



Electrolux

Bakery & Pastry

Recipe
Book



RECIPES INSIDE:

CANALÉS
COUNTRY BEER BREAD
PEAR AND ALMOND TART
HONEY CHALLAH
AND MORE

Recipes developed by Electrolux Professional Executive Chef Corey Siegel

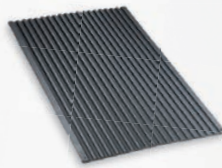




Chicken Grid



Non-stick Pan



Fry Pan



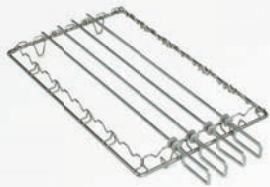
Fry Basket



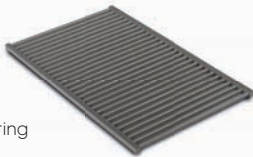
Egg Pan



Smoker



Skewer Rack



Searing Pan



Bread Pan



Mobile
10-pan
Rack



Trolley for
mobile racks

air-o-system

Improved workflow efficiency

The Electrolux exclusive integrated system of a matched capacity combi oven with a blast chiller/shock freezer is called the **air-o-system**. Integrated technologies and **cook&chill** methodologies make preparing, storing, cooking and preserving food for any amount of customers easier.

A full array of accessories that can be shared between combi ovens and blast chillers/shock freezers make for creative menu development. The **air-o-system** improves workflow and efficiency in kitchen planning and layout processes.

Contact Electrolux Professional directly at 866-449-4200 for more information. Share more of our thinking at www.electroluxusa.com/professional



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Canalés

INGREDIENTS:

- 1408 g Milk
- 168 g Butter
- 1 each Madagascar Vanilla Bean
- 12 each Egg Yolks
- 376 g Flour
- 152 g Rum
- 720 g Sugar
- 3 g Salt

METHOD:

1. In a pot combine the milk, butter, vanilla bean and half of the sugar.
2. Bring this up to a boil and remove from the stove.
3. In a TRK food processor, mix together the egg yolks and sugar.
4. Add the hot milk into the TRK through the top opening.
5. Next, add the flour, rum, salt and mix at speed 10 for 1 minute.
6. Cool down the batter, allowing all of the air bubbles to dissipate. Canalés are tastier if the batter sits overnight in the fridge.
7. Heat the molds in the oven and line the molds with a thin coating of beeswax.
8. Fill the molds with the batter $\frac{3}{4}$ of the way full.
9. Phase 1: convection mode at 400°F for 16 minutes/ half fan speed
10. Phase 2: convection mode at 325°F for 25 minutes/ half fan speed
11. When they are finished baking, unmold immediately and allow them to cool on a rack or in the air-o-chill blast chiller/shock freezer.



Country Beer Bread

PRE FERMENT:

- 1250 g Bread Flour
- 1250 g Whole Wheat Flour
- 1500 g Water
- 45 g Salt
- 13 g Yeast

FINAL DOUGH:

- 2500 g Bread Flour
- 950 g Water
- 950 g Local Beer
- 45 g Salt
- 40 g SAF Yeast/ 150 g Yeast from beer production
- Entire Pre-Ferment from above

METHOD:

1. In a mixer combine all of the ingredients for the pre ferment except for the salt and mix for 4 minutes.
2. Add the salt and continue to mix for 4 additional minutes.
3. Transfer the dough to a large container and allow to sit out at room temp for 12 hours.
4. Next, for the final dough, add the flour, yeast, water and beer and mix for 4 minutes.
5. Add the pre ferment in chunks so it evenly distributes into the dough and mix for 4 minutes.
6. Transfer to a large container and allow to bulk ferment for 4 hours, folding the dough every 30 minutes.
7. Portion the dough into 900 g, shape them and place in baskets seam side up with a towel over them for 3 hours.
8. Flip out onto (frying griddle tray) and score the bread.
9. Phase 1: combi 500°F/ 100% steam/ 1 minute
10. Phase 2: combi 450°F/ 100% steam/ 20 minutes
11. Phase 3: combi 400°F/ 100% steam/ 10 minutes



Dark Chocolate Soufflé

SOUFFLÉ BASE:

- 180 g Flour
- 180 g Butter
- 30 g Salt
- 1130 g Milk
- 450 g Sugar
- 210 g Dark Chocolate
- 400 g Egg Yolks

MERINGUE:

- 700 g Egg Whites
- 140 g Sugar

COATING RAMEKINS:

- 200 g Sugar
- 200 g Butter

METHOD:

1. Mix the flour, butter and salt with your hands in a bowl until ingredients are evenly combined.
2. In a pot, bring the milk and half of the sugar to a boil adding in the flour mixture while stirring constantly.
3. Cook until this forms a thick paste.
4. Mix the remaining sugar and egg yolks together and add to the pot.
5. Add the chocolate and stir until a uniform batter is created and chill it down in the air-o-chill blast chiller/shock freezer.
6. To make the meringue, place the egg whites in a small mixer and whip until soft peaks form.
7. Add in the sugar gradually until the meringue is at stiff peaks.
8. Fold the meringue into the cold soufflé base.
9. Line the ramekins with tempered butter and sugar.
10. Place the soufflé mix in a piping bag and fill the ramekins to the rim, making sure it is piped flat.
11. Bake on convection mode at 375°F for 17 minutes.
12. Serve immediately.



Honey Challah

INGREDIENTS:

- 115 g SAF Yeast
- 60 g Salt
- 4.5 kg Bread Flour
- 2 kg Water
- 6 each Eggs
- 640 g Canola Oil
- 300 g Sugar
- 300 g Honey

METHOD:

1. Combine the water, eggs and yeast in a large planetary mixer.
2. Add the flour and sugar and continue to mix on low speed for 5 minutes adding the oil slowly.
3. Add the salt and continue to mix for another 5 minutes.
4. Transfer to a large container and bulk ferment for 1 hour, fold the dough over and allow to rise for a second hour.
5. Portion out the dough to 230 g balls.
6. Braid the Challah and allow it to rest overnight to develop a deeper flavor.
7. Brush with an egg wash.
8. Bake on convection mode at 320°F for 20 minutes.



Key Lime Cheesecake with Raspberry Coulis

KEY LIME CHEESECAKE:

- 225 g Cream Cheese
- 100 g Whole Eggs
- 100 g Egg Yolks
- 70 g Sugar
- 40 g Good Honey
- .5 each Vanilla Bean
- 2 each Key Limes (zested)
- 2 g Fine Sea Salt
- 280 g Sour Cream

RASPBERRY COULIS:

- 600 g Raspberries
- 60 g Sugar

METHOD:

Key Lime Cheesecake

1. Mix Key Lime Cheesecake ingredients in a container using the Bermixer immersion blender.
2. Pour into 4 oz jars and allow them to sit overnight or gently torch to remove any bubbles.
3. Tighten the lid until “fingertip tight”.
4. Steam in the air-o-steam Touchline combi oven at 185°F for 30 minutes.
5. Transfer to the air-o-chill blast chiller/shock freezer and chill for 1 hour.

Raspberry Coulis

6. Combine the raspberries and sugar in a bag and vacuum seal.
7. Steam at 185°F for 30 minutes.
8. While the mixture is still hot, puree in a bain marie using the Bermixer immersion blender.
9. Strain the coulis through a chinois and chill in the air-o-chill blast chiller/shock freezer.
10. Place the coulis into a squeeze bottle for easier handling.
11. Remove the lids from the jars and add a layer of raspberry coulis.
12. Add a spoonful of graham cracker, pulsed in the TRK food processor.
13. Garnish with a raspberry and fresh mint.



Caramelized Red Onion & Tomato Focaccia

INGREDIENTS:

- 1500 g Bread Flour
- 1050 g Water
- 40 g Salt
- 25 g SAF Yeast
- 100 g Olive Oil
- 300 g Caramelized Red Onions
- 4 each Sliced Roma Tomatoes
- 4 g Dried Basil
- 4 g Dried Thyme
- 4 g Dried Oregano

METHOD:

1. In a planetary mixer combine the flour, water, yeast, salt and mix for 5 minutes.
2. Continue mixing for another 4 minutes adding the salt and olive oil slowly.
3. Transfer the dough to a large container and bulk ferment for 2 hours, folding every 30 minutes.
4. Split the dough in half and gently shape into the (non stick u-pan 2 inch) using your fingers to create indents.
5. Allow to sit for 30 minutes and press the dough out with your fingertips again until it covers the bottom evenly.
6. Add the onions, tomato, basil, thyme and oregano over the top and coat with a bit more olive oil.
7. Proof in the oven on combi mode at 80°F/ 70% humidity/ 40 minutes and remove from the oven.
7. Next bake: Phase 1: combi mode at 100% steam/ 400°F/ 6 minutes
8. Phase 2: convection mode at 400°F/ <50%/ 9 minutes



Pear & Almond Tart

TART DOUGH:

- 400 g AP Flour
- 150 g Powdered Sugar
- 50 g Almond Flour
- 225 g Butter
- 1 each Egg
- 5 g Salt

ALMOND CREAM:

- 350 g Almond Flour
- 15 g AP Flour
- 250 g Butter
- 250 g Powdered Sugar
- 1 each Madagascar Vanilla Bean
- 150 g Whole Eggs
- 8 each Cooked Pears (4 cut into 1/8 sections, 4 roughly chopped)

METHOD:

1. Start by making the tart dough. In a small mixer combine the butter and sugar with a paddle and mix for 4 minutes.
2. Add the egg until evenly combined and add in the two flours.
3. Transfer the dough to a floured table and roll out to ¼ inch thick and place on a tray, wrapped in the fridge for 1 hour.
4. Remove the dough from the fridge and line the tart mold, trimming any excess and place back into the fridge.
5. For the almond cream; in a small mixer combine the butter and sugar with a paddle for 4 minutes.
6. Add in the vanilla and eggs until evenly combined and add in the two flours.
7. Transfer the mix to a piping bag and pipe the mixture half way up the tart mold.
8. Evenly distribute the chopped pears and continue to pipe the rest of the almond cream to the top.
9. Decorate with the sliced pears.
10. Bake on Phase 1: convection at 350°F for 20 minutes
11. Phase 2: convection at 325°F for 30 minutes
12. Chill it down in the air-o-chill blast chiller/shock freezer.



Pineapple Chips

INGREDIENTS:

- 1 each Pineapple

METHOD:

1. Core and slice the pineapple using the pineapple corer into 1/8 inch thin pieces, laying them out onto a silpat.
2. Dehydrate in the oven using convection mode at 135°F/ vent open/ 6 hours.



Smoked Cornbread

INGREDIENTS:

- 50 g Butter
- 365 g Buttermilk
- 1 each Egg
- 310 g Smoked Cornmeal
- 2 g Baking Powder
- 2 g Baking Soda
- 9 g Salt

METHOD:

1. Using the Volcano Smoker, smoke a course ground cornmeal for 10 minutes in the combi oven. (See BBQ Recipe Book for instructions on how to use the volcano smoker)
2. Once the cornmeal is smoked set the oven to 425°F/ 30% humidity/ half fan speed for 16 minutes and place a cast iron skillet inside during the preheat.
3. Combine all of the dry ingredients and wet ingredients separately in bowls.
4. Whisk both together to create the batter.
5. Remove the cast iron from the oven adding 20 g of butter to the pan, followed by the batter.
6. Place in the combi oven.
7. Finish the top with a mixture of butter, honey and chives for a final touch and enjoy.



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