



Recipe Booklet

칸디아 스위트버터 세미나

by Pastry Chef François Galtier
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쉐프소개

François Galtier

Pastry chef, 프랑소와 갈티에

경력

WORLD PASTRY CUP BRONZE WINNER 2009

- Developed Candia Professional cream cheese with R&D team
- 제과 기술 컨설턴트



칸디아 스위트버터
포장단위 : 1kg

칸디아 엑스트라 소프트 버터
포장단위 : 250g



칸디아 휘핑크림 1L
Candia Whipping cream 1L
포장단위 : 1L



칸디아 버터 5kg
Candia Extra butter 5kg
프랑스 중남부 화산지역
토양의 우유로 독특한 맛을
가진 버터 / 포장단위 : 5kg



칸디아 롤버터 1kg
Candia Extra butter 1kg
프랑스 프렌치 버터 (공용점)
포장단위 : 1kg



칸디아 스위트버터 1kg
Candia Sheet butter 1kg
정통프렌치 페스츄리 버터
포장단위 : 1kg



칸디아 프랑스 크림치즈
Candia French Cream cheese
미국산과 다른 맛, 다른 물성
포장단위 : 1kg

I. COMPOSITION

- Croissant Dough
- Hazelnut Cream

II. CROISSANTS DOUGH

T55 밀가루 (프랑스산)	2000 g
Water (BT55°C)	900 g
Salt	40 g
SSD 골드	40 g
Sugar	200 g
Honey	80 g
칸디아 스위트버터 1kg	140 g
매지믹스 블루	20 g
칸디아 스위트버터 1kg	1000 g
프리미엄 스프링클 코코아파우더	SQ
Whole Milk	SQ

PROCESS:

Mix all ingredients, except second part of butter and color, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Scale one part of the dough at 3kg and mix the rest of the dough with cocoa powder already mixed with milk. Let about 15 min on table before making a flat rectangle and store in fridge at 4°C for 12h. Lamine the dough 4 times longer than larger, laminate butter 2 times longer than larger, and place the butter on the dough before you fold in 2. Turn 45°, laminate 4 times longer than larger and fold in 4. Moisten the surface, laminate the colored dough on same size as first dough and stick on the top. Let cooling down 1h in fridge at 4°C.

III. HAZELNUT CREAM

Corn Starch	50 g
Whole Milk	450 g
프라리 노사 W	240 g
무가당 헤이즐넛 페이스트	40 g

PROCESS:

Mix the powder with a little part of cold milk, warm up the rest of the milk and add the first preparation when it's boiling, to cook as custard cream. Incorporate the praline at the end and cooling down.



IV. MONTAGE

Lamine the croissant dough at 3,3mm, and cut rectangles 20x15cm. Cut lines on surface of colored dough and fill with some cream and roll them with the color outside. Let grow at 27°C for minimum 2h30. Brush or spray only egg white before baking in oven at 160°C for around 25min. Brush after baking with diluted with egg white glucose syrup to give the shiny and stick some roasted hazelnuts.

I. COMPOSITION

- Croissant Dough
- Raspberry Cream

II. CROISSANTS DOUGH

T55 밀가루 (프랑스산)	2000 g
Water (BT55°C)	900 g
Salt	40 g
SSD 골드	40 g
Sugar	200 g
Honey	80 g
칸디아 스위트버터 1kg	140 g
매지믹스 블루	20g
칸디아 스위트버터 1kg	1000 g
Red Food Color	SQ

PROCESS:

Mix all ingredients, except second part of butter and color, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Scale one part of the dough at 3kg and mix the rest of the dough with red color. Make a ball with a cross with a knife and let about 15 min on table before making a flat rectangle and store in fridge at 4°C for few hours. Lamine the dough 4 times longer than larger, laminate butter 2 times longer than larger, and place the butter on the dough. Cover the butter with the dough and fold in 2 again. Cut the sides of the dough to see all the layers. Turn 90°, laminate 4 times longer than larger and fold in 4. Cut again the sides of the dough. Moisten the surface, laminate the colored dough on same size as main dough and stick on the top. Let cooling down 1h in fridge at 4°C.

III. RASPBERRY CREAM

Sugar	120 g
Corn Starch	48 g
베리베리 산딸기 퓨레	450 g

PROCESS:

Mix the powders with a little part of cold puree, warm up the rest of the puree and add the first preparation when it's boiling, to cook as custard cream. Let cooling down in the fridge.



IV. MONTAGE

Lamine the croissant dough at 3 thickness and 38cm larger, cut triangles 9x38cm. Fill with some cream and roll them with the color outside. Let grow at 28°C for minimum 2h30. Brush or spray only egg white before baking in oven at 170°C for around 18min. Brush after baking with diluted glucose syrup to give the shiny.

*BT55°C = T° Mixing Room + T° Flour + T° Water

Example to calculate T° of Water:
BT55°C = 22°C + 20°C + x (x=13°C)

I. COMPOSITION

- Croissant Dough
- Topping Cream

II. CROISSANTS DOUGH

T55 밀가루 (프랑스산)	2000 g
Water (BT55°C)	900 g
Salt	40 g
SSD 골드	40 g
Sugar	200 g
Honey	80 g
칸디아 스위트버터 1kg	140 g
매지믹스 블루	20g
칸디아 스위트버터 1kg	1000 g
Water	SQ
Sugar	SQ

PROCESS:

Mix all ingredients, except second part of butter, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Make a ball with a cross with a knife and let about 15 min on table before making a flat rectangle and store in fridge at 4°C for few hours. Lamine the dough 4 times longer than larger, laminate butter 2 times longer than larger, and place the butter on the dough. Cover the butter with the dough and fold in 2 again. Cut the sides of the dough to see all the layers. Turn 90°, laminate 4 times longer than larger and fold in 4. Cut again the sides of the dough. Let cooling down 1h in fridge at 4°C. Lamine the croissant dough at 3 thickness and fold in 2 with a little of water between the layers. Cut rectangles of 10x7cm to be around 60g/rectangle. Let grow at 28°C for minimum 2h30. Brush some water on surfaces to stick some sugar (on the 2 sides) and bake in waffle machine at 180°C until the sugar caramelize on surface.

III. TOPPING CREAM

칸디아 크림치즈 1kg	300 g
Sugar	80 g
마다가스카르 부르봉 바닐라빈	1 pieces
칸디아 휘핑크림	700 g

PROCESS:

Mix cream cheese with sugar and vanilla seeds with whisk to get soft texture. Add fresh cream and whipt all together.



IV. MONTAGE

You can half bake the Croiffle and finish to bake only when need to be served. When the Croiffle is hot cover with some topping cream, crumble, caramel, or chocolate sauce... You can create different type of topping to personalize the flavours.

*BT55°C = T° Mixing Room + T° Flour + T° Water

Example to calculate T° of Water:
BT55°C = 22°C + 20°C + x (x=13°C)

I. COMPOSITION

- Puff Brioche Dough

II. PUFF BRIOCHE DOUGH

T55 밀가루 (프랑스산)	2000 g
Sugar	300 g
Salt	40 g
레몬제스트	40 g
SSD 골드	40 g
Eggs	600 g
Whole Milk	400 g
실론티 잎	40 g
매지믹스 블루	20g
칸디아 스위트버터 1kg	200 g
Black Food Color	SQ
칸디아 스위트버터 1kg	1000 g

PROCESS:

Boil the water with around 20% more quantity and infuse the tea for 15 min. Take out the tea, scale again to be the right quantity of water from recipe and let cooling down in refrigerator. Mix all ingredients, except second part of butter, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Devise the dough in 2 part of 1800g and add black color in one. Make balls with a cross cutted with a knife and let about 15 min on table before making a flat rectangle and store in fridge at 4°C for few hours. Laminare the natural dough 2 times longer than larger, laminate butter 2 times longer than larger, and place the butter on the dough. Finish with the black dough 2 times longer than larger. Fold in 2 and cut the sides of the dough to see all the layers. Turn 90°, laminate 4 times longer than larger and fold in 4. Cut again the sides of the dough. Let cooling down 1h in fridge at 4°C.



III. MONTAGE

Laminare the puff brioche dough at 3,3mm thickness, fold in 2 and stick with a little of water and cut some bands of 4cm and 42cm longer (around 150g). Fold in “S”, and place in the mold. Let grow at 28°C for minimum 3h. Bake at 155°C around 35min.

LITTLE HONEY

I. COMPOSITION

- Puff Brioche Dough
- Honey Cream Cheese Filling

II. PUFF BRIOCHE DOUGH

T55 밀가루 (프랑스산)	2000 g
Sugar	150 g
Honey	130 g
Salt	40 g
SSD 골드	40 g
Eggs	600 g
Whole Milk	400 g
매지믹스 블루	20g
칸디아 스위트버터 1kg	200 g
칸디아 스위트버터 1kg	1000 g

PROCESS:

Mix all ingredients, except second part of butter, at 1st speed for 10 min, and 2nd speed 4 min. The dough should be at 25°C after mixing. Make a ball with a cross cutted with a knife and let about 15 min on table before making a flat rectangle and store in fridge at 4°C for few hours. Laminate the dough 4 times longer than larger, laminate butter 2 times longer than larger, and place the butter on the dough. Cover the butter with the dough and fold in 2 again. Cut the sides of the dough to see all the layers. Turn 90°, laminate 4 times longer than larger and fold in 4. Cut again the sides of the dough. Let cooling down 1h in fridge at 4°C.

III. HONEY CREAM CHEESE FILLING

칸디아 크림치즈 1kg	500 g
Honey	75 g
Whole Milk	120 g
Whole Milk	120 g

PROCESS:

Mix Cream Cheese with honey and the first part of milk. Scrape well the bowl and add the rest of the milk.



IV. MONTAGE

Laminate the puff brioche dough at 3,3mm thickness and fold in 2 with a little of water between the layers. Cut some bands of 2cm larger, make a braid with 3 bands. You should calculate the volume of the mold (460ml for my mold), and devise by 4 to get the needed weight of dough for the mold (115g for my mold). Place the braid in ring into the mold and let grow at 28°C for minimum 3h. Bake with baking paper and heavy plate on top of the molds, at 160°C around 30min. Brush some diluted glucose on the surface when it's hot and let cooling down. Fill with honey cream cheese filling by a little hole.

I. COMPOSITION

- Sugar Dough
- Almond Cream
- Red Berry Creamy
- Almond Milk Mousseline
- Neutral Glaze

II. SUGAR DOUGH (for 8 Pies)

T55 밀가루 (프랑스산)	500 g
초미립 분당	200 g
Almond Powder	70 g
Sea Salt	2 g
칸디아 스위트버터 1kg	280 g
Eggs	100 g

PROCESS:

Mix all the powders with butter in cubes until sanded aspect without any pieces of butter. Add eggs and link the powder. Let cool down in the fridge. Roll to 3 mm thickness and place in the pie shape. Pre-Bake at 160°C for approximatively 15 minutes on Silpain.



III. ALMOND CREAM (for 8 Pies)

칸디아 소프트 버터	200 g
Sugar	200 g
마다가스카르 부르봉 바닐라빈	1 pcs
Egg	200 g
Almond Powder	200 g
IQF 블루베리	80 g
당적 블루베리 F	80 g
IQF 라즈베리	100 g
반당적 크란베리 홀	40 g

PROCESS:

Mix soft butter directly from the fridge with sugar and vanilla to get it white. Add gradually eggs, then finish the mix with almond powder. Put 37g of frozen red berry and pipe 100g of almond cream per pie. Bake again around 20 min at 160°C.

IV. RED BERRY CREAMY (for 8 Pies)

베리베리 산딸기 퓨레	25 g
칸디아 소프트 버터	85 g
분말 젤라틴 (1/5)	25 g
에델바이스 36%	175 g
베리베리 블루베리 퓨레	100 g
베리베리 딸기 퓨레	50 g
베리베리 산딸기 퓨레	50 g

PROCESS:

Warm up puree, Butter and gelatin pour on chocolate. Mix well with rest of puree using a blender. Let crystallize in the fridge.

V. ALMOND MILK MOUSSELINE (for 8 Pies)

Almond Milk	500 g
Sugar	100 g
Corn Starch	50 g
살균 냉동 난황(가염, 가당)	100 g
칸디아 소프트 버터	100 g
칸디아 소프트 버터	100 g

PROCESS:

Boil almond milk. In same time mix first sugar and corn starch, then add egg yolk. When almond milk is boiling pour half on egg preparation and put back to sauce pan to boil and make a custard cream. Add first part of soft butter at the end and let cooling down to 20°C. Mix second part of soft butter with same quantity of custard, then add gradually the rest of cream to finalize the emulsion of the mousseline.

VI. NEUTRAL GLAZE (for 8 Pies)

코냘(나파주 타입의 광택제)	450 g
Water 1	150 g
미로젤	600 g
Water 2	150 g

PROCESS:

Boil hot glaze with water and pour on mirror glaze. Mixed with 2nd part of water. Use with spray gun at 60°C.

VII. MONTAGE

Pipe some spots of mousseline and creamy in the same mold of the pie and cover with plastic sheet to touch the border of the mold. Freeze. When the base of the pie made from sugar dough is cold, turn it upside down on cake board. Spray the glaze on frozen creams and place the creams on top of the pie. Decorate with fresh red berry.

SIB (주)선인
www.ppang.biz

경기도 용인시 기흥구 탑실로 35번길 20



◀선인 인스타그램 바로가기
@sib_sunin