

# Soft & Whimsical

Easter Bakes



# Hot Cross Bunmisu

Whipped to perfection

## INGREDIENTS

Cake Flour	2,000 g
Sweet And Soft 20%	0,400 g
<b>NCP Yeast Wet</b>	<b>0,080 g</b>
Water	1,030 g
Cinnamon	0,010 g
Classic Mocha	0,070 g

### INCLUSIONS

Dark Choc Chips	1,078 g
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### CROSS MIX TOPPING

<b>Cross Mix</b>	<b>0,160 g</b>
Water	0,112 g
<b>Chipkins Sunflower Oil</b>	<b>0,032 g</b>
Chocolate Paste	0,015 g

### TOPPINGS

<b>Sunset Glaze</b>	<b>0,088 g</b>
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### FILLING

Coffee	0,002 g
Water	0,070 g
Cream Cheese Icing	0,220 g
<b>Ambiante Topping</b>	<b>0,510 g</b>

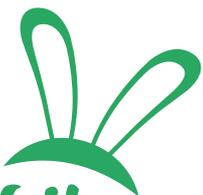
Total Weight	4,668 g
Scale 1.5 kg	0,050 g
Yield	13

## WORKING METHOD

1. Place the ingredients into the mixing bowl, then add the measured water mixed with mocha.
2. Mix for 2 minutes on slow speed and 7 minutes on high speed, adding the dark chocolate chips during the last minute of mixing.
3. Scale heads of dough at 1.5 kg, mould into rounds, and rest for  $\pm 5$  minutes.
4. Place each dough head in a bun divider, mould round and place 7 pieces in a greased 8 inch cake tin.
5. Prove at 40° C and 80% humidity for  $\pm 40$  minutes.
6. Pipe crosses with the **Cross Mix**.
7. Spray with **Sunset Glaze** before baking. **Sunset Glaze can also be diluted with up to 30% water.**
8. Bake at 200° C for  $\pm 15$  minutes.
9. Depan and allow to cool.
10. Divide into two layers, mix coffee and water together and use to spray between the layers.
11. Mix whipped **Ambiante Topping** with cream cheese icing and pipe 60 g between the layers of each bun.



# Choc Chip Filled Bun

Worth every bite 

## INGREDIENTS

Cake Flour	2,000 g
<b>Sweet And Soft 20%</b>	<b>0,400 g</b>
<b>NCP Yeast Wet</b>	<b>0,080 g</b>
Water	1,264 g
Cocoa Powder	0,100 g
Classic Chocolate	0,036 g

## INCLUSIONS

Dark Choc Chips	1,552 g
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## CROSS MIX TOPPING

<b>Cross Mix</b>	<b>0,160 g</b>
Water	0,112 g
<b>Chipkins Sunflower Oil</b>	<b>0,032 g</b>

## FILLING

<b>Ambiante Topping</b>	<b>0,780 g</b>
<b>Strawberry Topfil</b>	<b>0,624 g</b>

## TOPPINGS

<b>Sunset Glaze</b>	<b>0,068 g</b>
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Total Weight	5,432 g
Scale 2.1 kg	0,070 g
Yield	78

## WORKING METHOD

1. Place the ingredients into the mixing bowl, then add measured water mixed with classic chocolate.
2. Mix for 2 minutes on slow speed and 7 minutes on high speed, adding the dark chocolate chips during the last minute of mixing.
3. Scale heads of dough at 2.1 kg, mould into rounds, and rest for 5 minutes.
4. Place each dough head in a bun divider, mould round and deposit each ball into a 4 inch baking tin.
5. Prove at 40° C and 80% humidity for ±40 minutes.
6. Pipe crosses with the **Cross Mix**.
7. Spray with **Sunset Glaze** before baking. **Sunset Glaze can also be diluted with up to 30% water.**
8. Bake at 200° C for ±15 minutes.
9. Depan and allow to cool.
10. Cut the bun into two layers, spread 8 g of **Strawberry Topfil** between layers and pipe 10 g of **Ambiante Topping** and put the layers back together creating a sandwich.



# Cherry Cheese Cake Hot Cross Loaf



Purely delicious

## INGREDIENTS

Hot Cross Bun Mix	2,000 g
Water	0,896 g
NCP Yeast Wet	0,120 g

### INCLUSION

Bakers Mix	0,768 g
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### CROSS MIX TOPPING

Cross Mix	0,160 g
Water	0,112 g
Chipkins Sunflower Oil	0,032 g

### CHEESE CAKE FILLING

Cheese Cake Mix	0,963 g
Ambiante Topping	0,674 g
Water	0,674 g
Lemon Juice	0,093 g
Red Cherry Topfil	0,480 g

### GLAZE TOPPING

Sunset Glaze	0,048 g
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Total Weight	3,784 g
Scale 2.4 kg	0,080 g
Yield	16

## WORKING METHOD

1. Place all the ingredients into a mixing bowl.
2. Mix for 2 minutes on slow speed and 7 minutes on high speed. Dough temperature  $\pm 24^{\circ}$  C.
3. Rest dough for 5 minutes, add **Bakers Mix** and mix for 2 minutes on slow speed. Do not over mix.
4. Scale heads of dough at 2.4 kg, use bun divider to divide the dough heads. Mould rounds and place 3 pieces into each greased mini loaf tin.
5. Prove for  $\pm 50$  minutes.
6. Mix **Cross Mix**, water and oil in a bowl fitted with a whisk on high speed for 5 minutes.
7. Pipe crosses on buns with small plain tube.
8. Spray with **Sunset Glaze**. **Sunset Glaze can also be diluted with up to 30% water.**
9. Bake at  $220^{\circ}$  C for  $\pm 12$  minutes.
10. Depan and wait to cool.

### CHEESE CAKE FILLING

1. Using a whisk mix all ingredients together excluding **Red Cherry Topfil** for 1 minute on slow speed and 6 minutes on high speed.
2. Fold in **Red Cherry Topfil** until well combined.
3. Use a plain nozzle to pipe 180 g of red cherry cheese cake between the layers.



# Lemon Meringue Easter Egg



Soft. Smooth. Satisfying.

## INGREDIENTS

### SWEET PASTE

New Mrs. J. Margarine	0,100 g
Fat Mandy's	0,100 g
Icing Sugar	0,100 g
Egg	0,020 g
Classic Vanilla	0,002 g
Cake Flour	0,300 g

### WHITE CHOC MOUSSE

White Chocolate Discs	0,225 g
Fresh Cream	0,225 g
Ambiante Topping	0,450 g

### FILLINGS

Lemon Meringue Filling	0,400 g
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### TOPPING

Milk Chocolate Discs	0,167 g
Ambiante Topping	0,033 g
White Chocolate Discs	0,040 g

Total Sweetpaste	0,622 g
Weight Per Base	0,031 g
Yield	20

## WORKING METHOD

### SWEET PASTE

1. Beat **Mrs. J. Mandy's** and sugar until light and fluffy.
2. Add egg and vanilla essence slowly till dispersed then mix in flour on slow speed till sides of bowl are clear.
3. Roll sweet paste  $\pm 3$  mm thick, cut with a scone cutter
4. Bake sweet paste for  $\pm 10$  minutes until golden in colour at 210°C.

### WHITE CHOC MOUSSE

1. Make a ganache by melting fresh cream and white chocolate discs together, then let it cool down a bit.
2. Whip **Ambiante Topping** and mix it into the white chocolate ganache.
3. Pipe the white chocolate mousse around the mold leaving space in between for the filling.
4. Pipe 20 g of lemon meringue filling inside and seal the top of the mold with white chocolate mousse.
5. Freeze the mousse for an hour.

### TOPPING

1. Make a chocolate ganache with milk chocolate discs and **Ambiante Topping**.
2. Remove the mousse from the mould and pour the milk chocolate ganache over it, covering it completely.
3. Let it set and place the mousse on a biscuit. Drizzle 2 g of melted white chocolate on top.



# Pistachio Chocolate Mousse



## INGREDIENTS

### SWEET PASTE

New Mrs. J. Margarine	0,100 g
Fat Mandy's	0,100 g
Icing Sugar	0,100 g
Egg	0,020 g
Classic Vanilla	0,002 g
Cake Flour	0,300 g

### PISTACHIO MOUSSE

White Chocolate Discs	0,186 g
Fresh Cream	0,186 g
Ambiante Topping	0,372 g
Carat Pistachio Supercream	0,149 g
Crushed Pistachio Nuts	0,007 g

### FILLINGS

Carat Pistachio Supercream	0,200 g
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### TOPPING

Carat Pistachio Supercream	0,020 g
Crushed Pistachio Nuts	0,020 g

Total Sweetpaste	0,622 g
Weight Per Base	0,031 g
Yield	20

## WORKING METHOD

### SWEET PASTE

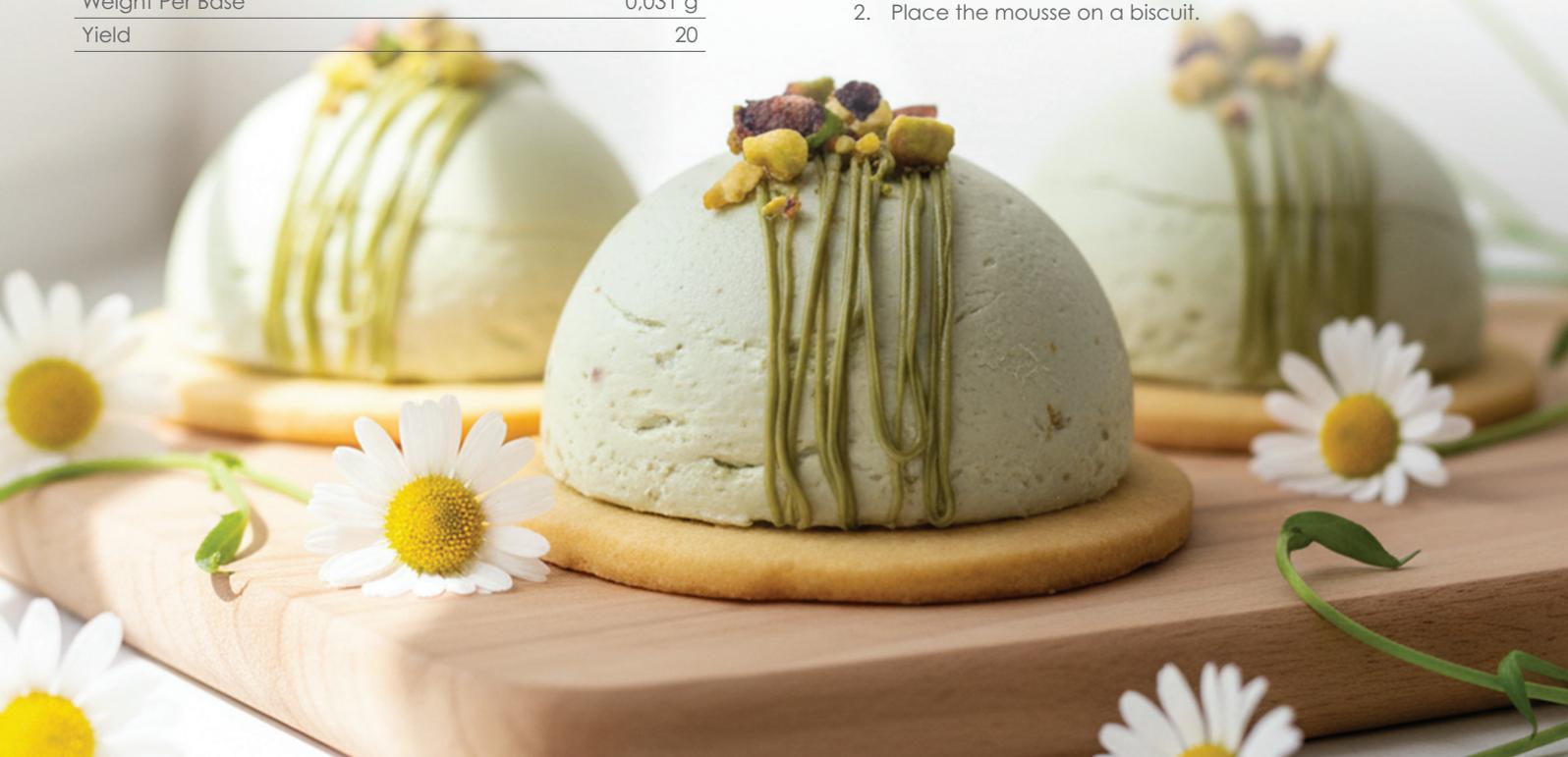
1. Beat **Mrs. J, Mandy's** and sugar until light and fluffy.
2. Add the egg and vanilla essence slowly until fully dispersed, then mix in the flour on slow speed until the sides of the bowl are clean.
3. Roll the sweet paste to  $\pm 3$  mm thickness and cut with a scone cutter.
4. Bake sweet paste for  $\pm 10$  minutes until golden in colour at 210°C.

### PISTACHIO MOUSSE

1. Make a ganache by melting fresh cream and white chocolate discs together, then let it cool down a bit.
2. Whip **Ambiante Topping** and mix it into the white chocolate ganache.
3. Add **Carat Pistachio Supercream** and crushed pistachio nuts.
4. Pipe the pistachio mousse around the mold leaving space in between for the filling.
5. Pipe 10 g of **Carat Pistachio Supercream** inside and seal the top of the mold with pistachio mousse.
6. Freeze the mousse for an hour.

### TOPPING

1. Remove the mousse from the mold, drizzle **Carat Pistachio Supercream** on top and sprinkle with crushed pistachio nuts.
2. Place the mousse on a biscuit.



# Easter Carrot Pudding



worth sharing

## INGREDIENTS

<b>Carrot Cake Mix</b>	<b>2,000 g</b>
<b>Chipkins Sunflower Oil</b>	<b>0,620 g</b>
Water	0,430 g
Carrot	0,800 g
Pecan Nuts Pieces	0,200 g

## TOPPINGS

White Sugar	0,560 g
Water	0,560 g
Classic Vanilla	0,011 g
Fresh Cream	0,560 g
<b>New Mrs. J. Margarine</b>	<b>0,560 g</b>
Pecan Nuts Pieces	0,045 g

## FILLING

Cream Cheese Icing	0,134 g
<b>Ambiante Topping</b>	<b>0,312 g</b>
Lemon Juice	0,005 g

Total Weight	4,050 g
Scale	0,270 g
Yield	15

## WORKING METHOD

1. Add all the liquid to the mixing bowl.
2. Then add in all the powder.
3. Using a flat beater combine liquid and powder on slow speed.
4. Mix on slow speed for 1 minute and for 3 minutes on medium speed.
5. Scale batter into a medium square pudding foil.
6. Bake at 160° C for ±30 minutes.

## MALVA SAUCE

1. Boil the topping ingredients together excluding pecan nuts pieces.
2. Remove pudding from the oven and stab it a few times with a fork before pouring the hot sauce over it.
3. Mix cream cheese icing, whipped **Ambiante Topping** and lemon juice together.
4. Pipe 30 g of filling on top and sprinkle the pecan nuts piece over it once it has cooled down a bit.



# Easter Recipe Book

[www.chipkinspuratos.co.za](http://www.chipkinspuratos.co.za)

**Chipkins Puratos** - 31 Nguni Drive, Longmeadow West, Modderfontein, 2065, South Africa  
T +27 11 201 9400 - F +27 11 201 9624 - E [Info@chipkinspuratos.co.za](mailto:Info@chipkinspuratos.co.za)

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