



Easy Soft'r 10/100



Recipes
for
inspiration





Easy Soft'r 10/100 is a concentrated mix to bake stunning-quality soft buns and rolls at a reduced cost and improved nutritional profile.



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Cinnamon Roll

Ingredients

	%	g
Flour	100	1000
Water ±	48	480
Sugar	8	80
Eggs	5	50
Fresh Yeast*	4	40
Easy Soft'r 10/100	10	100
Total Dough		1750

Filling

Aristo Primeur cake	250
Sugar	250
Cremyvit powder	25
Cinnamon powder	10

Working method

Mixing Spiral	4 min. slow, ± 6 min. fast.
Dough Temperature	27°C
Bulk Fermentation	30 min. at -20°C, covered with plastic sheet.
Make Up	Roll out at ± 3 mm. Spread the filling and roll up. Cut circles and place in hamburger bun trays.
Final Fermentation	± 75 min. at 28°C — 85% RH
Decoration before baking	Brush with Sunset Glaze .
Oven Temperature	230°C
Baking Time	± 10 min.

* If using instant yeast, divide the amount by 3.



Croissant

Ingredients

	%	g
Flour	100	1000
Water ±	48	480
Sugar	8	80
Eggs	5	50
Fresh Yeast*	5	50
Easy Soft'r 10/100	10	100
Total Dough		1750

Lamination

(per kg dough for folding)

Mimetic	g
	330

Working method

Mixing Spiral	4 min. slow, ± 5 min. fast.
Dough Temperature	22°C
Bulk Fermentation	30 min. at -20°C covered with plastic sheet. Then ± 60 min. at +5°C.
Make Up	Give 2 single folds and place back at -20°C for 30 min. Give another single fold and roll out to desired thickness. ± 2.8 mm. Cut Δ base 11 cm height 22 cm and roll up.
Final Fermentation	± 75 min. at 28°C — 85% RH
Decoration before baking	Brush with Sunset Glaze .
Oven Temperature	200°C
Baking Time	± 16 min. with initial steam.

* If using instant yeast, divide the amount by 3.



Hamburger Bun

Ingredients

	%	g
Flour	100	1000
Water ±	60	600
Sugar	13	130
Fresh Yeast*	4	40
Oil	2	20
Easy Soft'r 10/100	10	100
Sapore Panarome	2	20
Total Dough		1910

Filling

Filet corn chicken
 Red curry
 Coriander thai
 Lemon chili
 Wakame
 Egg mimosa
 Fresh mint leaves
 Salad

Working method

Mixing Spiral	3 min. slow, ± 6 min. fast.
Dough Temperature	28°C
Bulk Fermentation	10 min.
Scale	1700 g / 30 pcs.
Intermediate Proof	10 min.
Make Up	Round and dip in sesame seeds.
Final Fermentation	15 min. in bakery and flatten down. ± 70 min. at 40°C — 90% RH.
Oven Temperature °C	240°C
Baking Time	9 min.

* If using instant yeast, divide the amount by 3.



Raspberry Flower

Ingredients

	%	g
Flour	100	1000
Water ±	48	480
Sugar	8	80
Fresh Yeast*	5	50
Eggs	5	50
Easy Soft'r 10/100	10	100
Total Dough		1760

Filling

	g
Cremyvit Classic	375
Cold water	1000

Tips & tricks

Decorate with raspberry and red currant on stick and dust fruit with icing sugar.

Working method

Mixing Spiral	4 min. slow, ± 5 min. fast.
Dough Temperature	22°C
Bulk Fermentation	30 min. at -20°C covered with plastic sheet. Then ± 60 min. at +5°C.
Filling	Add the Cremyvit Classic to the cold water and whisk for 2 min. at high speed. Your custard cream is now ready to use.
Make Up	Give 2 single folds and place back at -20°C for 30 min. Give another single fold. Roll out to 3.5 mm. Cut out circle and cut design. Pipe the filling and fold over.
Final Fermentation	± 75 min. at 28°C — 85% RH.
Decoration before baking	Brush with eggs.
Oven Temperature	210°C
Baking Time	± 16 min. with initial steam.

* If using instant yeast, divide the amount by 3.



Sausage Roll

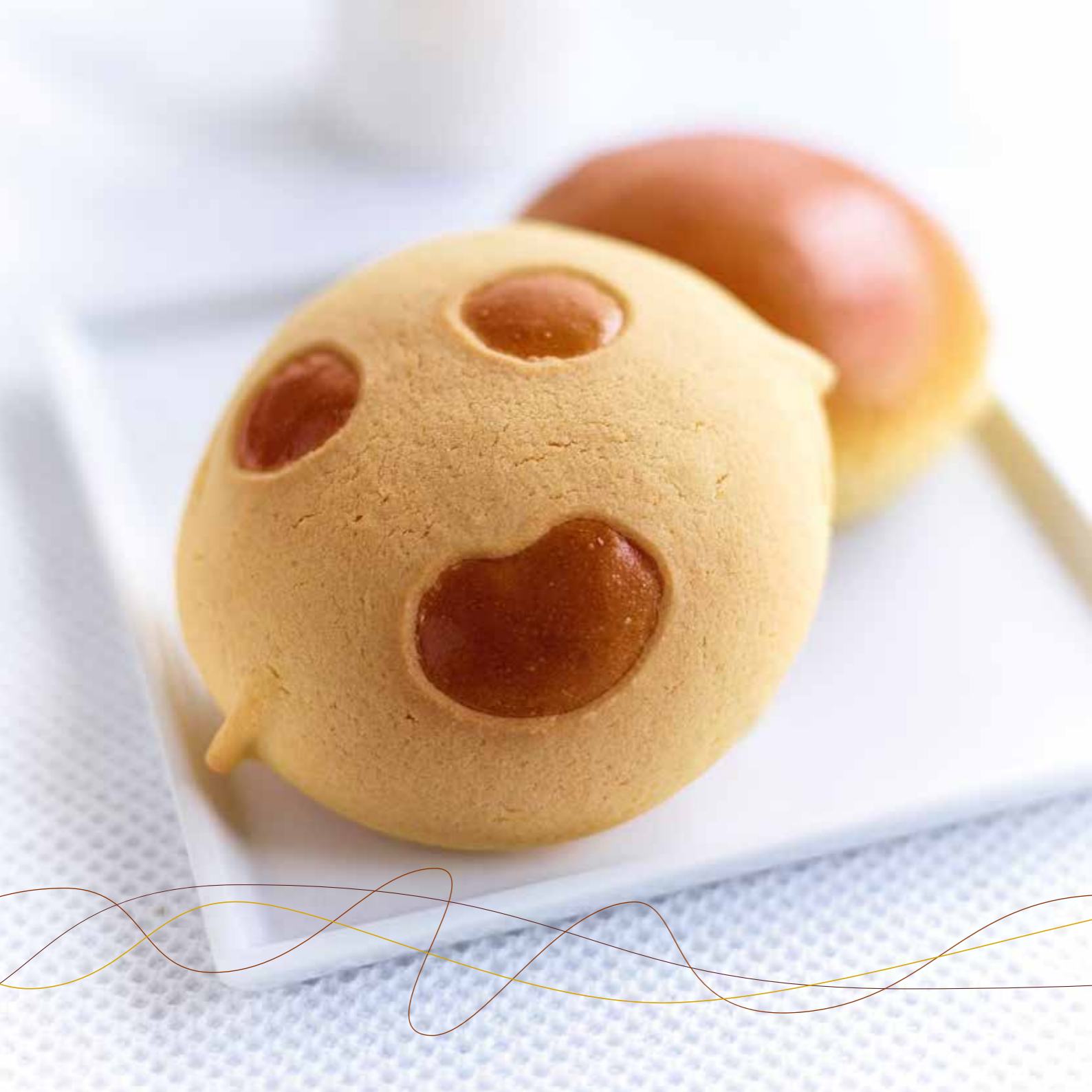
Ingredients

	%	g
Flour	100	1000
Water ±	38	380
Sugar	15	150
Eggs	10	100
Fresh Yeast*	6	60
Easy Soft'r 10/100	10	100
Aristo margarine	5	50
Sapore Carmen	5	50
Total Dough		1890

Working method

Mixing Spiral	3 min. slow, 3 min. fast. Add the Aristo margarine . 3 min. slow, ± 4 min. fast.
Dough Temperature	28°C
Bulk Fermentation	10 min.
Scale	45 g
Intermediate proof	10 min.
Make Up	Roll out long and roll around a sausage.
Final Fermentation	± 60 min. at 28°C — 85% RH.
Decoration before baking	Brush with Sunset Glaze .
Oven Temperature	240°C
Baking Time	± 8 min.

* If using instant yeast, divide the amount by 3.



Smiley Bun

Ingredients

	%	g
Flour	100	1000
Water ±	38	380
Sugar	15	150
Eggs	10	100
Fresh Yeast*	6	60
Easy Soft'r 10/100	10	100
Aristo margarine	5	50
Sapore Carmen	5	50
Total Dough		1890

Working method

Mixing Spiral	3 min. slow, 3 min. fast. Add the Aristo margarine . 3 min. slow, ± 4 min. fast.
Dough Temperature	28°C
Bulk Fermentation	10 min.
Scale	45 g
Intermediate proof	10 min.
Make Up	Mould round.
Final Fermentation	± 60 min. at 28°C — 85% RH.
Decoration before baking	Brush with Sunset Glaze and place a round layer of sugar dough on top.
Oven Temperature	240°C
Baking Time	± 8 min.

* If using instant yeast, divide the amount by 3.



Sweet Roll

Ingredients

	%	g
Flour	100	1000
Water ±	38	380
Sugar	15	150
Eggs	10	100
Fresh Yeast*	6	60
Easy Soft'r 10/100	10	100
Aristo margarine	5	50
Sapore Carmen	5	50
Total Dough		1890

Filling

Vivafil apricot
Tegral Belgian moist chocolate cake

Working method

Mixing Spiral	3 min. slow, 3 min. fast. Add the Aristo margarine , 3 min. slow, ± 4 min. fast.
Dough Temperature	28°C
Bulk Fermentation	10 min.
Scale	45 g
Intermediate Proof	10 min.
Make Up	Shape according to your inspiration.
Final Fermentation	± 60 min. at 28°C — 85% RH.
Decoration before baking	Brush with Sunset Glaze .
Oven Temperature	240°C
Baking Time	± 8 min.

Tips & Tricks

You can play with different fillings such as **Vivafil apricot** or prepare a batter of **Tegral Belgian moist chocolate cake**.

* If using instant yeast, divide the amount by 3.



Brioche

Ingredients

	%	g
Flour	100	1000
Water ±	23	230
Eggs	20	200
Sugar	12	120
Fresh Yeast*	6	60
Egg yolk	5	50
Easy Soft'r 10/100	10	100
Aristo margarine	10	100
Sapore Carmen	10	100
Total Dough		1960

Working method

Mixing Spiral	3 min. slow, 3 min. fast. Add the Aristo margarine , 3 min. slow, ± 4 min. fast.
Dough Temperature	28°C
Bulk Fermentation	10 min.
Scale	1000/30
Intermediate Proof	10 min.
Make Up	6 round balls in brioche mould.
Final Fermentation	± 60 min. at 28°C — 85% RH
Decoration before baking	Brush with Sunset Glaze .
Oven Temperature	180°C
Baking Time	± 25 min.

* If using instant yeast, divide the amount by 3.

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