



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.



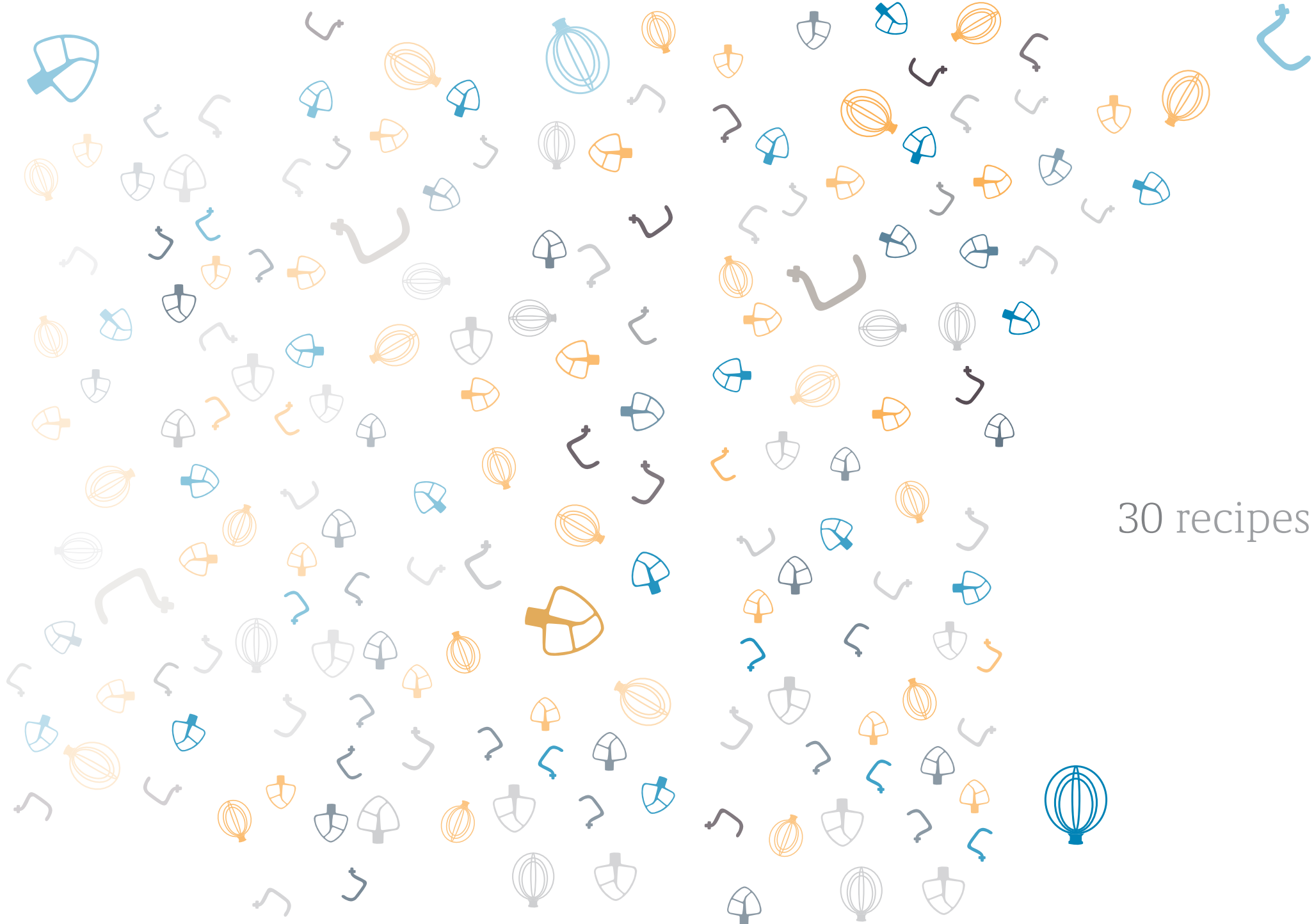
③

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	MEDIUM = 8 ROLLS	LARGE = 16 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	DOUGH 250 g white spelt flour 250 g crème fraîche 1 medium egg 6 g fleur de sel 1 tsp baking powder	DOUGH 500 g white spelt flour 500 g crème fraîche 2 medium eggs 12 g fleur de sel 2 tsp baking powder
TOPPING 15 g rosemary leaves, removed from the stems 70 g unhulled sesame seeds	TOPPING 15 g rosemary leaves, removed from the stems 70 g sesame seeds	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.



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