

KOMPLET Sweet Soft 20

For both light and enriched yeast dough products

CONCENTRATED PREMIX FOR THE PREPARATION OF A WIDE RANGE OF PRODUCTS WHICH INCLUDE: HAMBURGER/HOT DOG ROLLS, SWEET BUN DOUGHS, BRIOCHE, BUTTER YEAST CAKES, BERLINER, ETC.



Bake the best with something good!



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PRODUCT ADVANTAGES

20% Concentrated Mix.

Produces a wide range of yeast raised products. Very soft texture with an excellent shelf life on each product. Ideal for retarded doughs and interrupted fermentation.

- Freeze and thaw stable.
- Multi-Purpose Mix allows one to reduce their storage space by not having to purchase each specific product individually.
- Excellent volume with a very soft crumb.



Basic recipe: Sweet Yeast dough

MULTI-PURPOSE SWEET YEAST DOUGH

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Fresh yeast (dried yeast 25 g)	70 g
Water	500 g
Total weight	1.830 g

Method:

Make a dough out of all the ingredients.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 15 minutes



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Soft rolls

**VERY SOFT TEXTURE WITH
A GOOD SHELF LIFE**



KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Eggs	50 g
Fresh yeast (dried yeast 25 g)	70 g
Water	500 g
Total weight	1.880 g

Yield: 30 pieces

Method:

Make a dough out of all the ingredients.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 15 minutes

After resting, scale the dough into 1800 g (30er) pieces, shape round and rest for another 5 minutes.

Scale the dough with a dough divider and shape round.

Proving time: approx. 45 minutes

After proving brush the dough with egg wash.

Baking temperature: 180 °C

Baking time: approx. 16 minutes

This dough is also particularly suitable for the preparation of **Hamburger Buns**.



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**Method:**

Make a dough out of all the ingredients except the **Topping** and the **Finish**.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 15 minutes

Butter Yeast Cake

**FOR A CLASSIER CAKE
WITH A FULL-BODIED TASTE**

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Eggs	100 g
Fresh yeast (dried yeast 25 g)	70 g
Water	400 g

Topping:

KOMPLET Creme Patissiere	40 g
Butter, soft	180 g
Sugar	140 g
Water	50 g

Finish:

Almond, sliced	70 g
Sugar	50 g
Fresh cream, liquid, unsweetened	100 g

Total weight	2.460 g
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Yield: 15 pieces

After resting, scale the dough into 120 g pieces. Make the pieces round and rest it for another 5 minutes. Roll out into small round tins and let prove.

Proving time: approx. 40 minutes

Mix all the ingredients for the **Topping** for 3 minutes on medium speed. After proving pipe small amounts of the **Topping** onto the surface of the dough. After this dust it with the almond and the sugar

Baking temperature: 220 °C

Baking time: approx. 12 minutes

Directly after baking brush the fresh cream onto the dough.

This dough is also particularly suitable for the preparation of **Cinnamon Buns**.





French Croissant

LIGHT AND CRISP WITH GOOD VOLUME

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	100 g
Eggs	100 g
Fresh yeast (dried yeast 25 g)	70 g
Water	380 g

For lamination:	
Puff pastry margarine	600 g

Total weight	2.350 g
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Yield: 41 pieces of 60 g

Method:
Mix a dough with all ingredients.

Mixing time:
Spiral mixer: 3 minutes slow + 5 minutes fast

Dough temperature: approx. 25 °C
Dough resting time: 15 minutes

Fold 600 g puff pastry margarine into the above dough quantity (approx. 1.700 g), give 3 single or 2 double folds (for 1.000 g dough 350 g puff pastry margarine).
Make up: Pin out the dough to 2,5 mm thickness and make up as usual.

Baking temperature:
190 °C
Baking time:
18 minutes



Danish Pastry

EASY TO HANDLE, WITH A GOOD SHELF LIFE

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	80 g
Butter, soft	100 g
Eggs	100 g
Fresh yeast (dried yeast 25 g)	70 g
Water	400 g

For lamination:	
Puff pastry margarine	500 g

Total weight	2.250 g
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Yield: 37 pieces of 60 g

Method:
Mix a dough with all ingredients.

Mixing time:
Spiral mixer: 3 minutes slow + 5 minutes fast

Dough temperature: approx. 25 °C
Dough resting time: 15 minutes

Fold 500 g puff pastry margarine into the above dough quantity (approx. 1.700 g), give 3 single or 2 double folds (for 1.000 g dough 300 g puff pastry margarine).
Make up: Pin out the dough to 2,5 mm thickness and make up as usual.

Baking temperature: 190 °C
Baking time: 18 minutes



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Brioche

FRENCH-STYLE DELICACY

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	200 g
Eggs	150 g
Fresh yeast (dried yeast 35 g)	100 g
Water	400 g

Total weight 1.950 g

Yield: 6 pieces

Method:
Mix a dough with all ingredients.

Mixing time:
Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 15 minutes

After resting, scale the dough into 100 g pieces. Make the pieces round and rest for another 5 minutes. With 3 dough pieces make up a twist.

Proving time: approx. 35 minutes

Baking temperature: 180 °C

Baking time: approx. 22 minutes



Yeast Raised Donut

EVERYBODY'S FAVOURITE CAKE
WITH A RICH, MOIST CRUMB

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Butter, soft	150 g
Eggs	150 g
Fresh yeast (dried yeast 25 g)	70 g
Water	320 g

Total weight	1.690 g
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Yield: 33 pieces

Method:

Mix a dough with all ingredients.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 10 minutes

Roll out to approx. 8 mm height. Allow to relax and cut out with Donut cutter.

Proving time: 30 minutes at 35 °C
and 70% rel. humidity

After proving, the dough should be allowed to rest for 15 minutes at room temperature. The surface of the dough must be "dry" before baking.

Frying temperature: 190 °C

Frying time: 45 seconds, each side

After frying dust with **KOMPLET Neuschnee** or dip into **KOMPLET Magic Fondant**.



Berliner

LIGHTER EUROPEAN DOUGHNUT
- TRY IT FILLED WITH JAM OR CUSTARD-

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Butter, soft	100 g
Eggs	200 g
Fresh yeast (dried yeast 25 g)	70 g
Water	300 g

Total weight	1.670 g
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Yield: 41 pieces

Method:

Mix a dough with all ingredients.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 25 °C

Dough resting time: 15 minutes

After resting, scale the dough, slightly rework round and allow to rest for another few minutes.

Scaling weight: 1.200 g (30er)

Work off as usual.

Proving time: approx. 50 minutes, then give another 15 minutes at room temperature

Frying temperature: 170 °C

Frying time: 3,5 + 3,5 + 1,5 min.

After frying dust with **KOMPLET Neuschnee**.



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Stollen

THE GERMAN FESTIVE CAKE PAR EXCELLENCE!

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	80 g
Butter, soft	400 g
Eggs	100 g
Fresh yeast (dried yeast 35 g)	100 g
Water	300 g
Fruit Mix:	
Raisins	500 g
Apricots, dried, sliced	200 g
Almonds, slivered	200 g
Hazelnut, whole nuts	200 g
To spread on top:	
Butter, liquid	200 g
Sugar	200 g
Topping:	
KOMPLET Neuschnee	50 g
Total weight	3.530 g

Yield: 15 pieces

Method:

Make a dough out of all the ingredients except the **Fruit Mix**, the butter spread and the **Topping**.

Mixing time:

Spiral mixer: 3 minutes slow + 8 minutes fast

At the end of the mixing time, mix the fruit carefully into the dough (approx. 1 min. on slow)

Dough temperature: approx. 25 °C

Dough resting time: approx. 10 minutes

After resting, scale the dough into 200 g pieces, mould them, place into tins and leave to prove.

Proving time: approx. 40 minutes

After proving bake without steam.

Baking temperature: 170 °C

Baking time: approx. 30 minutes

Directly after baking brush the stollen with liquid butter and roll the surface in sugar. After cooling dust with **KOMPLET Neuschnee**.



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