



Sweet Blend Brioche

Brioche is a very traditional product in France - so rich aroma, flavor, and texture that kids and adults alike love it anytime: breakfast, afternoon snacks...

SENSORY DESCRIPTION



Smooth yellow crumb.



Fresh and light in hand as well as in mouth.



Adding sugar or chocolate chips enhances the smooth, buttery flavor.



1 Dry mixing



2 Dough preparation



3 Scaling



4 Shaping



5 Egg wash



6 Baking

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water	4 lbs - 8 oz	2 045 g	45 %
Soft Butter	1 lbs - 8 oz	680 g	15 %
Eggs	1 lbs - 8 oz	680 g	15 %
Star'Bake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	19 lbs - 8 oz	8 855 g	

Optional additions (chocolate chips...)
15% of dough weight, to add at the end of mixing

Preparation time

125 minutes

METHOD*

Dough preparation^{1e}

Dry mix flour and Star'Bake blend

Add water, eggs (+ chocolate chips...)

If butter is added, incorporate after first speed mixing

Mix until dough is fully developed

Spiral mixer: 5 min at first speed
+ 5 min at second speed
Planetary mixer
with dough hook: 3 - 5 min at first speed
+ 8 - 10 min at second speed
Dough temperature = +/- 84 °F / 29 °C

Bulk fermentation

5 min at room temperature (covered)

Scaling^e

0.2 lbs / 90 g (approximate)

Resting

Cover and rest 5 min at room temperature

Shaping^e

Round...

Final fermentation

90 min at 82 °F / 28 °C and 80% moisture
(120 min if butter added)

Egg wash^e

Baking^e

15 min at 410 °F / 210 °C

*Note: this method is a guideline



Sweet Blend Cinnamon Roll

This now world famous delight has it all: the pleasant texture of rich, soft bread combined with the sweetness of brown sugar and the aroma of cinnamon, makes it a snack for any time of the day.

SENSORY DESCRIPTION



An original look with a spiral shape, sugar icing, and cinnamon sprinkles.



Soft texture in hand.



Soft, rich mouthfeel. Perfect flavor combination of the spiciness of cinnamon and the sweetness of brown sugar.



1 Dry mixing



2 Sheeting and filling



3 Roll



4 Cutting/Scaling



5 Egg wash



6 Baking

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water	5 lbs - 13 oz	2 635 g	58 %
Star'Bake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	17 lbs - 13 oz	8 085 g	

Filling (approximate)
5.5 oz/150 g Sugar (brown) + 0.5 oz/15 g Cinnamon powder

Preparation time

114 minutes

METHOD*

Dough preparation¹

Dry mix flour and Star'Bake blend

Add water

Mix until dough is fully developed

Spiral mixer: 3 min at first speed
+ 6 min at second speed

Planetary mixer
with dough hook: 3 - 5 min at first speed
+ 6 - 8 min at second speed

Dough temperature = +/- 82 °F / 28 °C

Bulk fermentation

10 min at room temperature (covered)

Sheeting^{2,3}

Divide into 2 or 3 equal parts

Sheet to +/- 0.28 inch / 7 mm thickness

Brush dough with melted butter

Evenly sprinkle Sugar + Cinnamon filling

Roll

Resting

Cover and rest 5 min at room temperature

Scaling⁴

Cut 0.2 lbs / 90 g regular pieces (approximate)

Final fermentation

75 min at 90 °F / 32 °C and 80% moisture

Egg wash⁵ (optional)

Baking⁶

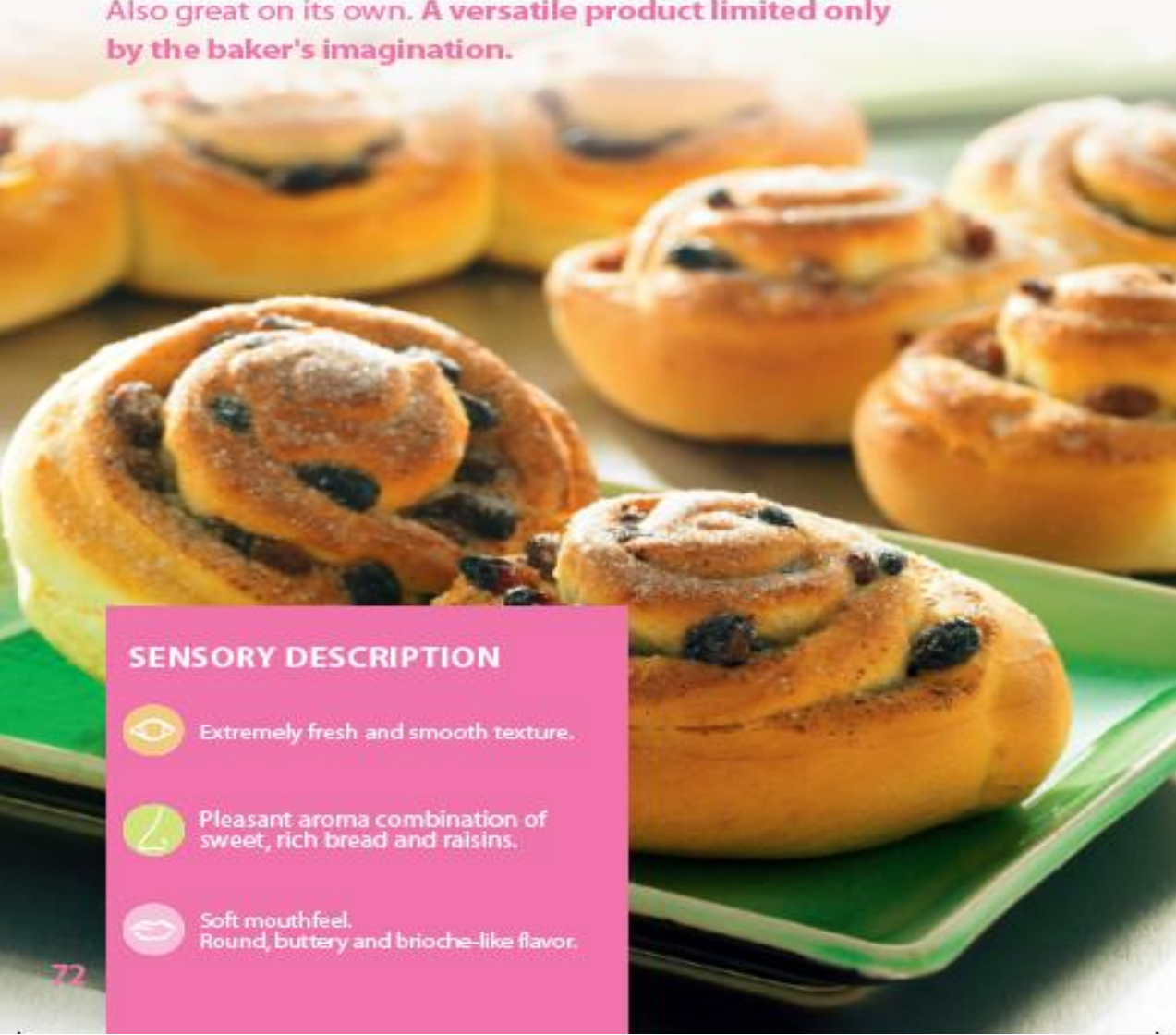
15 min at 392 °F / 200 °C

*Note: this method is a guideline



Sweet Blend Sweet Bun

Sweet bun has the remarkable ability to match different combinations of ingredients: raisins, nuts, chocolate chips... Also great on its own. **A versatile product limited only by the baker's imagination.**



SENSORY DESCRIPTION

-  Extremely fresh and smooth texture.
-  Pleasant aroma combination of sweet, rich bread and raisins.
-  Soft mouthfeel.
Round, buttery and brioche-like flavor.



1 Dry mixing



2 Sheeting



3 Roll



4 Scaling



5 Egg wash



6 Baking

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water	6 lbs - 0 oz	2 725 g	60 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	18 lbs - 0 oz	8 175 g	

Optional filling (dried fruit, nuts, chocolate chips, coarse sugar) - 1.5% of dough weight

Preparation time

114 minutes

METHOD*

Dough preparation¹

Dry mix flour and StarBake blend

Add water

Mix until dough is fully developed

Spiral mixer: 3 min at first speed
+ 6 min at second speed

Planetary mixer with dough hook: 3 - 5 min at first speed
+ 6 - 8 min at second speed

Dough temperature = +/- 82 °F / 28 °C

Bulk fermentation

10 min at room temperature (covered)

Sheeting

Divide into 2 or 3 equal parts

Sheet to +/- 0.28 inch / 7 mm thickness²

Evenly spread optional filling and roll³

Scaling⁴

Cut 0.2 lbs / 90 g regular pieces (approximate)

Final fermentation

75 min at 90 °F / 32 °C and 80% moisture

Egg wash⁵ (optional)

Baking⁶

15 min at 400 °F / 200 °C

*Note: this method is a guideline

Comment [r1]:



Sweet Blend Croissant

Nothing transports you to a **French boulangerie** better than the buttery layers of a flaky croissant. Enjoy it in the morning with coffee or as a sandwich at lunchtime.



SENSORY DESCRIPTION



Good volume with visible layers.
Golden crust color.



Fermented, buttery notes.



Rich, buttery flavor.
Slightly sweet with meltingly soft layers.



1 Dry mixing



2 Enclose malleable butter



3 Laminate dough



4 Laminate dough



5 Shaping



6 Egg wash

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water (42 °F/5 °C)	5 lbs - 2 oz	2 315 g	51 %
Butter	0 lbs - 8 oz	230 g	5 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	17 lbs - 10 oz	7 995 g	

Roll-in Butter : 25% total dough weight

An automatic reversible sheeter is needed for this product

Preparation time

200 minutes

METHOD*

Dough preparation¹

Dry mix flour, **StarBake** blend and butter

Add water

Mix just until flour is hydrated and dough has a shaggy appearance

Spiral mixer: 1 min at first speed
+ 2 - 3 min at second speed

Planetary mixer
with dough hook: 2 min at first speed
+ 3 - 4 min at second speed

Dough temperature = 65 °F / 18 °C

Scaling

Divide dough into 4 equal pieces (1 piece = +/- 24 croissants) Dough pieces may be kept in refrigerator up to 24 h

Bulk fermentation

10 min at room temperature

Incorporation of roll-in butter^{2,3}

Sheet dough into rectangle

Enclose malleable butter into the dough

Laminate dough into a rectangle of 0,2"/5 mm thickness

First fold: 1 double fold (four or book fold)

Resting: 15 - 20 min under refrigeration (covered)

Laminate dough into a rectangle of 0,2"/5 mm thickness

Second fold : 1 Single fold (3 fold)

Resting: 20 - 30 min under refrigeration (covered)

Shaping (approximate)^{4,5,6}

Sheet dough to between 1/8" (3 mm) and 1/4" (6 mm)

Cut, roll up. Croissants may be retarded (refrigerated) at this point for proofing and baking the next day

Final fermentation (approximate)

2 hours at 80 °F/27 °C on covered rack

(If retarded, increasing proof time will be necessary)

Egg wash

Baking

18-20 min at 350 °F / 177 °C

* Note : this method is a guideline

** For more details, please refer to the glossary at the end of booklet



Sweet Blend Danish

The variety of shapes and fillings are endless with this sweet, and very popular, laminated breakfast pastry.



SENSORY DESCRIPTION



Product with a good volume and a golden crust color, well laminated dough, yellow color.



Sweet aroma of vanilla, fermented and buttery notes. Aromas of the filling.



Rich, buttery and sweet flavor. Meltingly smooth mouthfeel.



1 Dry mixing



2 Single fold



3 Double fold



4 Resting



5 Laminated dough



6 Egg wash

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water (42 °F/5 °C)	3 lbs - 3 oz	1 450 g	32 %
Butter	1 lbs - 8 oz	680 g	15 %
Eggs	2 lbs - 0 oz	910 g	20 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	18 lbs - 11 oz	8 490 g	

Roll-in Butter : 25% total dough weight

An automatic reversible sheeter is needed for this product

Preparation time

215 minutes

METHOD*

Dough preparation¹

Dry mix flour, StarBake blend and butter

Add water and eggs

Mix until dough is almost developed

Spiral mixer: 2 min at first speed
+ 4 - 5 min at second speed

Planetary mixer
with dough hook: 2 min at first speed
+ 6 - 7 min at second speed

Dough temperature = 65 °F / 18 °C

Scaling

Divide dough into 4 equal pieces (1 piece = +/- 24 Danish)

Dough pieces may be kept in refrigerator up to 24 hours

Bulk fermentation

10 min at room temperature

Incorporation of roll-in butter²

Sheet dough³ into rectangle and spread butter
or margarin over 2/3 of dough

First fold: 1 single fold (3 fold)

Laminate dough into rectangle (0.2" / 5 mm thickness)

Second fold (immediat.) : 1 double fold (four or book fold)

Resting: 30 min under refrigeration (covered)

Laminate dough into rectangle (0.2" / 5 mm thickness)

Third fold : 1 Single fold (three fold)

Resting: 30 min under refrigeration (covered)

Shaping (approximate)

Sheet dough to between 1/8" (3 mm) and 1/4" (6 mm),
Cut, shape as desired. Danish may be retarded (refrigerated)
at this point for proofing and baking the next day

Final fermentation (approximate)

2 hours at 80 °F/27 °C on covered rack

(If retarded, increasing proof time will be necessary)

Filling (as applicable) & Egg wash⁴

Baking

18-20 min at 350 °F / 177 °C

*Note : this method is a guideline

** For more details, please refer to the glossary at the end of booklet

Sweet Blend Challah

Challah is a **classic Jewish** egg bread. It is often braided, but is also made into a variety of other shapes. It is wonderful sliced thick and used for French toast with a crispy fried crust and meltingly smooth interior.



SENSORY DESCRIPTION



Braid shaped brioche, with a brown shiny crust and a cream colored crumb, fine structure.



Aroma of brioche, moderate vanilla flavor.



Very soft crumb. Flavor of brioche with a pinch of vanilla, slightly sweet.



1 Dry mixing



2 Bulk fermentation



3 Scaling



4 Scaling



5 Final fermentation



6 Egg wash

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water	4 lbs - 0 oz	1 815 g	40 %
Vegetable oil	1 lbs - 0 oz	455 g	10 %
Eggs	1 lbs - 8 oz	680 g	15 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	18 lbs - 8 oz	8 400 g	

Preparation time

160 minutes

METHOD*

Dough preparation¹

Dry mix flour, sugar and StarBake blend
Add water, vegetable oil and eggs
Mix until fully developed

Spiral mixer: 2 - 3 min at first speed
+ 4 - 6 min at second speed

Planetary mixer
with dough hook: 2 - 4 min at first speed
+ 5 - 7 min at second speed

Dough temperature = 82 °F / 28 °C

Bulk fermentation²

10 min

Scaling^{3,4}

According to desired shape

Shaping

Braids, loaves, rolls, knots

Final fermentation⁵

2 hours at 80 °F/27 °C (covered)

Egg wash⁶

Topping

Top if desired with sesame or poppy seeds

Baking

20 - 25 min at 375 °F/190 °C

* Note: this method is a guideline



Sweet Blend Cinnamon Raisin Bread

Everyone loves cinnamon and raisins, especially inside a rich, tender bread. Great on its own or toasted with butter.

SENSORY DESCRIPTION



Product with a brown shiny crust. Yellow open crumb with raisins inside and a pleasing cinnamon swirl.



Intense aroma of cinnamon and raisins.



Flavor and texture of brioche with an intense flavor of cinnamon.



1 Dry mixing



2 Dough preparation



3 Scaling



4 Shaping



5 Cover with cinnamon sugar



6 Place into sprayed bread pan

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour	10 lbs - 0 oz	4 540 g	100 %
Water	4 lbs - 0 oz	1 815 g	40 %
Butter	1 lbs - 8 oz	680 g	15 %
Eggs	1 lbs - 8 oz	680 g	15 %
Raisins (pre-soaked)	4 lbs - 8 oz	2 045 g	45 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	23 lbs - 8 oz	10 670 g	

Preparation time

170 minutes

METHOD*

Dough preparation¹²

Dry mix flour, StarBake blend and butter

Add water and eggs

Mix until fully developed

Add raisins towards the end of mixing

Spiral mixer: 2 - 3 min at first speed
+ 4 - 6 min at second speed

Planetary mixer
with dough hook: 2 - 4 min at first speed
+ 5 - 7 min at second speed

Dough temperature = 82 °F / 28 °C

Bulk fermentation

10 min

Scaling³

Divide into 1lb / 450 g pieces, cover and rest 10 min

Shaping³³³

Stretch and flatten each dough piece to form a vertical rectangle

Brush dough piece with melted butter and cover liberally with cinnamon sugar

Roll up and place seam down into sprayed bread pan

Final fermentation

2 hours at 80 °F / 27 °C (covered)

Baking

25 to 30 min at 375 °F / 190 °C

* Note: this method is a guideline

Sweet Blend Concha

Growing in popularity in the US, conchas are an **authentic Mexican sweet treat**. The combination of velvety soft crumb and crisp, sugary topping makes **this a true indulgence**.



SENSORY DESCRIPTION



Small round bread, with a pale crust color, and the aspect of a shell. Brioche-like crumb, with a thin crispy topping.



Sweet vanilla aromas.



Sweet flavor with a hint of fermentation notes. Crust is sweet and melts in the mouth.



1 Dry mixing



2 Bulk fermentation



3 Scaling



4 Shaping



5 Topping



6 Baking

RECIPE

Ingredients

For 25lbs & 50lbs total flour batch, multiply all weights by respectively 2.5 & 5

Flour (High gluten)	10 lbs - 0 oz	4 540 g	100 %
Water	3 lbs - 8 oz	1 590 g	35 %
Eggs	2 lbs - 0 oz	910 g	20 %
Sugar	1 lbs - 8 oz	680 g	15 %
Shortening	1 lbs - 8 oz	680 g	15 %
StarBake Sweet (1 pack)	2 lbs - 0 oz	910 g	20 %
TOTAL DOUGH	20 lbs - 8 oz	9 310 g	

Pasta Topping

Powdered Sugar	1 lbs - 8 oz	700 g	100 %
Flour	1 lbs - 8 oz	700 g	100 %
Shortening	1 lbs - 8 oz	700 g	100 %

Add desired food color

TOTAL	4 lbs - 8 oz	2 100 g	
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Mix together with paddle attachment until thoroughly combined. Store in covered container until ready to use, keep at room temperature

Preparation time

200 minutes

METHOD*

Dough preparation¹

Dry mix flour, sugar and StarBake blend

Add water, egg and shortening

Mix until fully developed

Spiral mixer: 3 min at first speed
+ 12 - 15 min at second speed
(periodically scrape down bowl)

Planetary mixer
with dough hook: 2 - 4 min at first speed
+ 15 - 18 min at second speed
(periodically scrape down bowl)

Dough temperature = 85 °F / 29 °C

Bulk fermentation²

10 min

Scaling³

Divide into 2 oz / 55 g pieces

Shaping⁴

Small rolls, lightly coated with shortening

Topping⁵

Cover rolls with small flat disc of sugar topping and lightly cut using concha cutter

Final fermentation

2 - 3 hours at 80 °F / 27 °C

Baking⁶

18 - 22 minutes at 350 °F / 177 °C

* Note: this method is a guideline