

Room



THE SCHOOL OF
ARTISAN FOOD

Recipe Handout

Introduction to Viennoiserie

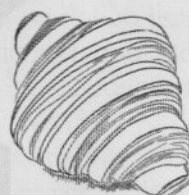
with Martha Brown

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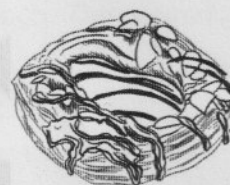
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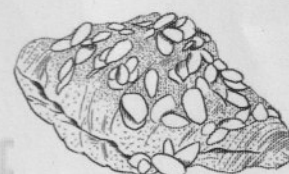
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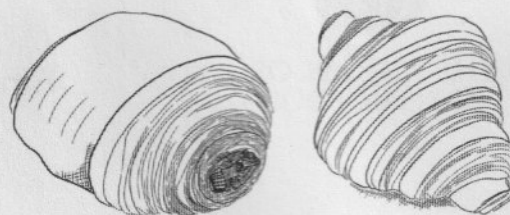
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Croissant Dough

This overnight yeasted dough builds gentle acidity during the cold fermentation to create a more complex final flavour.

Tip

Choose to freeze the laminated dough or shaped pastries to streamline your production schedule.

Recipe

Ingredients	Baker's %	Unit	Qty
Shipton Mill croissant flour	100	g	1000
Fresh yeast	4	g	40
Cold Water (4°C)	24	g	240
Whole Milk (4°C)	24	g	240
Fine sea salt	2	g	20
Caster sugar	12	g	130
Barley malt syrup	1	g	10
Unsalted butter	4	g	40
Laminating butter	50	g	500
TOTAL			2210 (1710 dough)

Recipe per person

Method

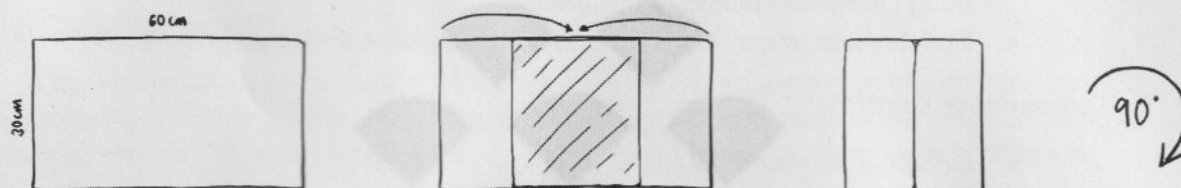
Key stage/ingredients	Method
Flour Yeast Water (4°C) Milk (4°C)	Add the ingredients to a spiral mixer and mix on slow speed for 6 minutes.
Salt Sugar	Weigh the salt and sugar into a small bowl. Mix the dough on fast speed for 4 minutes, sprinkling in the salt and sugar little by little in the first 2 minutes.
Unsalted butter	Cut the cold butter into small pieces. Mix the dough for a further 2-4 minutes on fast speed, until the butter is fully incorporated. Test the strength of the dough. The desired dough temperature after mixing is 24°C.
Divide	Divide the dough into 1710g portions, shape into ovals, cover and prove for 30 minutes. Flatten with a rolling pin into a rectangle around 34x25cm, wrap in plastic, freeze for 30-45 minutes, then retard overnight in the fridge.
Laminating butter	Plasticise the laminating butter using a pastry break, rolling the butter to 30x30cm. Chill if you are not using this straight away.
Incorporate the butter	Remove the retarded dough from the fridge. Using the pastry break, roll the dough so it is twice as wide as the butter in one direction, and equal in width in the other direction (30x60cm). Place the plasticised butter in the centre of the dough, then fold the other half of the dough around the butter, creating a sandwich. Use a rolling pin to connect the dough and butter. Turn the block 90 degrees on the pastry break.
Roll out the dough	Roll out the incorporated butter block to around 8mm thick. Cut the uneven ends of the block so that you can clearly see the dough/butter/dough layering. Reserve the offcuts in the fridge for another use.

First fold	Create a single fold following the guidance below. Using a knife, make a small cut at the top and bottom of each folded edge to release the tension in the dough. Again use a rolling pin to connect the folded dough together. Then turn the block 90 degrees on the pastry break.
Second fold	Create a double fold following the guidance below. Using a knife, make a small cut at the top and bottom of each folded edge to release the tension in the dough. Wrap the dough well and rest in the freezer for 30 minutes. Transfer the dough to the fridge until needed.
Shaping	Roll the dough to the correct width and depth below. Cut 0.5cm from the top and bottom edges of your dough, exposing the laminations. Using a pastry ruler divide the dough into the following sizes, depending on the product you are creating: Roll block to 36cm wide, then down to 3.5 on pastry break Croissant – 9x35cm Cruffin – 4x12cm (x3) Roll block to 40cm wide, then down to 4 on pastry break Pain au Chocolat – 7x20cm Bear Claw – 7x20cm Danish Pastry (flat squares) – 10x10cm Choose to freeze the shaped pastries before the final prove for up to 7 days.
Prove	Prove at 26-28°C / 75-80% humidity for 2-3 hours. Egg wash gently using a mixture of equal weight double cream and egg yolk. Bake at 175°C for 18 minutes in a convection oven.

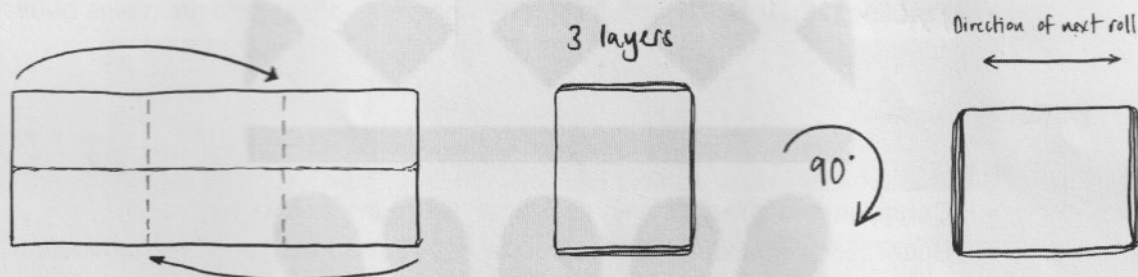
A single fold creates 3 layers, by folding the rolled dough like a letter. A double fold creates 4 layers, by folding each end of the rolled dough inwards to butt up against each other, then folding the whole block in half, creating the look of a book.

Most bakeries now use 1 x double fold + 1 x single fold to laminate croissants. You can also use 3 x single folds. If you are making more than 2 folds, you must rest and chill the block between the 2nd and 3rd folds.

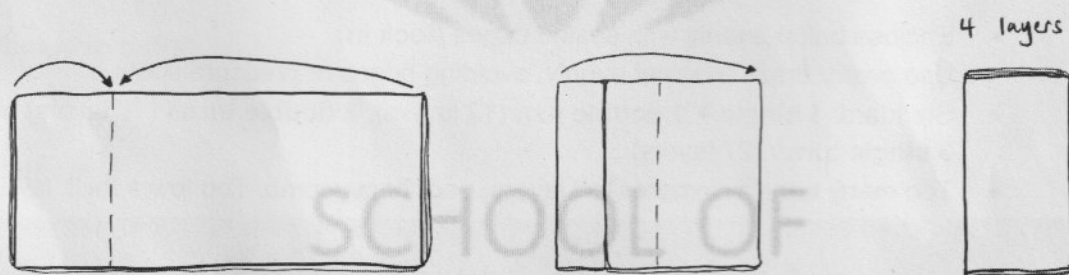
Lock in butter:



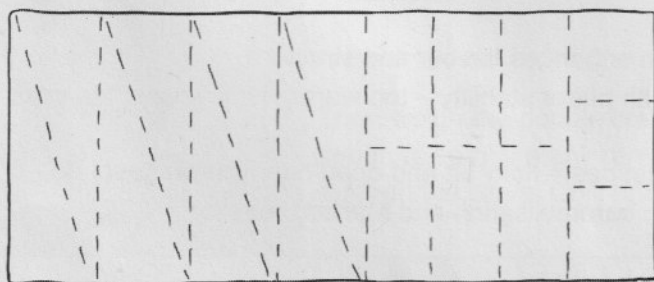
Single fold:



Double fold:



Dividing: NB only use this dividing method if you are creating multiple types products from a single block of dough. It is best to use a block for a single type of product. Create isosceles triangles rather than right angle triangles for the best results.



Additional Notes

Dough Rheology & Structure

- Balance between elasticity (to hold gas) and extensibility (to laminate without tearing).
- Mix gently: over-mixing = excessive shrinkage; under-mixing = weak dough.
- Hydration must be low to allow dough and fat to behave similarly, but also allow dough to remain plastic and workable.
- Enrichments (sugar, eggs, milk, fat) soften gluten and alter fermentation.

Temperature Control

- Dough after mixing: **22–24°C**
- Butter: **14–16°C** to ensure same plasticity as dough.
- Cool working environment prevents butter bleed: **18–19°C**
- Retardation (overnight at **4–6°C**) develops flavour and dough strength.
- Proofing: **26–28°C, 75–80% humidity** - prevents drying and maintains butter integrity.

Butter Preparation

- High-fat (dry) butter (**82–84%**) preferred for plasticity
- Condition and sheet to even thickness before lamination.
- Butter block should match dough size at all times to ensure even lamination.
- Butter must bend/stretch with the dough, not crack or ooze.

Lamination Technique

- Enclose butter evenly with sealed edges (**lock in**)
- Use pastry break to sheet evenly, avoiding ridges or pressure spots.
- Standard: **1 single + 1 double** turn (12 layers), **2 double turns** (16 layers) or **3 single turns** (27 layers)
- Too many turns = compressed layers, poor honeycomb. Too few = thick layers, uneven texture, too crisp.
- Rest dough in fridge or freezer between turns to relax gluten, stabilise butter and slow fermentation
- Goal: preserve thin butter films between gluten sheets.

Fermentation & Baking

- Cold proofing/retardation enhances flavour and structure.
- Balance yeast activity with butter stability – too warm, butter melts; too cold, fermentation stalls.
- Steam from butter + yeast gas = flaky lift and open honeycomb structure.
- Colour develops through caramelisation and Maillard reaction.



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Rich egg wash

A high shine finish for tart shells, puff pastry products and viennoiserie. Add more cream for a slightly less rich wash if preferred.

Tip

For an extra high shine finish, use multiple coats of the wash, allowing it to dry between each application.

Recipe

Ingredients	Unit	Qty
Egg yolk	g	100
Double cream	g	50-100
TOTAL		150-200

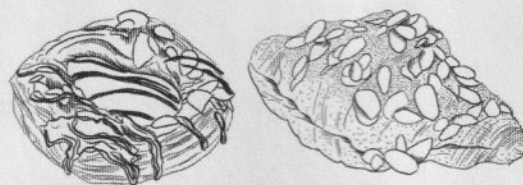
Recipe in pairs

Method

Key stage/ingredients	Method
Yolks	Separate the yolks into a sieve, over a container. Break the yolks apart.
Double cream	Then weigh the double cream through the yolky sieve, using a spoon to combine any remaining yolk with the cream to ease it through the sieve. Chill until needed.



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Crème Patissiere / Crème Diplomat

An absolute staple in any patisserie, crème patissiere is a bake stable custard is used as a filling in cakes, tarts, doughnuts, Danish pastries and more. It is also used as an ingredient in a variety of other patisserie staples.

Tip

Clingfilm directly on top of the custard as soon as it is made to stop a skin forming.

Recipe *Want scramble / sets firmly | Cramp pot with plain flour to stop double the weight*

Ingredients	Unit	Qty
Whole milk	g	500
Vanilla paste	g	5
Egg yolk	g	100
Corn starch	g	35
Caster sugar	g	100
Butter	g	60
Gelatine	(sheet)	(1)
Double cream	(g)	(400)
TOTAL		800 (1200)

NB The gelatine and double cream are used to make crème diplomat only.

Recipe in pairs

Method

Key stage/ingredients	Method
Whole milk Vanilla paste	Bring the milk and vanilla paste to a boil.
Gelatine	If making crème diplomat, bloom the gelatine in cold water.
Egg yolk Caster sugar Corn starch	Meanwhile, in a metal bowl, whisk the egg yolk and caster sugar until lighten in colour. Then whisk in the cornflour.
Cook	Once the milk is boiled, pour a small amount, while whisking, over the egg mixture to temper. Then continue to pour the whole pan into the egg mixture, whisking continuously to incorporate evenly. Return this mixture back to the saucepan and cook, again whisking constantly to prevent the custard catching on the base of the pan. do cornstarch in pan and cook → diplomat only → Then add butter but or kev does it → shaves off in micro wave so should be fine Allow to boil for 2 minutes to fully cook the corn starch.
Gelatine Butter ↳ put	Remove from the heat. Stir in the bloomed gelatine if using until fully melted. Then add the butter in small pieces, stirring well. Pour the pastry cream into a shallow tray to cool quickly, covering with clingfilm. - could use chocolate for flavor
Use	Beat the pastry cream to smoothen the texture before use.
Diplomat	Whip double cream to stiff peaks, then fold into the beaten crème patissiere.

If you omit the gelatine from this recipe but use the whipped cream, you have made Crème Légère. Add between 50-100% of the weight of the Crème Patissiere in whipped cream, the more you add the looser/lighter the texture will be.



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Almond Cream

Another staple patisserie recipe. It is made by combining a frangipane with crème pâtissière, to lighten the texture. Use to fill almond croissants, bear claws and as an alternative to frangipane in fruit tarts.

Tip

The mixture solidifies when chilled, so either use freshly made, or re-beat once it has been refrigerated to loosen.

Recipe

*Could change the nuts for
spice etc
different
nuts*

Ingredients	Unit	Qty
Butter	g	150
Icing sugar	g	150
Ground almonds	g	250
Corn starch	g	30
Egg yolk	g	60
Crème pâtissière	g	200
TOTAL		740

Recipe in pairs

Method

Key stage/ingredients	Method
Butter	Beat the butter in a stand mixer until completely soft and smooth
Icing sugar Ground almonds Corn starch	Whisk together the dry ingredients in a bowl, then add to the stand mixer and beat with the butter until smooth.
Egg yolk	Add the yolks to the mixer and fully combine.
Crème pâtissière	Add the custard to the frangipane in the mixer and beat slowly to fully combine. Transfer into a piping bag or container and store in the fridge until required.

Crossing above (internal temp) = almost 85°C

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Poached Rhubarb

Early season Yorkshire forced rhubarb is perfectly pink to ruby red. By gently poaching the rhubarb before baking into tarts and Danish pastries, the sticks will not splinter apart as when raw.

Tip

Lemon, vanilla, cardamom or ginger work especially well as flavourings with rhubarb.

Recipe

Ingredients	Unit	Qty
Yorkshire forced rhubarb	g	300
Granulated sugar	g	500
Water	g	500
Vanilla paste	g	5
Lemon (sliced)	no.	0.5
TOTAL		300

Recipe in pairs

Method

Key stage/ingredients	Method
Granulated sugar Water Vanilla Lemon	In a small saucepan, weigh the water and caster sugar and set over a high heat to boil. Boil the syrup for around 10 minutes, until it coats the back of a spoon.
Rhubarb	Wash and cut the rhubarb into 8cm long sticks.
Poach	Turn off the heat and drop the rhubarb sticks into the boiling syrup. Cover with a cartouche (a piece of silicone paper) Allow to cool and store in the fridge until needed.
Note	If you don't plan to cook the rhubarb again (i.e on a Danish pastry) you may wish to leave the rhubarb and syrup on a low heat for a few minutes. Remember that the rhubarb will continue to soften in the hot syrup even after it is removed from the heat. You may wish to boil some of the syrup further once the rhubarb has been removed to create a thicker glaze.

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Strawberry Gel

Quick to make, this gel captures a classic summer flavour in a tart gel that adds a freshness to layered desserts or pastries. Use other berry purees, choosing to either strain them for a clear gel or use the whole fruit for a more substantial texture.

Tip

Use either as a set gel or blended to a pipeable consistency for decoration and desserts.

Recipe

No need to freeze so using Agar

*Agar source
1g = 400g*

Ingredients	Unit	Qty
Strawberries - <i>blended</i>	g	200
Lemon juice	g	20
Caster sugar	g	50
Agar agar	g	2
TOTAL	g	272

Recipe per pair

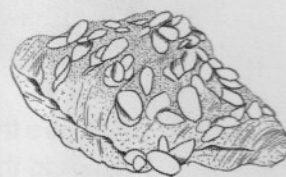
Method

Key stage/ingredients	Method
Strawberries Lemon juice	Remove the tops of the strawberries and cut roughly into a jug. Add the lemon juice and using an immersion or nutribullet type blender, puree until completely smooth. Pour into a small saucepan.
Caster sugar Agar agar	In a small bowl, weigh the sugar and agar and whisk to fully combine. Add this to the saucepan and bring the mixture to the boil. Boil for 2 minutes.
Setting	Pour into a shallow tray to set (if making a pipeable gel) or straight into your dessert for a set layer. Allow to cool, then chill for around 30 minutes to fully set.
Gel <i>switch with other fruits for gels</i>	Once completely set, re-blend to create a pipeable gel. Try using 200g raspberries instead of the strawberries and lemon juice (raspberries are tarter than strawberries, so don't require the additional acid).

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Simple Recipes (per pair)

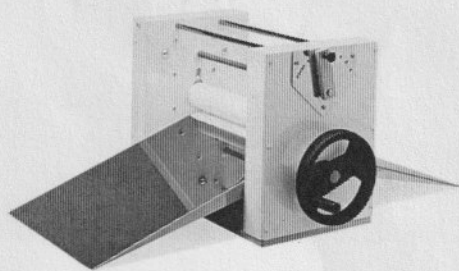
Crumble

Ingredients	Unit	Qty
Unsalted butter	g	50
Plain flour	g	75
Rolled oats	g	25
Demerara sugar	g	50
TOTAL		200

Brandy Syrup

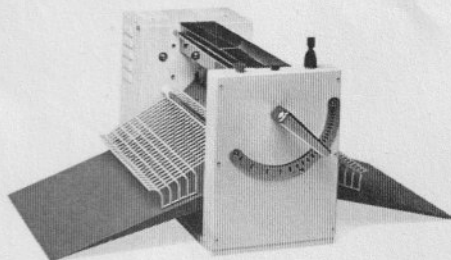
Ingredients	Unit	Qty
Granulated sugar	g	250
Water	g	250
Cooking brandy	g	50
TOTAL		550

PASTRY BREAKS / DOUGH SHEETERS



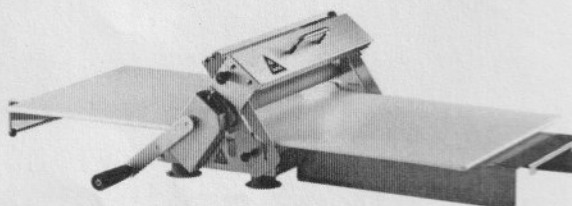
££

Rollers: Manual
Conveyor: Stationary - Stainless steel
Power: None
Position: Tabletop



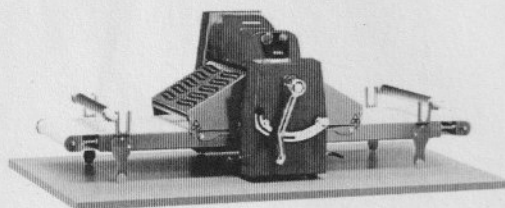
£££

Rollers: Electric
Conveyor: Stationary - Stainless steel
Power: Single phase
Position: Tabletop



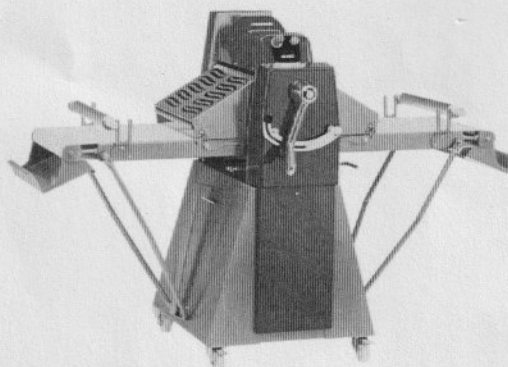
£

Rollers: Manual
Conveyor: Manual - Polypropylene
Power: None
Position: Tabletop



££££

Rollers: Electric
Conveyor: Electric - Canvas
Power: Single or 3 phase
Position: Tabletop



£££££

Rollers: Electric
Conveyor: Electric - Canvas
Power: Single or 3 phase
Position: Floor-standing