

A collection of various afternoon tea treats arranged on a white background. The treats include several round scones, some dusted with powdered sugar and others with jam or almond slices. There are also macarons in pink and yellow, small round pastries with jam, and rectangular sandwiches with cucumber and cream cheese. Some pastries are topped with chocolate. The text "Afternoon Tea Recipe Inspiration" is overlaid in the center in a bold, red, sans-serif font.

Afternoon Tea Recipe Inspiration

Almond Tart

COMPOSITION

1 - Sweet Pastry
2 - Almond Batter
3 - Filling
4 - Topping
5 - Glaze

Sweet Pastry 20 g

Ingredients	
Tegral Patacrout	500 g
Butter with salt	200 g
Whole Eggs	50 g

Working Method

Blend the Tegral Patacrout and butter to form a crumb.
Add the eggs and mix to form a dough.
Pin the dough to 3mm and line small tart rings.

Almond Batter 40 g

Ingredients	
Safin CC Plain Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	112 g
Ground Almonds	150 g
Almond Extract	10 g

Working Method

Using a planetary mixer and beater combine all of ingredients and mix for 2 minutes slow speed and 3 minutes medium speed.

Filling 20 g

Ingredients	
Vivafil Cherry	540 g

Working Method

🕒 20 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C
🌡️ Bottom Temperature: 180 °C

Topping 4 g

Ingredients	
Flaked Almonds	110 g

Working Method

Top with flaked almonds.

Glaze 5 g

Ingredients	
Harmony Sublimo	135 g

ASSEMBLING

Pipe 20g of Cherry Jam into the base of each raw tart shell,
Top with 40g of Almond batter,
Scatter the top with 4g of flaked almonds.
Once baked glaze from the oven with Harmony Sublimo.

🕒 25 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C 🌡️ Bottom Temperature: 180 °C ➡ Closed



Victoria Sandwich

COMPOSITION

1 - Batter
2 - Filling
3 - Topping

Batter 50 g

Ingredients

<i>Satin CC Plain Mix SG</i>	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	112 g

Working Method

Using a planetary mixer and beater, combine all of the ingredients, Mix on slow speed for 2 minutes then scrape down. Mix on medium speed for three minutes. Deposit into lined rings at 50g.

🕒 28 ▶ Oven Type: Deck 🍴 Top Temperature: 160 °C
🍴 Bottom Temperature: 160 °C 🔒 Closed

Filling 30 g

Ingredients

<i>Topfil Raspberry 60%</i>	540 g
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Topping 1 g

Ingredients

<i>Süßer Schnee</i>	18 g
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ASSEMBLING

Slice the cooled cake horizontally and fill with g of Topfil Raspberry. Finish with a dusting of Suber Schnee.



Traditional Scone

COMPOSITION

1 - Scone Dough
2 - Glaze
3 - Filling

Scone Dough 50 g

Ingredients

<i>Puratos Vegan Scone Mix</i>	1000 g
Butter with salt	200 g
Whole Milk	320 g
Whole Eggs	100 g
Sultanas	120 g

Working Method

Using a planetary mixer and beater crumb together the scone mix and butter, Add the milk and eggs and mix on slow speed for 1 minute, Add the sultanas and mix on medium speed for 30 seconds. Round the dough into a ball and allow to rest for 10 minutes. Pin the dough to 2cm and cut into 7cm rounds, place onto a lined baking sheet.

Glaze 5 g

Ingredients

<i>Sunset Glaze CN20</i>	170 g
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Working Method

Glaze the scones with Sunset glaze then allow to rest in the fridge for 10 minutes.

🕒 14 ▶ Oven Type: Deck 🌡️ Top Temperature: 230 °C
🌡️ Bottom Temperature: 220 °C ➡ Closed

Filling 46 g

Ingredients

<i>Vivafil Strawberry</i>	1020 g
<i>Ambiante</i>	544 g

Working Method

Once cooled split and fill each scone with 16g of whipped Ambiente and 30g of Vivafil Extend Strawberry Smooth



Lemon & Earl Grey Madeleine

COMPOSITION

1 - Lemon Batter
2 - Filling
3 - Topping

Portions
37

Lemon Batter 25 g

Ingredients

<i>Satin CC Lemon Mix SG</i>	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	112 g

Working Method

Using a planetary mixer and beater, combine all of the ingredients, Mix on slow speed for 2 minutes then scrape down, Mix on medium speed for 3 minutes, Deposit into greased Madeline trays at 25g.

🕒 12 ▶ Oven Type: Deck 🌡️ Top Temperature: 210 °C
🌡️ Bottom Temperature: 220 °C ➡ Closed

Filling 10 g

Ingredients

Earl Grey Lemon Curd	370 g
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Working Method

Pipe 10g of curd onto each cooled cake then blast freeze.

Topping 5 g

Ingredients

<i>Carat Coverflex Lemon</i>	185 g
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Working Method

Heat the Coverflex to 45c, homogenize then use at 40c. Dip the top of each frozen cake ensuring even coverage.



Rose Macaron

COMPOSITION

- 1 - Macaron Batter
- 2 - Rose Ganache
- 3 - Decoration

Macaron Batter 0 g

Ingredients

Icing sugar	340 g
Ground Almonds	320 g
Sugar	320 g
Egg White	240 g
Red Food Colouring	20 g

Working Method

Add the ground almonds and icing sugar to a food processor and blend to a flour.
Whip the egg whites until holding soft peaks then slowly add the caster sugar until it has dissolved.
Add the food colour and mix to clear.
Fold in half of the almond mixture and combine then add the remaining almond mix.
Fold the mixture to achieve desired texture.
Deposit onto a silpat lined tray using a plain nozzle, tap the tray to remove air bubbles.
Allow the shells to dry for 30 minutes.

🕒 12 ▶ Oven Type: Convection 🌡️ Top Temperature: 120 °C
🌡️ Bottom Temperature: 120 °C ➡ Closed

Rose Ganache 20 g

Ingredients

Cream 40%	450 g
Honey	90 g
<i>Belcolade Selection Noir 55 Cacao-Trace</i>	350 g
Butter with salt	55 g
Rose Extract	10 g

Decoration 1 g

Ingredients

Dried Rose Petals	1 g
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Eclair

COMPOSITION

1 - Choux Paste
2 - Filling
3 - Coating

Portions
50

Choux Paste 25 g

Ingredients

<i>Tegral Clara Super</i>	500 g
Water	750 g
Sunflower oil	50 g

Working Method

In a mixing bowl with a paddle attachment mix all ingredients together at high speed for five minutes. Pipe in between 50 to 60 grams per eclairs. Sprinkle some powder sugar on top and let them rest for 5min. before baking.

🕒 40 ▶ Oven Type: Deck 🌡️ Top Temperature: 170 °C
🌡️ Bottom Temperature: 170 °C 🚪 open 🔥 14.29% Water loss

Filling 8 g

Ingredients

<i>Ambiante</i>	500 g
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Working Method

In the mixing bowl with a whisk attachment mix the Ambiente on medium speed for 5 minutes to obtain a soft peak.

Coating 10 g

Ingredients

<i>Belcolade Selection Noir 55 Cacao-Trace</i>	250 g
Fondant	500 g

Working Method

Melt the chocolate to 40-45°C and add the fondant. Mix both together and add water to obtain the consistency needed. Use in between 32 to 35°C. Use +/- 20 gr per eclairs.



Oaty Appley Bloomer Bread

INGREDIENTS

	g
Dough	
Canadian Spring Flour	1000
Water	650
Salt	18
Yeast	40
Mimetic Incorporation 	50
S500 Improver 	15
Gluten	20
Sproutgrain oat 	200
Utterly Fruity Apple 	300
Brown Sugar	50
Dough Total	2343

WORKING METHOD

Mixing Spiral	5 mins slow, 6-8 mins fast. Add Utterly Fruity and sprouted oat grains once gluten has developed.
Dough Temperature	25°C
Bulk fermentation	15 mins
Scale	480g
Intermediate proof	10 mins
Make Up	Bloomer shape free standing or place in banettons
Final Fermentation	60-70 mins approx
Decoration before baking	Black & white décor
Oven temperature °C	Deck falling oven 230 down to 200
Baking Time	30 mins approx



Wholemeal Farmhouse Bloomer with Sourdough

INGREDIENTS

	g
Dough	
Bakers White Flour	500
Wholemeal Noram	500
Yeast	30
Salt	16
Shortening	30
S500 Improver 	15
Sapore Eleanor 	150
Water	480
Softgrain 5 Grain Bakery 	200
Gluten	30
Sapore Baiota Sourdough 	50
Dough Total	2001

WORKING METHOD

Mixing Spiral	2mins Slow, 6-8mins fast
Dough Temperature	25°C
Bulk fermentation	20mins
Scale	460g small or 920g larg according to thin
Intermediate proof	N/A
Make Up	thinned loaf cylinder shape.
Final Fermentation	60/ 70mins aprox at 32°C,80%
Decoration before baking	flour dust and lenght score
Oven temperature °C	230°C
Baking Time	30 mins aprox no steam

