

Artisan PASTRIES RECIPES

by Chef Mimi Wahadi



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*"I love studying ingredients, dreaming up new flavours, textures and combinations. Once it's overloaded with ideas, I have an overwhelming desire to create – that's where I see which ideas work, and which need to be reimaged. It's this **constant process of experimenting with ingredients and learning that inspires me every day.** This is what I truly love about being a pastry chef."*



Mimi Wahadi

Chef Mimi Wahadi

Pastry Chef
The Bubbly Chef



Salted Egg Almond Crisps

"Knorr Golden Salted Egg Powder enhances the taste of ground almonds, gently balancing the flavours of the key ingredients in these delicate, thin French cookies."



Salted Egg Almond Crisps

Yield: 50 nos

INGREDIENTS

60g grounded almond, sifted
35g **Knorr Golden Salted Egg Powder**
5g sea salt
95g top flour
75g **Planta Margarine**
150g icing sugar
1 tsp vanilla extract
100gm egg white

METHOD

- 1 Preheat oven to 160°C.
- 2 Combine grounded almond, salted egg powder, sea salt and top flour in a bowl. Sift the mixture.
- 3 In a mixing bowl, cream margarine, icing sugar, and vanilla extract till fluffy.
- 4 Add in egg white gradually.
- 5 Add in dry ingredients, and beat till a smooth paste is achieved.
- 6 Use a round stencil measuring 8cm in diameter, spread the mixture over the stencil on a baking parchment using an angle palette knife.
- 7 Bake for approximately 10-12 mins till brown.
- 8 Leave to cool and keep in an airtight container.

Hasil: 50 nos

BAHAN-BAHAN

60g serbuk badam kisar
35g **Knorr Golden Salted Egg Powder**
5g garam laut
95g tepung top
75g **Planta Margarine**
150g gula aising
1 tsp ekstrak vanilla
100g telur putih

CARA-CARA

- 1 Panaskan ketuhar pada suhu 160°C.
- 2 Campurkan dan ayak serbuk badam kisar, serbuk telur asin, garam laut dan tepung top didalam mangkuk.
- 3 Dalam mesin pengaduk, masukkan planta, gula aising, ekstrak vanilla. Pukul sehingga gebu.
- 4 Masukkan telur putih sedikit demi sedikit sehingga habis.
- 5 Masukkan bahan bahan kering dan pukul sehingga adunan menjadi pes.
- 6 Gunakan stensil bulat yang berukuran 8cm diameter, sapukan adunan ke stensil tersebut dengan menggunakan pisau aduk.
- 7 Bakar didalam ketuhar selama 10-12 minit sehingga kuning keemasan.
- 8 Ketepikan sehingga sejuk. Simpan didalam bekas kedap udara.



KNORR Golden Salted Egg Powder



Planta Margarine



by Chef Mimi

Cayenne Cheese Cookies



Cayenne Cheese Cookies

Yield: 65 nos

INGREDIENTS

100g corn flour
100g top flour
50g custard powder
4.5g cayenne pepper powder
4.5g Cajun powder
125g **Planta Margarine**
25g icing sugar
1.5g sea salt
65g cheddar cheese, grated (part 1)
50g cheddar cheese, to sprinkle
1 no egg, beaten for brushing

METHOD

- 1 Preheat oven to 160°C.
- 2 Combine corn flour, top flour, custard powder, cayenne pepper and Cajun powder in a bowl and sift.
- 3 In a mixing bowl, combine margarine, icing sugar and sea salt.
- 4 Cream both ingredients until fluffy.
- 5 Add in grated cheese (part 1).
- 6 Add in sifted ingredients and beat the mixture until a smooth dough is formed.
- 7 On a floured surface, roll the dough to 0.5cm thick, then cut with a fluted cutter.
- 8 Brush the top of the cookies with beaten egg and sprinkle with cheddar cheese.
- 9 Bake cheese cookies for approximately 22 minutes.
- 10 Store in an airtight container.

Hasil: 65 nos

BAHAN-BAHAN

100g tepung jagung
100g tepung top
50g serbuk kastad
2g serbuk lada cayenne
4.5g serbuk lada Cajun
125g **Planta Margarine**
25g gula aising
1.5g garam laut
65g parutan keju cheddar, bahagian 1
50g parutan keju cheddar, untuk tabur
1 no telur, untuk sapuan atas cookies

CARA-CARA

- 1 Panaskan ketuhar pada suhu 160°C.
- 2 Ayakkan campuran tepung jagung, tepung top, serbuk kastad serbuk lada cayenne dan cajun.
- 3 Dalam mesin pengaduk, campurkan planta, gula aising dan garam laut.
- 4 Pukul sehingga kembang.
- 5 Masukkan parutan keju cheddar (bahagian 1).
- 6 Masukkan bahan-bahan kering sehingga menjadi doh.
- 7 Renjis tepung diatas papan penguli, uli doh setebal 0.5cm, potong doh dengan menggunakan acuan bunga.
- 8 Sapukan telur diatas dan taburkan parutan keju cheddar.
- 9 Bakar didalam ketuhar selama 22 minit.
- 10 Simpan didalam bekas kedap udara.



Planta Margarine



by Chef Mimi

Salted Egg Pineapple Crumblets



Salted Egg Pineapple Crumblets

Yield: 50 nos

PINEAPPLE FILLING

500g pineapple filling (AAA grade)
150g brown sugar
1 bunch pandan leaves
3 nos cinnamon sticks
5g sea salt
100g unsalted butter

SALTED EGG CRUMBLE

180g all purpose flour
60g grounded almond
90g **Knorr Golden Salted Egg Powder**
2 tsp sea salt
130g caster sugar
120g **Planta Margarine**, keep chilled

PASTRY DOUGH

260g top flour, sifted twice
25g milk powder
30g Knorr Golden Salted Egg Powder
190g **Planta Margarine**
5g sea salt
50g icing sugar, sifted
20g egg yolk

METHOD – PINEAPPLE FILLING

- 1 In a pot, add in pineapple filling, brown sugar, pandan leaves, cinnamon sticks and sea salt.
- 2 Simmer until the pineapple dries out and caramelised. (Do not put on high fire.)
- 3 When the pineapple has dried out and turns golden brown in colour, add in butter to finish off.
- 4 Drain excess liquid, and use accordingly.
- 5 Pineapple filling can be stored up to 6 months in the freezer.

METHOD – SALTED EGG CRUMBLE

- 1 In a mixing bowl, combine all-purpose flour, grounded almond, salted egg yolk powder, sea salt and sugar, and mix them well.
- 2 Rub in cold margarine till it forms a crumbly mixture.
- 3 Use as required.

METHOD – PASTRY DOUGH

- 1 Preheat oven to 170°C.
- 2 Lightly grease mini tart moulds.
- 3 Sift the top flour, milk powder, and salted egg yolk powder in a bowl.
- 4 In a mixer, cream the margarine, salt, and icing sugar till pale in colour.
- 5 Add in the egg yolk and continue to cream to emulsify.
- 6 Add in flour and milk powder mixture, and mix till dough consistency is formed. Do not overmix!
- 7 Portion the dough into balls of 12g each.
- 8 Press the dough balls into the greased tart molds.
- 9 Trim the excess.
- 10 Place the pineapple filling in the centre of the pastry.
- 11 Cover the top with the salted egg crumble.
- 12 Bake at 170°C for approximately 20-25 minutes. (Temperature and the baking time will vary according to the individual oven used.)



KNORR Golden Salted Egg Powder



Planta Margarine



by Chef Mimi

Salted Egg Pineapple Crumblets

Yield: 50 nos

PINEAPPLE FILLING

500g isi nenas (gred AAA)
150g gula perang
1 ikat daun pandan
3 batang kayu manis
5g garam laut
100g mentega tanpa garam

SALTED EGG CRUMBLE

180g tepung serbaguna
60g sebuk badam
90g **Knorr Golden Salted Egg Powder**
2 tsp garam laut
130g gula kaster
120g **Planta Margarine**, sejuk

PASTRY DOUGH

260g tepung top, ayak 2 kali
25g tepung susu
30g **Knorr Golden Salted Egg Powder**
190g **Planta Margarine**
5g garam laut
50g gula aising, diayakkan dahulu
20g telur kuning

CARA-CARA – PINEAPPLE FILLING

- 1 Campurkan isi nenas, gula perang, daun pandan, kayu manis dan garam laut didalam periuk.
- 2 Biarkan ia mendidih sehingga adunan tidak basah dan menjadi warna kuning keemasan. (Jangan guna api besar.)
- 3 Apabila adunan menjadi kering, masukkan mentega tanpa garam.
- 4 Tapis cecair yang berlebihan.
- 5 Isi buah nenas boleh disimpan selama 6 bulan dalam peti sejuk beku.

CARA-CARA - SALTED EGG CRUMBLE

- 1 Dalam mesin pengaduk, campurkan tepung serbaguna, serbuk badam, serbuk telur asin, garam laut, gula dan gaul.
- 2 Masukkan planta dan geselkan.
- 3 Guna ikut kesesuaian.

CARA-CARA – PASTRI DOUGH

- 1 Panaskan ketuhar pada suhu 170°C.
- 2 Lenserkan sedikit minyak didalam acuan tat.
- 3 Ayakkan tepung top, serbuk susu dan serbuk telur asin dalam mangkuk.
- 4 Dalam mesin pengaduk, pukul planta, garam laut, dan gula aising sehingga putih.
- 5 Masukkan telur kuning dan teruskan proses pemukulan sehingga sebati.
- 6 Masukkan bahan kering, sehingga menjadi doh. (Jangan kacau berlebihan!)
- 7 Bahagikan doh 12g bersaiz bebola.
- 8 Tekankan ke dalam acuan tat.
- 9 Ratakan permukaannya.
- 10 Letakkan isi buah nenas di tengah tengah pastri.
- 11 Taburkan salted egg crumble diatasnya.
- 12 Bakar pada suhu 170°C selama 20-25 minit.



KNORR Golden Salted Egg Powder



Planta Margarine



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