef Walid Benbelkacem**
Demonstrator and Technical Application Service Aramtec, United Arabian Emirates



Preparation

- ▶ Split in dough pieces a 570g and place in greased Toast molds with lids or other baking moulds
- ▶ Place in prover until ¾ proved.
- ▶ Bake.
- ▶ After baking, remove from oven and cool down.
- ▶ Cut in pieces.

Baking technique

- ▶ Baking temperature: 200 °C
- ▶ Baking time: approx. 40 min.

Method

- ▶ Put fat or butter in frying pan and heat up.
- ▶ Toast Brioche slices in frying pan.
- ▶ Place Brioche slices in oven mould, pour Royal onto and bake in oven for approx. 6 min. at 200 °C.
- ▶ Arrange on plate with fruits, toppings as shown on the photo.

Fruity Afternoon Cake

7 cakes à 1.200 kg (60 x 40 cm)



Yeast dough

..... 0.650 kg	Yeastquick
..... 4.300 kg	Wheat flour
..... 0.800 kg	Butter or margarine
..... 0.330 kg	Sugar
..... 0.375 kg	Fresh yeast
..... 0.215 kg	Egg
..... 0.020 kg	Yeast Dough Essence or Sizilia
..... 1.830 kg	Water

▶ Kneading time: 2 min. at slow speed
+ 6 min. at high speed
Dough temperature: approx. 25–28 °C
Resting time: 10 min. minimum.

Butter filling

..... 1.050 kg	Butter
..... 0.420 kg	Fondant or icing sugar

▶ Whip up until smooth

..... 4.900 kg	Fruchti-Top Strawberry or other sorts of Fruchti-Top
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Topping

..... 0.840 kg	Almonds, sliced
..... 0.700 kg	Sugar
..... 1.400 kg	Cream, liquid

Preparation

- ▶ Cut in dough pieces a 1.200 kg.
- ▶ Grease baking sheets, roll out dough and place on baking sheets.
- ▶ Dunk and prove ½, dip holes into dough.
- ▶ Pipe butter filling and **Fruchti-Top Strawberry** in wholes as shown on the photo.
- ▶ Sprinkle almonds and sugar on top.
- ▶ Keep proving approx. 10 more min.
- ▶ Bake.
- ▶ Brush cakes with liquid cream directly after baking.

Baking technique

- ▶ Baking temperature: 240 °C
- ▶ Baking time: approx. 15 min.

Buns with fruit filling

3 baking trays à 60 x 40 cm; 120 pieces



Yeast dough

..... 0.600 kg	Yeastquick
..... 3.000 kg	Wheat flour
..... 0.350 kg	Butter or margarine
..... 0.150 kg	Sugar
..... 0.250 kg	Fresh yeast
..... 0.600 kg	Egg
..... 0.020 kg	Yeast dough flavour or Sizilia
..... 0.900 kg	Water

▶ Kneading time: 2 min. at slow speed
+ 8 min. at high speed
Dough temperature: approx. 25–28 °C

..... 0.180 kg	Butter, liquid
..... 0.180 kg	Sugar
..... 0.004 kg	Kovanil
	▶ Blend
..... 4.200 kg	Fruchti-Top Amarena-Cherry
	Decoration
..... 0.180 kg	Butter, liquid
..... 0.180 kg	Sugar
..... 0.004 kg	Kovanil
	▶ Blend
..... 0.120 kg	Dusting Snow

Preparation

- ▶ After kneading, directly cut in pieces a 1.500 kg and shape in round form.
- ▶ Let rest for 15 min., cut in pieces a 50 g.
- ▶ Brush 60 g butter on each baking tray and sprinkle on 60 g sugar with **Kovanil**.
- ▶ Roll out dough pieces, brush with butter, pipe approx. 35 g **Fruchti-Top** each and close (like a dumpling).
- ▶ Place 40 filled dough pieces on one baking tray (8 x 5) – place with the smooth side on top.
- ▶ Brush with 60 g butter per tray and sprinkle on 60 g sugar with **Kovanil**.

- ▶ Place in prover until $\frac{3}{4}$ proved.
- ▶ Bake.
- ▶ Sift with **Dusting Snow**.

Baking technique

- ▶ Baking temperature: 220 °C
- ▶ Baking time: approx. 12 min.

Tip:

Other **Fruchti-Top** sorts or **Capfruit fruit puree** may also be used for the fruit filling.

Cakering Buns

20 round shaped baking moulds Ø = 18 cm; 30 pieces



..... 0.600 kg	Yeast dough 0.200 kg	Butter, liquid
..... 3.000 kg	Yeastquick 0.200 kg	Sugar
..... 0.350 kg	Wheat flour 0.005 kg	Kovanil
..... 0.150 kg	Butter or margarine		▶ Blend
..... 0.250 kg	Sugar		
..... 0.600 kg	Fresh yeast		Decoration
..... 0.020 kg	Egg 0.200 kg	Butter, liquid
..... 0.900 kg	Yeast Dough Essence or Sizzilia 0.200 kg	Sugar crystals
	Water 0.200 kg	Dusting Snow

▶ Kneading time: 2 min. at slow speed
+ 8 min. at high speed
Dough temperature: approx. 25–28 °C

Preparation

- ▶ After kneading, directly cut in pieces a 1.500 kg and shape in round form.
- ▶ Let rest for 15 min., cut in pieces a 50 g.
- ▶ Brush 10 g butter on each baking tray and sprinkle on 10 g sugar with **Kovanil**.
- ▶ Place six dough pieces each in one baking tray – place with the smooth side on top.
- ▶ Brush with 10 g butter per tray and sprinkle on 10 g sugar crystals.
- ▶ Place in prover until ¾ proved.
- ▶ Bake.
- ▶ Dust with **Dusting Snow**.

Baking technique

- ▶ Baking temperature: approx. 220 °C with steam
- ▶ Baking time: approx. 12 min.

Black & White Danish Knots

104 Knots



Yeast dough

..... 0.440 kg	Yeastquick
..... 2.750 kg	Wheat flour
..... 0.275 kg	Butter or margarine
..... 0.330 kg	Egg
..... 0.190 kg	Fresh yeast
..... 0.990 kg	Water
..... 0.110 kg	Sugar
	▶ Kneading time: 2 min. at slow speed + 6 min. at high speed Dough temperature: approx. 20–22 °C
..... 1.500 kg	Butter or margarine for laminating, tempered

Preparation

- ▶ After kneading, split 450 g of the dough. Dissolve 55 g cocoa in 80 g water and color this part of the dough.
- ▶ Let rest both doughs for 15 min..
- ▶ Place butter or margarine in main dough.
- ▶ Give three simple folds – depending on temperature, let rest in fridge for 10 min. between folding.
- ▶ Brush water onto the dough surface, roll out cocoa dough and place onto main dough.
- ▶ Roll out dough 5 mm thick.
- ▶ Cut in shape 5 x 14 cm; cut three strings out of it (approx. 1.6 cm each string, but the piece of dough should not be cut in 3 several pieces – keep them bound for 3–5 mm.
- ▶ Braid the three strings like a challah (see recipe) and form to a ball.
- ▶ Place in Muffin tray, silicone or metal moulds.

- ▶ Place in prover until $\frac{3}{4}$ proved.
- ▶ Bake.
- ▶ Fill with **Spalmella Pistacchio** or **Bellanossa**
- ▶ Sprinkle with **KrokChoc** or Pistachio.

Baking technique

- ▶ Baking temperature: 200 °C
- ▶ Baking time: approx. 20–21 min.

Tip:

For getting smaller danish knots in petits four size, cut in 4 x 14 cm shape instead of 5 x 14 cm.

Tip:

Knead dough at day 1, place in blast freezer for minimum 10 min. and keep in chiller overnight. Do all remaining steps at day 2.

Red & White Danish

64 Danish



Yeast dough

..... 0.440 kg	Yeastquick 1.500 kg	Butter or margarine for laminating, tempered
..... 2.750 kg	Wheat flour		
..... 0.275 kg	Butter or margarine		
..... 0.330 kg	Egg		
..... 0.190 kg	Fresh yeast		
..... 0.990 kg	Water		
..... 0.110 kg	Sugar		

- ▶ Kneading time: 2 min. at slow speed
+ 6 min. at high speed
- Dough temperature: approx. 20–22 °C

Preparation

- ▶ After kneading, split 450 g of the dough and knead in food coloring red.
- ▶ Let rest both doughs for 15 min..
- ▶ Place butter or margarine in main dough.
- ▶ Give three simple folds – depending on temperature, let rest in fridge for 10 min. between folding.
- ▶ Prepare metal baking moulds: Grease and dust with starch or flour. For this recipe 12 x 7 cm; 5 cm high moulds are used.
- ▶ Brush water onto the dough surface, roll out coloured dough and place onto main dough.
- ▶ Roll out dough 4 mm thick and cut in shape 5 x 30 cm.
- ▶ Place dough pieces in baking moulds.
- ▶ Place in prover until $\frac{3}{4}$ proved.

- ▶ Bake.
- ▶ Fill with **Bon Fillings** or **Fruchti-Top**.
- ▶ Dust with **Dusting Snow**.

Baking technique

- ▶ Baking temperature: 200 °C
- ▶ Baking time: approx. 21–24 min.

Tip:

Knead dough at day 1, place in blast freezer for minimum 10 min. and keep in chiller overnight. Do all remaining steps at day 2.

Basic Recipes with Yeastquick

	Milk-buns	Cream Cheese-yeast-dough	Shortbread-yeast-dough	Stollen*
Yeastquick	0.600 kg	0.500 kg	0.300 kg	0.400 kg
Wheat flour	3.000 kg	2.500 kg	3.000 kg	2.000 kg
Butter or margarine	0.450 kg	0.400 kg	1.000 kg	0.900 kg
Eggs	-	0.300 kg	0.150 kg	-
Water (approx.)	-	0.600 kg	1.000 kg	0.600 kg
Yeast, fresh	0.200 kg	0.175 kg	0.200 kg	0.200 kg
Sugar	-	0.100 kg	0.500 kg	-
Milk	1.750 kg	-	-	-
Cream Cheese	-	0.500 kg	-	-
Sizilia	0.030 kg	-	-	0.015 kg
Combani	-	-	-	0.015 kg
Stollen Fine	-	-	-	0.015 kg
Marzipan	-	-	-	0.100 kg
Kneeding time in min.	2 + 6	2 + 6	2 + 6	
Dough-temperature	25–28 °C	25–28 °C	25–28 °C	
Note: The mixing time depends on the amount of dough and the kneading system.				

* Fruits for Stollen

..... 1.600 kg	Raisins
..... 0.400 kg	Sirup with DP Rum
	▶ soak over night
..... 0.350 kg	chopped almonds
..... 0.300 kg	candied lemon peel
..... 0.150 kg	candied orange peel
	▶ add all dried fruits and almonds gently after 20 min. dough resting time

The benefits of Yeastquick

- ▶ Very flexible: For all kinds of yeast dough and butter yeast dough
- ▶ Very good properties for frozen dough production
- ▶ Enhanced dough- and proving-stability

Yeastquick is a 20 % mix. For other concentrations you will find here an overview of our other yeast dough products:

- ▶ HefeSoft: 3 %
- ▶ CrossQuick 8 %
- ▶ Berliner Wolken 100 %

Please ask our teams for further questions and for customized solutions.

