

Easy Soft'r 10/100

For your soft and sweet recipes



With their smooth texture and appetizing look, soft breads are an invitation for a moment of indulgence. It is difficult to resist their charm. As a matter of fact, their popularity around the globe has never been as high as today.

On the other hand though, consumers are becoming ever more demanding. Not only in terms of freshness and taste, but also about nutritional facts. They pay particular attention to the calories and fat content of their bakery food.

To conciliate your consumers' expectations with your own daily commitment of offering high-quality products at a controlled cost, you can now count on the **Easy Soft'r 10/100**. Including Puratos' latest soft bread technology, Easy Soft'r 10/100 is a convenient mix which allows you to bake a wide range of soft buns and rolls with a fantastic freshness and texture, while improving cost management and optimizing the nutritional profile of these breads.

In this booklet, discover 8 classic or inspirational recipes to amaze your consumers with delicious soft breads developed with the Easy Soft'r 10/100. Enjoy!

With the Easy Soft'r 10/100, bake stunning-quality soft buns and rolls with improved nutritional profile and at a controlled cost:

- Up to -5,5% on recipe cost*
- Up to -13% of kcal*
- Up to -47% of fat*
- Up to -35% of saturated fat*

** depending on scratch recipe used.
Reference product = Danish sweet bun –
scratch recipe with 7.5% margarine.*

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Cinnamon Roll

INGREDIENTS

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

Filling	g
Aristo Primeur cake	250
Sugar	250
Cremyvit powder	25
Cinnamon powder	25

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

WORKING METHOD

Mixing

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/filling

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

Decoration before baking	Brush with Sunset Glaze .
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Baking

Oven temperature	230°C
Baking time	± 10 min.



Croissant

INGREDIENTS

Dough 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)	g
Mimetic	330

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

WORKING METHOD

Mixing

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/filling

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

Decoration before baking	Brush with Sunset Glaze .
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Baking

Oven temperature	200°C
Baking time	± 16 min. with initial steam.



Hamburger Bun

INGREDIENTS

Dough 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

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

WORKING METHOD

Mixing

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/filling

Make up	Round and dip in sesame seeds.
Final fermentation	15 min. in bakery and flatten down. ± 70 min. at 40°C - 90% RH.

Baking

Oven temperature	240°C
Baking time	9 min.



Raspberry Flower

INGREDIENTS

Dough 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
Mimetic (per kg dough for folding)	330
Red currants + raspberries	300
Orange juice	100
Lemon juice	1 pc
Sugar	65
CPT	25
Adding sugar	30
Stability	20

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

WORKING METHOD

Mixing

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/filling

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. Place the filling and fold over.
Final fermentation	± 75 min. at 28°C - 85% RH.

Decoration before baking

Decoration before baking	Brush with eggs.
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Baking

Oven temperature	210°C
Baking time	± 16 min. with initial steam.

Tips & Tricks

Decorate with raspberry and red currant on stick and using icing sugar.



Sausage Roll

INGREDIENTS

Dough 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

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

WORKING METHOD

Mixing

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/filling

Make up	Roll out long and roll around a sausage.
Final fermentation	± 60 min. at 28°C — 85% RH.

Decoration before baking

Decoration before baking	Brush with Sunset Glaze .
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Baking

Oven temperature	240°C
Baking time	± 8 min.



Smiley Bun

INGREDIENTS

Dough 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

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

WORKING METHOD

Mixing

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/filling

Make up	Mould round.
Final fermentation	± 60 min. at 28°C — 85% RH.

Decoration before baking

Decoration before baking	Brush with Sunset Glaze and place a round layer of sugar dough on top.
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Baking

Oven temperature	240°C
Baking time	± 8 min.



Sweet Roll

INGREDIENTS

Dough 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

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

WORKING METHOD

Mixing

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/filling

Make up	Shape according to your inspiration.
Final fermentation	± 60 min. at 28°C - 85% RH.

Decoration before baking

Decoration before baking	Brush with Sunset Glaze .
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Baking

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**.



Brioche

INGREDIENTS

Dough 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

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

WORKING METHOD

Mixing

Mixing spiral	3 min. slow, 3 min. fast. Add the Aristo margarine , 3 min. slow, ± 4 min. fast.
Dough temperature	28°C
Bulk fermentation	1000/30
Scale	10 min.
Intermediate Proof	10 min.

Make up/filling

Make up	6 round balls in brioche mould.
Final fermentation	± 60 min. at 28°C - 85% RH

Decoration before baking

Decoration before baking	Brush with Sunset Glaze .
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Baking

Oven temperature	180°C
Baking time	± 25 min.

Easy Soft'r 10/100

Cost and efficiency

More Money!

Up to -5,5% on recipe cost*

Efficiency gain:
reduced scaling time

Increased yield

Differentiation and innovation

More Balanced Products!

Up to -13% of kcal*

Up to -47% of fat*

Up to -35% of saturated fat*

Allowing nutritional claims

Palm oil-free mix

Peace of mind

More Convenience!

High quality products:
Great texture and longer
lasting freshness

Less scaling of ingredients

No need to scale fat

* depending on scratch recipe used.
Reference product = Danish sweet bun – scratch recipe with 7.5% margarine

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