



# Modern Baking Basics

by Su Vössing

**KitchenAid**



All of the recipes in this book were developed and optimised for the three different KitchenAid stand mixer models — **small, medium and large.**

#### **SMALL**

Saves space and is ideal for preparing small quantities. Perfect for small kitchens and anyone who prefers things in smaller dimensions.



#### **MEDIUM**

The traditional size — great for everyday cooking. A ground-breaking stand mixer, which has been much admired by generations of home cooks.



#### **LARGE**

Generous capacity, ideal when catering for events. Developed to meet the needs of professional kitchens, as well as for cooking in large quantities at home on a regular basis.



**KitchenAid**

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## An icon and a powerful workhorse!

It is a great honour—and an absolute pleasure—to be able to present this book of recipes. I have chosen the best of the best: a collection of simple, practical and extremely useful recipes that are the result of many long hours of cooking with my KitchenAid stand mixer. The Book of Modern Baking Basics is full of delicious treats you can cook and enjoy on a daily basis.

What I love the most about the KitchenAid stand mixer is how easily it produces doughs and cake mixtures. This was what the KitchenAid was originally designed for, and what I really appreciate is not just the taste and texture of the endless preparations it can make, but their reliable quality — which in turn guarantees that the tasty delicacies I serve up every day are consistently excellent.

Surprisingly, I've noticed that many of my friends who own KitchenAid stand mixers fail to get the most out of this elegant kitchen icon, since they often only use it for very basic cooking tasks. If I ask them why this is, they often reveal that there are simply not enough inspiring or reliable recipes.

Since 2012, I have worked for the German subsidiary of the teleshoping channel QVC; during this time, I have written over 15 books on cooking and baking, which are specially focussed on the many different possibilities of the KitchenAid stand mixer. Even after creating well over 2500 different recipes, I can honestly say that I have not yet run out of ideas. On the contrary: The superb quality of the results ignites my imagination and creativity, time and time again.

I became a chef 40 years ago cooking from scratch and learning my craft in Michelin-starred restaurants around the world, as well as completing numerous courses in advanced confectionery arts — and I found that the vast majority of kitchen and patisserie artists used KitchenAid stand mixers. From a professional point of view, I believe this is the highest possible compliment that a kitchen utensil can receive.

Have fun with your KitchenAid — and with this book!

*Su Vossing*









# Basic bread doughs 1

USE THE SAME QUANTITIES FOR SMALL, MEDIUM AND LARGE

- ① **BASIC WHITE BREAD DOUGH**  
500 g strong white bread flour (type 550)  
or white spelt flour (type 630)  
1 sachet dry yeast (7 g)  
320 g lukewarm water  
12 g sea salt, fleur de sel
- ② **SANDWICH (OR TOASTING) BREAD DOUGH**  
500 g strong white bread flour (type 550)  
or white spelt flour (type 630)  
1 sachet dry yeast (7 g)  
250 g lukewarm water  
70 g milk, warm  
12 g sea salt, fleur de sel
- ③ **MEDITERRANEAN BREAD DOUGH**  
500 g strong white bread flour (type 550)  
or white spelt flour (type 630)  
1 sachet dry yeast (7 g)  
280 g lukewarm water  
40 g olive oil  
12 g sea salt, fleur de sel



Place all the ingredients in the mixing bowl and work into a dough using the dough hook for at least 4–5 minutes (speed setting 2–4).

Cover the dough and leave to rest in the bowl for 20 minutes. Place the dough on a lightly floured work surface and use your hands to shape into a square. Fold the top edge of the dough into the centre, and then repeat with the bottom edge and the side edges. Then continue working with the dough as described in the recipes.



## Basic bread doughs 2

①

WHOLEMEAL BREAD DOUGH  
FOR INGREDIENTS, SEE PAGE 49

Place all the ingredients in the mixing bowl and work into a dough using the dough hook (speed setting 2–4). Then cover and leave to rest for 20 minutes. The dough can also be used to make bagels or other bread rolls, or baked in a loaf tin or round baking tin.



②

SWEET BREAD DOUGH  
FOR INGREDIENTS, SEE PAGES 43, 69

Crumble the yeast into a screw-top jar, add the warm milk, screw on the lid, shake well and leave to rest for 10 minutes. Place the remaining ingredients and the yeast mixture in the mixing bowl and work for at least 4–5 minutes using the dough hook (speed setting 2–4) until a rich yeast dough is formed. Cover the dough and leave it to rest for another 30 minutes. This dough can be used to make a Hefezopf (plaited bread), a sweet yeast bread, sweet milk bread rolls or sweet yeast dumplings filled with jam.



③

WHOLEMEAL SPELT/RYE DOUGH  
FOR INGREDIENTS, SEE PAGE 63

Crumble the yeast into a screw-top jar, add the lukewarm water, screw on the lid, shake well and leave to rest for 10 minutes. Place the remaining ingredients and the yeast mixture in the mixing bowl and work for at least 4–5 minutes using the dough hook (speed setting 2–4) until a yeast dough is formed. The dough can be baked in a round baking tin, a Bundt tin, an ovenproof dish or flat on a baking tray.





# Basic pastries 1

①

**SHORTCRUST PASTRY**  
FOR INGREDIENTS, SEE PAGE 41

Place the ingredients for the pastry into the mixing bowl and use the flat beater to work them into a shortcrust pastry dough (speed setting 2–4). Shape the pastry into a ball or square, then wrap in cling film and chill for at least 2 hours (longer if possible). The pastry can be used in any recipe which calls for a sweet shortcrust pastry: tarts, tray bakes, biscuits and so on.



②

**BASIC CAKE MIX**  
FOR INGREDIENTS, SEE PAGES 31, 39

The ingredients for the cake mix should be at room temperature. Place everything in the mixing bowl at the same time and mix using the egg whip (speed setting 2–4), stopping as soon as all the ingredients are combined. The cake mix can be used for any fruit or berry cake, or as a basis for fruit muffins.



③

**CRUMBLE DOUGH**  
FOR INGREDIENTS, SEE PAGES 31, 79

To make the crumble dough, place the ingredients in the mixing bowl and work into a fine crumble using the flat beater (speed setting 2). If it is pressed down firmly, the crumble dough can also be used as a cake base. Alternatively, it can be baked on a baking tray and used to sprinkle over desserts.





## Basic pastries 2

①

**CRAQUELIN PASTRY**  
 300 g brown candy sugar  
 300 g butter, room temperature  
 300 g plain flour (type 405)

Place all the ingredients in the mixing bowl and combine into a smooth dough using the flat beater (speed setting 2–4). Roll the pastry out into a thin layer between two sheets of baking parchment and place in the freezer for 30 minutes, then briefly leave to warm up slightly before cutting into shape. Leftover pieces of pastry can be gathered together and rolled out again. The mixture can be used for cream puffs or éclairs, and also as a crunchy topping for a fruit cake or sweet bread. It can be kept in the freezer for a few weeks.



②

**CHOUX PASTRY**  
 FOR INGREDIENTS, SEE PAGES 45, 51

Bring the water, butter, sugar and salt to the boil in a pan, beat in the flour vigorously with a firm whisk and cook the mixture for 2–3 minutes, beating with a wooden spoon, until a white layer has formed on the bottom of the pan. Place the mixture in the mixing bowl and work for at least 2 minutes using the flat beater or flex edge beater (speed setting 2). Then add the eggs one by one, waiting until the mixture is thoroughly combined each time. This choux pastry can be used for any kind of sweet cream puffs and éclairs.



③

**PIEROGI DOUGH**  
 FOR INGREDIENTS, SEE PAGE 59

Place the ingredients for the pastry into the mixing bowl and use the flat beater to work them into a dough (speed setting 2–4). The dough can be used to make dumplings filled with meat, poultry, fish, cheese or vegetables. It is also ideal for making savoury pies.





## Basic cream recipes

①

### CRÈME PÂTISSIÈRE

500 g UHT milk  
125 g sugar  
4 medium eggs  
50 g cornflour  
1/2 tsp vanilla bean paste

Bring 300 g of the milk and all the sugar to the boil. Then mix the remaining milk with the eggs in a tall blending cup. Add the cornflour. Once the first milk mixture has come to the boil, add the second milk and egg mixture and whisk vigorously by hand; continue to simmer for 3–4 minutes, whisking all the time. Pour into a bowl and cover with cling film, placing the cling film directly on the mixture. The crème pâtissière can be kept in the refrigerator in an airtight container for 2 weeks. It can be used as a basis for many different patisserie recipes.

②

### CRÈME LÉGÈRE

300 g crème pâtissière  
200 g whipped cream

Place the crème pâtissière in the mixing bowl and mix until smooth and creamy, using the egg whip and gradually increasing the speed from setting 2 to setting 6. Add the whipped cream and mix on speed setting 2–4. Crème légère is used for fillings and decorative touches.



③

### FRANGIPANE

150 g butter, room temperature  
150 g sugar  
2 medium eggs  
150 g blanched almonds, ground  
75 g plain flour (type 405)

Place all the ingredients in the mixing bowl and mix for at least 2–4 minutes using the egg whip (speed setting 2–4) until the mixture is creamy. Frangipane is used to fill tartlets, King's cake, and many other sweet pastries which are then baked. It can be kept in the refrigerator in an airtight container for 2–3 weeks. Important: Leave at room temperature for 30 minutes before use.





30 recipes





## Bundt cake

SMALL = 16 SERVINGS

DOUGH  
250 g milk  
80 g raisins  
500 g plain flour (type 405)  
1 sachet dry yeast (7g)  
50 g butter, room temperature  
2 large eggs  
10 g fleur de sel

MEDIUM = 16 SERVINGS

DOUGH  
250 g milk  
80 g raisins  
500 g plain flour  
1 sachet dry yeast  
50 g butter  
2 large eggs  
10 g fleur de sel

LARGE = 16 SERVINGS

DOUGH  
250 g milk  
80 g raisins  
500 g plain flour  
1 sachet dry yeast  
50 g butter  
2 large eggs  
10 g fleur de sel

Preheat the oven to 220°C (fan-assisted oven).  
Grease a Bundt tin with softened butter.  
Proving time: 60–90 minutes, baking time: 20–22 minutes



Add the milk and raisins to a pan, gently heat and leave to rest for 5 minutes.

Then place all the ingredients in the mixing bowl and work into a dough for at least 4–5 minutes, using the dough hook (speed setting 2–4).

Place the dough on a lightly floured work surface and knead with your hands for 1 minute, then shape it into a roll and arrange evenly in the Bundt tin, pressing the dough down gently. Place on a wooden chopping board, cover with a cloth and leave to prove for 60–90 minutes.

Bake the Bundt cake in the pre-heated oven for 20–22 minutes. Allow the cake to cool in the tin on a wire rack for 5 minutes before turning it out of the tin and leaving to cool completely.



# Rosemary and sesame rolls

SMALL = 8 ROLLS

**DOUGH**  
 250 g white spelt flour (type 630)  
 250 g crème fraîche  
 1 medium egg  
 6 g fleur de sel  
 1 tsp baking powder

**TOPPING**  
 15 g rosemary leaves,  
 removed from the stems  
 70 g unhulled sesame seeds

MEDIUM = 8 ROLLS

**DOUGH**  
 250 g white spelt flour  
 250 g crème fraîche  
 1 medium egg  
 6 g fleur de sel  
 1 tsp baking powder

**TOPPING**  
 15 g rosemary leaves,  
 removed from the stems  
 70 g sesame seeds

LARGE = 16 ROLLS

**DOUGH**  
 500 g white spelt flour  
 500 g crème fraîche  
 2 medium eggs  
 12 g fleur de sel  
 2 tsp baking powder

**TOPPING**  
 30 g rosemary leaves,  
 removed from the stems  
 140 g sesame seeds

Preheat the oven to 220°C (fan-assisted oven) and bake at 200°C (fan-assisted oven).  
 Line 1–2 baking trays with baking parchment.  
 Baking time: 30–35 minutes



Chop the rosemary leaves, place in a shallow bowl with the sesame seeds, and mix well.

Place the ingredients for the dough in the mixing bowl and work into a smooth dough using the flat beater (speed setting 2–4). Stop mixing as soon as the ingredients are well combined.

Use a wet spoon to divide the dough into 8 or 16 portions. Shape each portion into a ball (with slightly damp hands), then roll in the rosemary/sesame seed mixture and place on the prepared baking tray. Bake in the pre-heated oven for 30–35 minutes until crispy.



## Rhubarb cakes

### SMALL = 4 CAKES

#### DOUGH

200 g white spelt flour (type 630)  
 100 g butter, room temperature  
 75 g cane sugar  
 2 medium eggs  
 5 g baking powder  
 40 g yoghurt  
 1 pinch fleur de sel

#### CRUMBLE MIXTURE

100 g white spelt flour (type 630)  
 50 g cold butter, cubed  
 50 g cane sugar

#### FILLING

100 g cane sugar  
 500 g rhubarb, chopped  
 1 tbsp cold water  
 1/2 tsp cornflour

### MEDIUM = 4 CAKES

#### DOUGH

200 g white spelt flour  
 100 g butter  
 75 g cane sugar  
 2 medium eggs  
 5 g baking powder  
 40 g yoghurt  
 1 pinch fleur de sel

#### CRUMBLE MIXTURE

100 g white spelt flour  
 50 g cold butter  
 50 g cane sugar

#### FILLING

100 g cane sugar  
 500 g rhubarb  
 1 tbsp cold water  
 1/2 tsp cornflour

### LARGE = 8 CAKES

#### DOUGH

400 g white spelt flour  
 200 g butter  
 150 g cane sugar  
 4 medium eggs  
 10 g baking powder  
 80 g yoghurt  
 2 pinches fleur de sel

#### CRUMBLE MIXTURE

200 g white spelt flour  
 100 g cold butter  
 100 g cane sugar

#### FILLING

200 g cane sugar  
 1 kg rhubarb  
 2 tbsp cold water  
 1 tsp cornflour

Preheat the oven to 180°C (fan-assisted oven).

Grease 4 (S/M) or 8 (L) small fluted tart tins (diameter 13 cm, with loose base) and chill.

Baking time: 22–25 minutes



Prepare the basic cake mix and crumble topping according to the instructions on page 19.

Divide the cake mix between the tart tins and use a wet spoon to spread it out evenly, flattening the centre and pushing the mixture up the sides slightly. Place the tart tins on a baking tray and chill in the freezer for 15 minutes.

To make the filling, place the sugar in a pan and melt without stirring. Add the rhubarb and cook on a medium heat for 2–3 minutes. Mix in the cornflour to thicken the mixture, and allow to cool.

Divide the rhubarb mixture evenly between the chilled tins. Compress the crumble mix slightly with your hands, and use it to cover the rhubarb mixture. Place the tins in the pre-heated oven, bake for 22–25 minutes and then leave to cool for 20 minutes on a wire rack.



## Tomato tart

### SMALL = 4 SERVINGS

#### DOUGH

200 g white spelt flour (type 630)  
 40 g hazelnuts, coarsely ground  
 40 g hard cheese, grated  
 30 g soft rolled oats  
 70 g olive oil  
 1 large egg  
 1/2 tsp fleur de sel

#### TOPPING

500 g beef tomatoes  
 200 g olive tapenade

#### GARNISH

Basil leaves  
 1 tbsp black olives, pitted  
 Fleur de sel  
 Olive oil

### MEDIUM = 4 SERVINGS

#### DOUGH

200 g white spelt flour  
 40 g hazelnuts  
 40 g hard cheese  
 30 g rolled oats  
 70 g olive oil  
 1 large egg  
 1/2 tsp fleur de sel

#### TOPPING

500 g beef tomatoes  
 200 g olive tapenade

#### GARNISH

Basil leaves  
 1 tbsp olives  
 Fleur de sel  
 Olive oil

### LARGE = 8 SERVINGS

#### DOUGH

400 g white spelt flour  
 80 g hazelnuts  
 80 g hard cheese  
 60 g rolled oats  
 140 g olive oil  
 2 large eggs  
 1 tsp fleur de sel

#### TOPPING

1 kg beef tomatoes  
 400 g olive tapenade

#### GARNISH

Basil leaves  
 2 tbsp olives  
 Fleur de sel  
 Olive oil

Preheat the oven to 190°C (fan-assisted oven).

Line the base of a springform tin (S/M = Ø 23 cm, L = Ø 28 cm) with baking parchment.

Proving time: 25 minutes, baking time: 22–25 minutes (S/M), 25–28 minutes (L)



Place the ingredients for the dough in the mixing bowl and work into a coarse, crumbly dough using the flat beater (speed setting 2–4). Place the dough in the tin and spread out evenly, first with the hands and then with the back of a spoon, applying gentle pressure. Place the tin in the refrigerator for 10 minutes, then bake in the pre-heated oven. Allow to cool on a wire rack for 15 minutes.

Wash the tomatoes, pat dry and chop into even, medium-sized slices.

Place the tin on a wooden chopping board, cover the pastry base evenly with the olive tapenade and then place the slices of tomato on top. Garnish with basil leaves and black olives, and season with a little fleur de sel and olive oil.



# Cheesecake

SMALL = 6–12 SERVINGS

**BASE**

100 g biscuits (crumbled)  
50 g butter, melted

**FILLING**

3 sheets gelatine  
300 g full-fat cream cheese  
40 g sugar  
200 g strawberry purée  
100 g whipped cream

**GARNISH**

Mixed berries  
Edible flowers

MEDIUM = 12–16 S.

**BASE**

200 g biscuits (crumbled)  
100 g butter, melted

**FILLING**

6 sheets gelatine  
600 g cream cheese  
80 g sugar  
400 g strawberries  
200 g cream

**GARNISH**

Mixed berries  
Edible flowers

LARGE = 12–16 SERVINGS

**BASE**

200 g biscuits (crumbled)  
100 g butter, melted

**FILLING**

6 sheets gelatine  
600 g cream cheese  
80 g sugar  
400 g strawberries  
200 g cream

**GARNISH**

Mixed berries  
Edible flowers

Line the base and sides of a springform tin  
(S = diameter 18–20 cm, M/L = diameter 23 cm) with baking parchment.



Combine the crumbled biscuits with the butter and press the mixture into the tin. Soak the gelatine in cold water.

Place the cream cheese and sugar in the mixing bowl and mix for at least 2 minutes until creamy, using the egg whip (speed setting 2–6). Mix in the strawberry purée on speed setting 2.

Squeeze any excess water from the gelatine, dissolve in 2 tbsp hot (but not boiling) water and stir into the mixture. Add the cream and mix until all the ingredients are properly combined.

Place the mixture in the tin and leave to chill overnight in the refrigerator. Then remove from the tin and garnish with berries and flowers.



## Cheese and ham loaf

### SMALL = 1 SMALL LOAF

**DOUGH**  
 250 g strong white flour (type 550)  
 40 g grated  
 Emmental cheese  
 30 g ham, cubed  
 5 g fine sea salt  
 1/2 sachet dry yeast (4 g)  
 1 pinch fennel seeds  
 175 g lukewarm water

### MEDIUM = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 80 g grated  
 Emmental cheese  
 60 g ham  
 10 g fine sea salt  
 1 sachet yeast (7 g)  
 1/2 tsp fennel seeds  
 350 g water

### LARGE = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 80 g grated  
 Emmental cheese  
 60 g ham  
 10 g fine sea salt  
 1 sachet yeast (7 g)  
 1/2 tsp fennel seeds  
 350 g water

Preheat the oven to 230°C (fan-assisted oven).

Line a baking tray with baking parchment.

Proving time: 65 minutes

Baking time: 20–23 minutes (S), 25–30 minutes (M/L)



Place all the ingredients in the mixing bowl and work for at least 4–5 minutes using the dough hook (speed setting 2–4). Cover the dough and leave it to rise for 20 minutes.

Then place the dough on a floured work surface and fold the top edge of the dough into the centre. Repeat with the bottom edge and the side edges. This makes the dough more elastic.

Shape the dough into a roll approx. 30 cm long, place on the baking tray with the seam downwards, and use a dough scraper or knife to divide the dough centrally from top to bottom, starting approx. 4–5 cm from the top and stopping at the same distance from the bottom, in order to prevent the loaf from falling apart. Lightly dust the strips of dough with flour and fold them over one another to create a twisted effect. Cover the dough with a cloth and leave to rise for 45 minutes in a warm place.

Bake the bread in the pre-heated oven until the crust is golden brown. Then leave to cool on a wire rack. This bread is also great for toasting.



## Apple and pear tart

### SMALL = 8 SERVINGS

#### BASE

200 g white spelt flour (type 630)  
 100 g butter, softened  
 75 g cane sugar  
 40 g yoghurt  
 2 large eggs  
 5 g baking powder  
 1 pinch fleur de sel

#### TOPPING

4–5 apples  
 1 pear  
 Icing sugar for dusting

### MEDIUM = 8 SERVINGS

#### BASE

200 g white spelt flour  
 100 g butter, softened  
 75 g cane sugar  
 40 g yoghurt  
 2 large eggs  
 5 g baking powder  
 1 pinch fleur de sel

#### TOPPING

4–5 apples  
 1 pear  
 Icing sugar

### LARGE = 16 SERVINGS

#### BASE

400 g white spelt flour  
 200 g butter, softened  
 150 g cane sugar  
 80 g yoghurt  
 4 large eggs  
 10 g baking powder  
 2 pinches fleur de sel

#### TOPPING

9–10 apples  
 1 or 2 pears  
 Icing sugar

Preheat the oven to 200°C (fan-assisted oven).

Line a springform tin (S/M = diameter 30 cm) or a baking tray (L) with baking parchment.

Baking time: 32–35 minutes (S/M), 45–50 minutes (L)



Make a basic cake mix, following the instructions on page 19.

Dip a spatula or the back of a spoon in cold water and use to spread the cake mix out evenly on the baking parchment.

Peel, quarter and core the apples, and cut the quarters into thin, even wedges. Arrange the apple wedges on the base in a circular pattern, overlapping the wedges and moving from the outside to the inside. Leave space in the centre for the pear.

Remove and discard the lower third of the pear. Remove half the peel from the upper two thirds of the pear to give a striped effect. Use a melon baller to remove the core from the pear. Place the pear on the base.

Fill any remaining space with apple wedges. Place the cake in the pre-heated oven and bake until done. Remove from the oven and set the oven to grill mode (medium heat). Dust the cake with icing sugar and put it back in the oven. Allow the cake to caramelise for 3–5 minutes, watching carefully to ensure that it does not burn.



# Strawberry tartlets

## SMALL = 6 TARTLETS

**SHORTCRUST PASTRY**  
 300 g plain flour (type 405)  
 1 pinch bicarbonate of soda  
 1 tsp baking powder  
 1 pinch sea salt  
 125 g cold butter, cubed  
 110 g sugar  
 1 large egg  
 1–2 tbsp cold mineral water

**FILLING**  
 250 g cold mascarpone  
 250 g cold whipped cream  
 (fat content 32–35%)  
 30 g sugar  
 1 pinch vanilla bean paste  
 30–40 strawberries

## MEDIUM = 6 TARTLETS

**SHORTCRUST PASTRY**  
 300 g plain flour  
 1 pinch bicarb. of soda  
 1 tsp baking powder  
 1 pinch sea salt  
 125 g cold butter  
 110 g sugar  
 1 large egg  
 1–2 tbsp mineral water

**FILLING**  
 250 g mascarpone  
 250 g whipped cream  
 (fat content 32–35%)  
 30 g sugar  
 1 pinch vanilla ...  
 30–40 strawberries

## LARGE = 12 TARTLETS

**SHORTCRUST PASTRY**  
 600 g plain flour  
 2 pinches bicarbonate of soda  
 2 tsp baking powder  
 2 pinches sea salt  
 250 g cold butter  
 220 g sugar  
 2 large eggs  
 2–4 tbsp mineral water

**FILLING**  
 500 g mascarpone  
 500 g cold whipped cream  
 (fat content 32–35%)  
 60 g sugar  
 2 pinches vanilla bean paste  
 60–80 strawberries

Preheat the oven to 180°C (conventional oven).  
 Grease 6 (S/M) or 12 (L) small fluted tart tins (20 x 8 cm, with loose base).  
 Proving time: 160–165 minutes, baking time: 20–22 minutes



Make the shortcrust pastry by following the instructions on page 19.

Cut the shortcrust pastry into pieces, place in the mixing bowl, wait 10–15 minutes and then work the dough again using the flat beater. Shape the dough into a roll, cut into 6 or 12 pieces, roll out to a thin layer between two sheets of cling film and use to line the tins. Prick the pastry with a fork. Chill the tins in the refrigerator for 30 minutes and then bake in the pre-heated oven. Allow the tins to cool on a wire rack.

Place all ingredients for the filling except the fruit in the mixing bowl and mix with the egg whip, starting on speed setting 2 and gradually increasing to speed settings 6–8. The filling should have a firm but creamy consistency.

Place the filling in a disposable piping bag, cut off the tip and pipe small mounds of filling onto the tartlets; garnish with strawberries.



## Almond buns

### SMALL = 6 BUNS

#### DOUGH

300 g white spelt flour (type 630)  
75 g sugar  
1/2 sachet dry yeast (4 g)  
50 g butter, softened  
140 g lukewarm milk  
1 medium egg  
4 g fine sea salt

#### FILLING

Frangipane  
(halve the quantities specified  
in the recipe)

### MEDIUM = 12 BUNS

#### DOUGH

600 g white spelt flour  
150 g sugar  
1 sachet dry yeast  
100 g butter, softened  
280 g milk  
2 medium eggs  
8 g fine sea salt

#### FILLING

Frangipane

### LARGE = 12 BUNS

#### DOUGH

600 g white spelt flour  
150 g sugar  
1 sachet dry yeast  
100 g butter, softened  
280 g milk  
2 medium eggs  
8 g fine sea salt

#### FILLING

Frangipane

Preheat the oven to 220°C (fan-assisted oven) and bake at 200°C (fan-assisted oven).

Line 1–2 baking trays with baking parchment.

Whisk 1 egg yolk with a little cream.

Proving time: 130–160 minutes, baking time: 20–22 minutes



Make a sweet bread dough following the instructions on page 17, and prepare frangipane following the instructions on page 23.

Place the sweet dough on a lightly floured work surface and use your hands to shape into a square. Fold the top edge of the dough into the centre, and then repeat with the bottom edge and the side edges. Use a rolling pin to roll out to a rectangle approx. 70 x 45 cm.

Spread the frangipane evenly over the dough and then roll the dough up, starting from the long side. Cut the roll into 6 or 12 equally sized pieces and press the centre of each with a wooden spoon to squeeze some of the frangipane out of the sides.

Place the buns on the baking trays, cover and leave to rise for 1.5–2 hours. Then brush the buns with the egg yolk. To ensure that the buns are baked evenly, it is a good idea to bake each tray of buns individually. When baked, leave the almond buns to cool on a wire rack.



# Chouquettes

SMALL = 40 CHOUQUETTES

**CHOUX PASTRY**  
250 g water  
60 g butter  
50 g sugar  
1 pinch sea salt  
125 g plain flour (type 405),  
sieved  
3 medium eggs

**GARNISH**  
Sugar nibs

MEDIUM = 40 CH.

**CHOUX PASTRY**  
250 g water  
60 g butter  
50 g sugar  
1 pinch sea salt  
125 g plain flour,  
sieved  
3 medium eggs

**GARNISH**  
Sugar nibs

LARGE = 80 CHOUQUETTES

**CHOUX PASTRY**  
500 g water  
120 g butter  
100 g sugar  
2 pinches sea salt  
250 g plain flour,  
sieved  
6 medium eggs

**GARNISH**  
Sugar nibs

Preheat the oven to 190°C (conventional oven).  
Grease 1 or 2 baking trays evenly with a little oil, or line with baking parchment.  
Baking time: 25–28 minutes



Prepare the choux pastry by following the instructions on page 21.

Place the pastry in a disposable piping bag, cut off the tip and pipe cherry-sized mounds onto the baking trays, leaving enough room for them to expand.

Sprinkle the chouquettes with sugar nibs and bake in the pre-heated oven for 25–28 minutes. Avoid opening the oven door while the chouquettes are cooking, as this could make them collapse. Once they are done, leave to cool on a wire rack.

Store any leftover chouquettes in the open rather than in a tin, which would make them lose their crunch.



# Cinnamon doughnuts

## SMALL = 12 DOUGHNUTS

**DOUGH**  
 280 g white spelt flour (type 630)  
 4 g dry yeast  
 50 g sugar  
 1 medium egg  
 180 g lukewarm milk  
 1 pinch fleur de sel  
 20 g vegetable oil

**COATING**  
 80 g sugar  
 1 tbsp cinnamon

## MEDIUM = 12 D.

**DOUGH**  
 280 g white spelt flour  
 4 g dry yeast  
 50 g sugar  
 1 medium egg  
 180 g milk  
 1 pinch fleur de sel  
 20 g vegetable oil

**COATING**  
 80 g sugar  
 1 tbsp cinnamon

## LARGE = 24 DOUGHNUTS

**DOUGH**  
 560 g white spelt flour  
 7 g dry yeast  
 100 g sugar  
 2 medium eggs  
 360 g milk  
 2 pinches fleur de sel  
 40 g vegetable oil

**COATING**  
 160 g sugar  
 2 tbsp cinnamon

Heat 2–3 litres of oil to 180°C in a deep, high-sided pan.  
 Proving time: 85–100 minutes



Place all the ingredients in the mixing bowl and knead for at least 4–5 minutes using the dough hook (speed setting 2–4). Cover the dough and leave to rise for 40 minutes.

Place the dough on a floured work surface and use your hands to shape into a square. Fold the top edge of the dough into the centre, and then repeat with the bottom edge and the side edges; this makes the dough more elastic. The dough will remain slightly sticky.

Shape the dough into a roll and cut into 12 or 24 pieces, roll into balls using floured hands and place on the work surface. Cover with a cloth and leave to rise for 45–60 minutes.

Then fry a few balls of dough at a time in the heated oil until golden brown. Mix the sugar and cinnamon, and roll the cooked doughnuts in the mixture.



## Poppy seed stars

### SMALL = 6 STARS

#### DOUGH

135 g wholemeal spelt flour  
125 g white spelt flour (type 630)  
3–4 g dry yeast  
50 g high-quality, creamy honey  
165 g lukewarm water  
6 g sea salt

#### GARNISH

1–2 tbsp poppy seeds

### MEDIUM = 12 STARS

#### DOUGH

270 g whole wheat flour  
250 g white spelt flour  
1 sachet yeast (7 g)  
100 g honey  
330 g water  
12 g sea salt

#### GARNISH

2–3 tbsp poppy seeds

### LARGE = 12 STARS

#### DOUGH

270 g whole wheat flour  
250 g white spelt flour  
1 sachet yeast (7 g)  
100 g honey  
330 g water  
12 g sea salt

#### GARNISH

2–3 tbsp poppy seeds

Preheat the oven to 220°C (fan-assisted oven).  
Line the baking trays with baking parchment.  
Proving time: 65–80 minutes, baking time: 12–14 minutes



Prepare basic wholemeal bread dough, following the instructions on page 17.

Place the dough on a lightly floured work surface and use your hands to shape into a square. Fold the top edge of the dough into the centre, and then repeat with the bottom edge and the side edges. Then shape into a roll and cut into 6 or 12 equally sized pieces. Shape the pieces of dough into balls and leave them to rest for 10 minutes, then press them out into circles with a diameter of approx. 7 cm.

Half-cover the pieces of dough with poppy seeds by first dipping them into water and then into the poppy seeds. Using a plastic cutter, slash three intersecting cuts through the centre of the dough to form a star shape, without cutting all the way to the edge. This will give you six triangles pointing into the centre. Using your fingers, take each triangle in turn and push it upwards and outwards from underneath, over the outside edge of the circle. The outside (circle) is now the inside (hole). Place the stars on the baking trays, cover and leave to rise for 45–60 minutes.

Bake each of the trays in turn in the pre-heated oven for 12–14 minutes until the stars are golden brown.



# Éclairs au craquelin

Time-consuming, but worth the effort!

## SMALL = 12 ÉCLAIRS

**CHOUX PASTRY**  
 250 g water  
 60 g butter  
 50 g sugar  
 1 pinch sea salt  
 125 g plain flour (type 405),  
 sieved  
 3 medium eggs

Craquelin pastry  
 Crème légère

**GARNISH**  
 Raspberries

## MEDIUM = 12 ÉCLAIRS

**CHOUX PASTRY**  
 250 g water  
 60 g butter  
 50 g sugar  
 1 pinch sea salt  
 125 g plain flour,  
 sieved  
 3 medium eggs

Craquelin pastry  
 Crème légère

**GARNISH**  
 Raspberries

## LARGE = 24 ÉCLAIRS

**CHOUX PASTRY**  
 500 g water  
 120 g butter  
 100 g sugar  
 2 pinches sea salt  
 250 g plain flour,  
 sieved  
 6 medium eggs

Twice the recipe quantity of:  
 Craquelin pastry  
 Crème légère

**GARNISH**  
 Raspberries

Preheat the oven to 200°C (conventional oven).

Grease 1 or 2 baking trays evenly with a little oil, or line with baking parchment.

Proving time: 30 minutes, baking time: 28–30 minutes



Make choux pastry and craquelin pastry by following the instructions on page 21. Prepare the crème légère by following the instructions on page 23.

Place the choux pastry in a disposable piping bag, cut off the tip and pipe 10 or 11-cm lengths of pastry onto the baking trays, leaving enough room for them to expand. Shape the craquelin dough into lengths of similar sizes and place on top. The remaining craquelin dough can be frozen for use at a later date.

Bake for 28–30 minutes (one baking tray at a time). Avoid opening the oven door while the éclairs are cooking, as this could make them collapse. Once they are done, leave to cool on a wire rack. Cut the éclairs in half lengthwise. To fill the éclairs, cut off the tip of a piping bag and insert a piping nozzle, place the crème légère in the piping bag and pipe centrally onto the éclairs; garnish with raspberries.



## Onion tart

SMALL = 12 SERVINGS

**DOUGH**  
 500 g strong white flour (type 550)  
 or white spelt flour (type 630)  
 1 sachet dry yeast (7 g)  
 320 g lukewarm water  
 12 g sea salt, fleur de sel

**TOPPING**  
 1.1 kg onions  
 100 g butter  
 230 g cream  
 2 large eggs  
 Sea salt, pepper,  
 nutmeg

MEDIUM = 12 SERV.

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 320 g water  
 12 g fleur de sel

**TOPPING**  
 1.1 kg onions  
 100 g butter  
 230 g cream  
 2 large eggs  
 Sea salt, pepper,  
 nutmeg

LARGE = 12 SERVINGS

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 320 g water  
 12 g fleur de sel

**TOPPING**  
 1.1 kg onions  
 100 g butter  
 230 g cream  
 2 large eggs  
 Sea salt, pepper,  
 nutmeg

Preheat the oven to 220°C (fan-assisted oven).  
 Line a baking tray with baking parchment.  
 Proving time: 20 minutes, baking time: 20–22 minutes



Prepare a basic white bread dough by following the instructions on page 15.

While the dough is rising, peel the onions and cut into rings. Melt the butter in a pan, add the onions and sauté on a medium heat for 10–12 minutes; season with sea salt and pepper. Combine the cream with the eggs, season with sea salt, pepper, nutmeg and mix again.

Use a rolling pin to roll out the bread dough, preferably straight onto the baking parchment, until it is the same size as the baking tray. Then place onto the baking tray. Fold up the edges slightly on all sides. Spread the onions evenly over the dough, pour over the cream so that it covers all the onions, and bake the onion tart in the pre-heated oven for 20–22 minutes.

The onion tart is best enjoyed warm.



# Chocolate and pear muffins

## SMALL = 6 MUFFINS

### DOUGH

100 g plain flour (type 405)  
 25 g cocoa powder  
 60 g icing sugar  
 55 g butter, room temperature  
 20 g olive oil  
 50 g dark chocolate (70% cocoa),  
 broken into small pieces  
 1/2 tsp bicarbonate of soda  
 1/2 tsp baking powder  
 75 g milk  
 1 medium egg

### FILLING

1 pear (not too ripe)

## MEDIUM = 12 M.

### DOUGH

200 g plain flour  
 50 g cocoa powder  
 120 g icing sugar  
 110 g butter  
 40 g olive oil  
 100 g dark chocolate,  
 broken into small pieces  
 1 tsp bicarb. of soda  
 1 tsp baking powder  
 150 g milk  
 2 medium eggs

### FILLING

2 pears

## LARGE = 12 MUFFINS

### DOUGH

200 g plain flour  
 50 g cocoa powder  
 120 g icing sugar  
 110 g butter  
 40 g olive oil  
 100 g dark chocolate (70%),  
 broken into small pieces  
 1 tsp bicarbonate of soda  
 1 tsp baking powder  
 150 g milk  
 2 medium eggs

### FILLING

2 pears (not too ripe)

Preheat the oven to 180°C (conventional oven).  
 1 KitchenAid muffin tray (not greased).  
 Baking time: 20 minutes



Halve and core the pears, then cut each half into thirds.

Place the muffin ingredients in the mixing bowl and work into a creamy dough using the egg whip (speed setting 2–4). Stop mixing as soon as the ingredients are well combined.

Divide the mixture evenly between the muffin moulds and place a slice of pear on top of each.

Bake the muffins in the pre-heated oven for 20 minutes. Leave to cool on a wire rack for 10 minutes before removing the muffins from the tray.



## Filled sweet buns

### SMALL = 6 BUNS

#### DOUGH

10 g fresh yeast  
125 g milk, warm  
300 g plain flour (type 405)  
30 g sugar  
5 g fine sea salt  
1 medium egg  
70 g butter, room temperature

#### FILLING

200 g plum purée  
70 g milk, room temperature  
(for brushing)

### MEDIUM = 6 BUNS

#### DOUGH

10 g fresh yeast  
125 g milk, warm  
300 g plain flour  
30 g sugar  
5 g fine sea salt  
1 medium egg  
70 g butter

#### FILLING

200 g plum purée  
70 g milk, warm  
(for brushing)

### LARGE = 12 BUNS

#### DOUGH

20 g fresh yeast  
250 g milk, warm  
600 g plain flour  
60 g sugar  
10 g fine sea salt  
2 medium eggs  
140 g butter

#### FILLING

400 g plum purée  
140 g milk, warm  
(for brushing)

Preheat the oven to 200°C (fan-assisted oven).  
Grease an ovenproof dish or a cast-iron casserole dish.  
Proving time: 115 minutes, baking time: 23–25 minutes



Crumble the yeast into a screw-top jar, add the warm milk, screw on the lid, shake well and leave to rest for 10 minutes.

Place the remaining ingredients and the yeast mixture in the mixing bowl and work for at least 4–5 minutes (speed setting 2–4) until a rich yeast dough is formed. Cover the dough and leave to rise for 60 minutes.

Place the dough on a floured work surface, shape into a square and fold the top down to the centre and the bottom up to the centre, and then fold the sides into the centre. Shape the dough into a roll and cut into 6 or 12 pieces, and then use your fingers to shape the pieces of dough into flat circles with a diameter of 9–10 cm. Place a spoonful of plum purée in the centre of each circle, seal the edges of the circle around it and place in the prepared dish with the seam facing down.

Leave the dough to rise for 45 minutes, brush with milk and bake in the preheated oven for 23–25 minutes.



# Italian sausage pierogi

## SMALL = 24 PIEROGI

**DOUGH**  
 300 g strong white flour (type 550)  
 130 g crème fraîche  
 80 g cold butter, cubed  
 1 medium egg  
 1/2 tsp baking powder  
 1/2 tsp fine sea salt

**FILLING**  
 Approx. 500 g Italian sausage,  
 casings removed

**FOR BRUSHING**  
 1 beaten egg yolk  
 1 egg white

## MEDIUM = 24 PIEROGI

**DOUGH**  
 300 g strong white flour  
 130 g crème fraîche  
 80 g cold butter, cubed  
 1 medium egg  
 1/2 tsp baking powder  
 1/2 tsp fine sea salt

**FILLING**  
 500 g Italian sausage,  
 casings removed

**FOR BRUSHING**  
 1 beaten egg yolk  
 1 egg white

## LARGE = 48 PIEROGI

**DOUGH**  
 600 g strong white flour  
 260 g crème fraîche  
 160 g cold butter, cubed  
 2 medium eggs  
 1 tsp baking powder  
 1 tsp fine sea salt

**FILLING**  
 Approx. 1 kg Italian sausage,  
 casings removed

**FOR BRUSHING**  
 2 beaten egg yolks  
 1 egg white

Preheat the oven to 200°C (fan-assisted oven).  
 1 circular cookie cutter (diameter 10 cm).  
 Proving time: 15 minutes, baking time: 22–25 minutes



Place the ingredients for the pastry into the mixing bowl and use the flat beater to work them into a dough (speed setting 2–4).

Roll the dough out to a thin layer on a floured work surface. Use the cookie cutter to cut out circles of dough, then gather together the remaining dough and roll out again. Repeat until all the dough has been used up.

Divide the Italian sausage into 24 or 48 portions, place each portion in the centre of a circle of dough and gently brush around the edge of half of each circle with egg yolk. Fold the circles together to form semi-circles, and then press the edges with a fork. Arrange the pierogi evenly on baking trays, lightly brush with egg white and leave to rest for approx. 15 minutes.

Then bake in the pre-heated oven for 22–25 minutes.



## Sandwich bread for toasting

### SMALL = 1 LOAF

**DOUGH**  
 500 g strong white flour (type 550)  
 or white spelt flour (type 630)  
 1 sachet dry yeast (7 g)  
 250 g lukewarm water  
 70 g milk, warm  
 12 g sea salt

**GARNISH**  
 35 g flour  
 40 g water

### MEDIUM = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 250 g warm water  
 70 g milk, warm  
 12 g sea salt

**GARNISH**  
 35 g flour  
 40 g water

### LARGE = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 250 g warm water  
 70 g milk, warm  
 12 g sea salt

**GARNISH**  
 35 g flour  
 40 g water

Preheat the oven to 230°C (fan-assisted oven).  
 Line a loaf tin (30 x 10 cm) with baking parchment.  
 Proving time: 80 minutes, baking time: 22–25 minutes



Make the dough following the instructions on page 15.

Shape the dough into a roll and place in the loaf tin, cover with a cloth and leave to rise for 60 minutes on a wooden chopping board.

Decorate the loaf by mixing the flour with the water, placing the mixture in a small piping bag (paper or plastic), and piping a pattern onto the dough.

Bake the loaf in the pre-heated oven for 22–25 minutes, then remove from the tin (together with the baking parchment) and allow to cool on a wire rack.



# Wholemeal spelt/rye bread

## SMALL = 1 SMALL LOAF

**DOUGH**  
11 g fresh yeast  
150 g lukewarm water  
165 g white spelt flour (type 630)  
50 g wholemeal rye flour  
6 g fine sea salt  
25 g sunflower seeds  
25 g chopped walnuts  
25 g linseeds  
1 tbsp golden syrup or  
coconut syrup

## MEDIUM = 1 LOAF

**DOUGH**  
22 g fresh yeast  
300 g water  
330 g white spelt flour  
100 g rye flour  
12 g fine sea salt  
50 g sunflower seeds  
50 g walnuts  
50 g linseeds  
2 tbsp golden syrup or  
coconut syrup

## LARGE = 1 LOAF

**DOUGH**  
22 g fresh yeast  
300 g water  
330 g white spelt flour  
100 g wholemeal rye flour  
12 g fine sea salt  
50 g sunflower seeds  
50 g walnuts  
50 g linseeds  
2 tbsp golden syrup or  
coconut syrup

Preheat the oven to 230°C (fan-assisted oven).  
Line a loaf tin (30 x 10 cm) with baking parchment.  
Proving time: 55–70 minutes, baking time: 20–22 minutes (S), 25–27 minutes (M/L)



Prepare the dough by following the instructions on page 17.

Place the dough on a lightly floured work surface and use your hands to shape into a square. Fold the top edge of the dough into the centre, and then repeat with the bottom edge and the side edges; this makes the dough more elastic.

Shape the dough into a roll and place in the prepared loaf tin, cover with a cloth and leave to rise for 45–60 minutes in a warm place.

Bake the loaf in the pre-heated oven for 10 minutes, then reduce the temperature to 200°C and bake for a further 12 (S) or 15–17 (M/L) minutes.



## Pizza Susann'

SMALL = 4 SERVINGS

### DOUGH

250 g strong white flour (type 550)  
or white spelt flour (type 630)  
3–4 g dry yeast  
140 g lukewarm water  
20 g olive oil  
6 g sea salt

### SAUCE

150 g tomato purée  
40 g olive oil  
2 pinches sea salt  
1 pinch chilli flakes  
1/2 tbsp dried Italian  
or French herbs

### TOPPING

60 g grated Gruyère cheese  
60 g Italian hard cheese, grated  
125 g mozzarella cheese, cut into  
small pieces  
Basil leaves

MEDIUM = 4 SERV.

### DOUGH

250 g strong white flour  
or white spelt flour  
3–4 g dry yeast  
140 g water  
20 g olive oil  
6 g sea salt

### SAUCE

150 g tomato purée  
40 g olive oil  
2 pinches sea salt  
1 pinch chilli flakes  
1/2 tbsp dried Italian  
or French herbs

### TOPPING

60 g Gruyère cheese  
60 g hard cheese  
125 g mozzarella cheese,  
cut into pieces  
Basil leaves

LARGE = 8 SERVINGS

### DOUGH

500 g strong white flour  
or white spelt flour  
6–8 g dry yeast  
280 g water  
40 g olive oil  
12 g sea salt

### SAUCE

300 g tomato purée  
80 g olive oil  
4 pinches sea salt  
2 pinches chilli flakes  
1 tbsp dried Italian  
or French herbs

### TOPPING

120 g grated Gruyère cheese  
120 g hard cheese  
250 g mozzarella cheese,  
cut into pieces  
Basil leaves

Preheat the oven to 250°C (fan-assisted oven) for at least 30 minutes.  
Line a round baking tin (S/M = Ø 30 cm) or a large baking tray (L) with baking parchment.  
Proving time: 50 minutes, baking time: 8–10 minutes (S/M), 14–16 minutes (L)



Prepare the Mediterranean bread dough by following the instructions on page 15. Mix together all the ingredients for the sauce.

Shape the dough into a ball on a lightly floured work surface, cover with a cloth and leave to rise for 30 minutes. Roll the dough out into the desired shape, place in the baking tin or on the baking tray, and press down evenly with your fingers.

Spread the sauce on the dough, sprinkle the grated cheese and mozzarella pieces evenly across the pizza and bake in the pre-heated oven. Serve garnished with basil leaves.



## Olive bread

### SMALL = 1 LOAF

**DOUGH**  
 500 g strong white flour (type 550)  
 or white spelt flour (type 630)  
 1 sachet dry yeast (7 g)  
 320 g lukewarm water  
 12 g sea salt

**FILLING**  
 1/2 tsp dried Italian  
 or French herbs  
 80 g black olives  
 (pitted and  
 without brine/oil)

### MEDIUM = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 320 g warm water  
 12 g sea salt

**FILLING**  
 1/2 tsp dried Italian  
 or French herbs  
 80 g black olives  
 (pitted and  
 without brine/oil)

### LARGE = 1 LOAF

**DOUGH**  
 500 g strong white flour  
 or white spelt flour  
 1 sachet dry yeast  
 320 g warm water  
 12 g sea salt

**FILLING**  
 1/2 tsp dried Italian  
 or French herbs  
 80 g black olives  
 (pitted and  
 without brine/oil)

Preheat the oven to 240°C (fan-assisted oven).  
 Line a baking tray with baking parchment.  
 Proving time: 70 minutes, baking time: 20–22 minutes



Prepare the Mediterranean bread dough by following the instructions on page 15. Add the herbs and olives to the dough once it is ready.

Shape the dough into a roll approx. 30 cm long and place on the baking tray with the seam facing down. Cover the dough with a cloth and leave to rise for 60 minutes.

Bake the bread in the pre-heated oven for 20–22 minutes, then leave to cool on a wire rack.



## "Sunday bread"

### SMALL = 1 LOAF

DOUGH  
 10 g fresh yeast  
 125 g milk, warm  
 300 g plain flour (type 405)  
 30 g sugar  
 5 g fine sea salt  
 1 medium egg  
 70 g butter, room temperature

### MEDIUM = 1 LOAF

DOUGH  
 10 g fresh yeast  
 125 g milk, warm  
 300 g plain flour  
 30 g sugar  
 5 g fine sea salt  
 1 medium egg  
 70 g butter

### LARGE = 1 LARGE LOAF

DOUGH  
 20 g fresh yeast  
 250 g milk, warm  
 600 g plain flour  
 60 g sugar  
 10 g fine sea salt  
 2 medium eggs  
 140 g butter

Preheat the oven to 200°C (fan-assisted oven).  
 Line a baking tray with baking parchment.  
 Proving time: 115 minutes, baking time: 22–25 minutes



Crumble the yeast into a screw-top jar, add the warm milk, screw on the lid, shake well, and leave to rest for 10 minutes.

Place the remaining ingredients and the yeast mixture in the mixing bowl and work for at least 4–5 minutes (speed setting 2–4) until a rich yeast dough is formed. Cover the dough and leave to rise for 1 hour.

Place the dough on a floured work surface, shape into a square and fold the top down to the centre and the bottom up to the centre, and then fold the sides into the centre. Shape the dough into a roll 30–35 cm long, place on a baking tray, cover and leave to rise for 45 minutes.

Bake in the pre-heated oven for 22–25 minutes.



## Tomato bread

### SMALL = 1 LOAF

**DOUGH**  
500 g strong white flour (type 550)  
or white spelt flour (type 630)  
1 sachet dry yeast (7 g)  
280 g lukewarm water  
40 g olive oil  
12 g sea salt

**FILLING**  
150 g tomato purée  
40 g olive oil  
2 pinches sea salt  
1 pinch chilli flakes  
1/2 tbsp dried Italian  
or French herbs

### MEDIUM = 1 LOAF

**DOUGH**  
500 g strong white flour  
or white spelt flour  
1 sachet dry yeast (7 g)  
280 g lukewarm water  
40 g olive oil  
12 g sea salt

**FILLING**  
150 g tomato purée  
40 g olive oil  
2 pinches sea salt  
1 pinch chilli flakes  
1/2 tbsp dried Italian  
or French herbs

### LARGE = 1 LOAF

**DOUGH**  
500 g strong white flour  
or white spelt flour  
1 sachet dry yeast (7 g)  
280 g lukewarm water  
40 g olive oil  
12 g sea salt

**FILLING**  
150 g tomato purée  
40 g olive oil  
2 pinches sea salt  
1 pinch chilli flakes  
1/2 tbsp dried Italian  
or French herbs

Preheat the oven to 240°C (fan-assisted oven).  
Line a round baking tin (diameter 23 cm, height 5 cm) with baking parchment.  
Proving time: 80 minutes, baking time: 22–25 minutes



Prepare the Mediterranean bread dough by following the instructions on page 15. Mix together all the ingredients for the filling.

Roll the dough out on a floured work surface to form a rectangle (50 x 40 cm). Cover the dough evenly with the filling, using a spatula.

Starting from the long side, roll the dough up into the shape of a snail's shell and place in the baking tin. Place the tin on a wooden chopping board, cover with a cloth and leave to rise for 60 minutes.

Bake the bread in the pre-heated oven for 22–25 minutes, then remove from the tin (together with the baking parchment) and leave to cool on a wire rack.



## Tapas bread

### SMALL = 1 LOAF

#### DOUGH

500 g strong white flour (type 550)  
or white spelt flour (type 630)  
1 sachet dry yeast (7 g)  
320 g lukewarm water  
12 g sea salt

#### PLUS:

40 g olive oil  
1 tsp dried marjoram  
or other herbs

#### TOPPING

15 g olive oil  
1–2 pinches fleur de sel

### MEDIUM = 1 LOAF

#### DOUGH

500 g strong white flour  
or white spelt flour  
1 sachet dry yeast (7 g)  
320 g warm water  
12 g sea salt

#### PLUS:

40 g olive oil  
1 tsp dried marjoram  
or other herbs

#### TOPPING

15 g olive oil  
1–2 pinches fleur de sel

### LARGE = 1 LOAF

#### DOUGH

500 g strong white flour  
or white spelt flour  
1 sachet dry yeast (7 g)  
320 g lukewarm water  
12 g sea salt

#### PLUS:

40 g olive oil  
1 tsp dried marjoram  
or other herbs

#### TOPPING

15 g olive oil  
1–2 pinches fleur de sel

Preheat the oven to 240°C (fan-assisted oven).

Line a round baking tin (diameter 23 cm, height 5 cm) with baking parchment.

Proving time: 80 minutes, baking time: 18–20 minutes



Prepare the basic white bread dough as described on page 15, mixing the extra ingredients into the dough.

Shape the dough into a ball, place in the baking tin and press flat with your hands, then place the tin on a wooden chopping board and cover with a cloth. Leave the dough to rest for 60 minutes.

Use your fingers to poke dimples all over the dough, drizzle it with the olive oil and sprinkle over the fleur de sel, and bake in the pre-heated oven for 18–20 minutes. Then remove the loaf from the tin (together with the baking parchment) and leave to cool on a wire rack.



## Cheese pastry biscuits

### SMALL = 12 BISCUITS

#### DOUGH

150 g white spelt flour (type 630)  
125 g cold butter, cubed  
45 g grated  
Italian hard cheese  
3 g sea salt  
1 tbsp chopped rosemary  
1 egg yolk

#### GLAZE

1 beaten egg white  
for brushing  
Fleur de sel for sprinkling

### MEDIUM = 24 BISCUITS

#### DOUGH

300 g white spelt flour  
250 g cold butter, cubed  
90 g grated  
Italian hard cheese  
6 g sea salt  
2 tbsp chopped rosemary  
2 egg yolks

#### GLAZE

1 beaten egg white  
for brushing  
Fleur de sel

### LARGE = 48 BISCUITS

#### DOUGH

600 g white spelt flour  
500 g cold butter, cubed  
180 g grated  
Italian hard cheese  
12 g sea salt  
4 tbsp chopped rosemary  
4 egg yolks

#### GLAZE

2 beaten egg whites  
for brushing  
Fleur de sel

Preheat the oven to 180°C (conventional oven).  
Line 1–2 baking trays with baking parchment.  
1 circular cookie cutter (diameter 7 cm)  
Proving time: 30 minutes, baking time: 14–16 minutes



Place the ingredients for the dough in the mixing bowl and work into a crumbly pastry dough using the flat beater (speed setting 2–4).

As soon as the dough is mixed, roll it out to a thin layer (approx. 7 mm) between two sheets of cling film and place in the refrigerator for 30 minutes.

After removing from the refrigerator, use the cutter to cut out circles and place the circles on the baking trays. Then gather up the remaining dough and roll out again. Repeat until all the dough has been used up.

Brush the circles with the egg white and sprinkle with a little fleur de sel. Bake in the pre-heated oven for 14–16 minutes.



## Quark pancakes

### SMALL = 6 PANCAKES

MIXTURE  
 250 g low-fat quark  
 2 large eggs  
 200 g mineral water,  
 carbonated  
 Sea salt  
 Pepper  
 150 g plain flour (type 405)

### MEDIUM = 6 P.

MIXTURE  
 250 g low-fat quark  
 2 large eggs  
 200 g mineral water,  
 carbonated  
 Sea salt  
 Pepper  
 150 g plain flour

### LARGE = 12 PANCAKES

MIXTURE  
 500 g low-fat quark  
 4 large eggs  
 400 g mineral water,  
 carbonated  
 Sea salt  
 Pepper  
 300 g plain flour

1 frying pan (diameter 25 cm) and vegetable oil for frying.  
 Proving time: 15 minutes



Place the quark, eggs, mineral water, sea salt and pepper in the mixing bowl and mix well using the egg whip (speed setting 2). Add the flour to the mixture a spoonful at a time, and then mix for at least a further 2 minutes on speed setting 4.

Leave the dough to rise for 15 minutes and then mix again briefly. Spoon the mixture into the frying pan with a little oil, and cook the pancakes on both sides. Leave to cool on a wire rack.

The pancakes are ideal for filling with sauerkraut, cabbage, Bolognese sauce, minced meat or cream cheese. After adding the filling, place in a greased ovenproof dish and bake for 20–25 minutes at 200°C (fan-assisted oven).



# Cherry crumble

SMALL = 4 SERVINGS

**FILLING**  
500 g cherries or other  
fruit cut into pieces  
50 g sugar

**CRUMBLE TOPPING**  
200 g white spelt flour (type 630)  
100 g cold butter, cubed  
100 g cane sugar

MEDIUM = 4 S.

**FILLING**  
500 g cherries  
or other fruit  
50 g sugar

**CRUMBLE TOPPING**  
200 g white spelt flour  
100 g cold butter  
100 g cane sugar

LARGE = 8 SERVINGS

**FILLING**  
1 kg cherries  
or other fruit  
100 g sugar

**CRUMBLE TOPPING**  
400 g white spelt flour  
200 g cold butter  
200 g cane sugar

Preheat the oven to 180°C (fan-assisted oven).  
Grease 4 or 8 ovenproof dishes (approx. 14 x 10 cm).  
Baking time: 20–24 minutes



To make the filling, mix the cherries (or other chopped fruit) with the sugar and divide the filling between the dishes.

To make the crumble dough, place the ingredients in the mixing bowl and work into a fine crumble using the flat beater (speed setting 2).

Use your hands to compress the dough crumbs slightly, and then divide evenly between the dishes.

Bake in the pre-heated oven for 20–24 minutes.

Delicious with fresh custard or whipped cream.



## Spinach waffles

### SMALL = 4 WAFFLES

**MIXTURE**  
150 g potatoes, grated  
175 g plain flour (type 405)  
65 g butter, softened  
50 g milk  
50 g olive oil  
50 g white wine  
10 g fine sea salt  
1/2 pinch grated nutmeg

**FILLING**  
30 g baby spinach

### MEDIUM = 8 WAFFLES

**MIXTURE**  
300 g potatoes  
350 g plain flour  
130 g butter, softened  
100 g milk  
100 g olive oil  
100 g white wine  
20 g fine sea salt  
1 pinch nutmeg

**FILLING**  
60 g baby spinach

### LARGE = 8 WAFFLES

**MIXTURE**  
300 g potatoes  
350 g plain flour  
130 g butter, softened  
100 g milk  
100 g olive oil  
100 g white wine  
20 g fine sea salt  
1 pinch nutmeg

**FILLING**  
60 g baby spinach

Pre-heat a Belgian waffle maker and grease lightly with a little vegetable oil.  
Preheat the oven to 80°C (conventional oven).  
Line a baking tray with baking parchment.  
Baking time: 4 1/2 minutes per waffle



Place the ingredients for the mixture in the mixing bowl and mix with the flat beater until all the ingredients are well combined (speed setting 2–4).

Place 1 tablespoon of mixture in the centre of the waffle iron, add a few baby spinach leaves on top, separate them gently and then cover with 1 tablespoon of mixture. Close the waffle maker and cook the waffles. Repeat until all the mixture has been used up.

Place the finished waffles on the baking tray and keep them warm in the pre-heated oven until you are ready to serve them.



## Pancakes with maple syrup

SMALL = 20 PANCAKES

**MIXTURE**  
 4 medium eggs  
 30 g sugar  
 200 g milk  
 100 g mineral water  
 300 g plain flour (type 405)  
 10 g baking powder  
 1 pinch fleur de sel

**GARNISH**  
 Maple syrup

MEDIUM = 20 P.

**MIXTURE**  
 4 medium eggs  
 30 g sugar  
 200 g milk  
 100 g mineral water  
 300 g plain flour  
 10 g baking powder  
 1 pinch fleur de sel

**GARNISH**  
 Maple syrup

LARGE = 40 PANCAKES

**MIXTURE**  
 8 medium eggs  
 60 g sugar  
 400 g milk  
 200 g mineral water  
 600 g plain flour  
 20 g baking powder  
 2 pinches fleur de sel

**GARNISH**  
 Maple syrup

Large frying pan and vegetable oil for frying.  
 Proving time: 20 minutes



Place the eggs in the mixing bowl and beat with the egg whip for at least 4 minutes, starting on speed setting 2 and then moving up to speed setting 6. Gradually add the sugar and continue to mix for another 2 minutes. Mix in half of the milk and water on speed setting 2, then combine the flour with the baking powder and salt, and add to the mixture a spoonful at a time. Then mix in the remaining milk and water.

Mix for a further 2 minutes (speed setting 2–4), then leave to rest for 20 minutes.

Then add spoonfuls of the mixture to the large frying pan with a little oil, cook until the pancakes are golden brown on both sides, and serve warm with maple syrup.



## Courgette buns

### SMALL = 6 BUNS

#### DOUGH

250 g white spelt flour (type 630)  
1/2 sachet dry yeast  
100 g low-fat quark  
8 g fine sea salt  
1 medium egg  
25 g sunflower seeds  
115 g courgette, coarsely grated

### MEDIUM = 12 BUNS

#### DOUGH

500 g white spelt flour  
1 sachet dry yeast  
200 g low-fat quark  
16 g fine sea salt  
2 medium eggs  
50 g sunflower seeds  
230 g courgettes

### LARGE = 12 BUNS

#### DOUGH

500 g white spelt flour  
1 sachet dry yeast  
200 g low-fat quark  
16 g fine sea salt  
2 medium eggs  
50 g sunflower seeds  
230 g courgettes

Preheat the oven to 190°C (fan-assisted oven) and bake at 180°C (fan-assisted oven).

Line a baking tray with baking parchment.

Proving time: 105 minutes, baking time: 22–25 minutes



Place all the ingredients in the mixing bowl and use the dough hook to knead for at least 3–5 minutes (speed setting 2–4). Cover the dough and leave to rise for 45 minutes.

Place the dough on a floured work surface and shape into a square. Fold the top down to the centre and the bottom up to the centre, and then fold the sides into the centre.

Shape the dough into a roll, divide into 6 or 12 pieces, shape each piece into a circle and place on the baking tray. Lightly dust with flour, cover with a cloth and leave to rise for a further 60 minutes.

Then bake in the pre-heated oven for 22–25 minutes.

## Su Vössing

artiste de cuisine

In 1991, Su Vössing was awarded a Michelin star, making her the youngest Michelin star chef in Germany at the time. The road to her long line of successes had a very solid foundation: in Münster, where she worked as chef de partie for Philippe Jorand, and continued in Paris, where she worked as sous-chef for Jean-Michel Bouvier. It was Alain Senderens who recognised her extraordinary flair and love for authentic flavours. He was so impressed, that he appointed her chef saucier within just three weeks at his famous three-star restaurant, the Lucas Carton. She then moved on to the equally famous Brasserie La Coupole, where Parisians were unable to resist her culinary creations, 800 of which were prepared on an average shift.

After returning to Germany, Su earned her Michelin star while working in Bonn's Le Marron restaurant, and then went on to create and serve humble, yet elegant dishes to the members of Cologne's diverse dining crowd in La Société. She then travelled across the pond to Florida where, as chef de cuisine in Café Europa, she provided the New World with tasty reminders of its ancestral home.

During and following these professional adventures, Su Vössing proved her spontaneity and her ability to always have fun in her profession throughout the entire run of the popular German TV cooking contest "Kochduell", which aired on VOX. This culinary journey was rounded off with a brief intermezzo — her very own restaurant in Düsseldorf. Her work now focuses on sharing the extensive expertise she has acquired with others, either as a highly successful and award-winning cookbook author and host, or by making appearances at a wide range of events, on TV ("Küchenschlacht" on ZDF, WDR, 3sat) and in product presentations across a range of media channels.

As a high-profile, well-established and well-loved personality in both the culinary world and the media industry, Su Vössing is the ideal ambassador for excellence in cooking. Her signature style of cooking—healthy, tasty food that is simple to prepare—reflects her honest and straightforward nature and her avoidance of opulence and superficiality.



# Editorial information

A Su Vössing GmbH production  
Exclusively for KitchenAid Europa Inc.

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Lingen Verlag, Cologne, Germany

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Nijverheidslaan 3/5

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