

TAURA RECIPES

for Gourmet

English



TAURA
NATURAL INGREDIENTS

Developped by
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*World Champion
Pastry Chef 2001*

Bran Muffins

English



Banana	260g
Granulated sugar	410g
Brown sugar	410g
Whole eggs	315g
Canola oil	360g
Honey	150g
All-purpose flour	920g
Baking soda	50g
Salt	25g
Kellogg's bran	670g
Dark raisins	200g
Orange fruit pieces	340g
Milk	1250g



Mix gently both bananas with granulated sugar and brown sugar. Add gradually eggs, oil, honey, mix well and add salt, baking soda and flour sifted together. Incorporate the bran cereal, the raisins and the orange fruit pieces. Then pour gradually the milk. Reserve the batter in buckets and let it overnight. Fill the muffins and bake at 155° C in convection oven.

Blueberry Muffins

English



Granulated sugar	900g
Lemon zest	30g
Whole eggs	640g
Canola oil	1200g
Cake flour	640g
All-purpose flour	730g
Baking soda	6g
Baking powder	22g
Salt	5g
Milk	280g
Fresh blueberries	900g

Blueberry fruit pieces 300g



Mix the sugar and lemon zest together then gradually add the eggs and oil until well incorporated. Add all the remaining dry ingredients and pour in the milk, mixing well. Add in the fresh blueberries and blueberry fruit pieces, mix together by hand. Refrigerate overnight and bake at 160° C.



TAURA
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Baba dough

English



Baba dough

High gluten flour	1000g
Granulated sugar	70g
Fresh yeast	30g
Whole egg	900g
Butter	350g
Salt	18g

Orchard fruit pieces 200g

Lemon zest 1

Citrus syrup

Orange juice	1000g
Grape fruit juice	650g
Granulated sugar	190g
Vanilla beans	2
Rum	125g



Baba dough

Place the first three ingredients in a mixer. Add the eggs and knead until firm. Gradually add the softened butter, salt and lemon zest. Continue to knead until the mixture becomes smooth and resistant. Add the orchard fruit pieces at the very end of the process.

Citrus syrup

Bring the orange juice to the boil together with the sugar and vanilla bean. Add in the remaining ingredients, mix and leave in a fridge to cool.

Soak the baba dough with cold syrup.

Panna Cotta

with white chocolate and strawberry

English



Panna cotta

Whole milk	200g
Heavy cream	300g
White chocolate	175g
Gelatin leaves	4g
Vanilla beans	1/2

Strawberry fruit pieces 100g

Strawberry coulis

Whole frozen strawberries	500g
Sugar	110g
Pectina	3g
Lemon juice	20g



Panna cotta

Heat up the milk and the heavy cream with the vanilla bean. Add in the hydrated gelatine leaves and pour gradually into the melted white chocolate to realise a perfect emulsion. Pour into glasses and let cooling down to the refrigerator for 3 hours. Add into each glasses some strawberry fruit pieces and let set completely in the fridge around 5 hours.

Strawberry coulis

In the saucepan, warm gently the strawberries. Around 40°C add in the mixture sugar/pectin mixing rapidly with a whisk. Bring to a boil for 3 minutes and add the lemon juice. Cool completely and garnish the top of the panna cotta.

Chocolate bar

Strawberry and White chocolate bar

English



Granulated sugar	450g
Glucose	75g
Water	150g
Strawberry puree	750g
Butter	150g
White chocolate	480g
Citric acid	6g
Strawberry fruit pieces	250g



Add together water, sugar and glucose, heat to 185° C. Warm the strawberry puree and pour into the sugar solution to stop the cooking process. Re-heat to 103°C, and then gradually reduce the temperature to 75°C. Melt the white chocolate and gradually pour the solution in, stirring with a hand mixer to realise a perfect emulsion. At 35°C add softened butter, citric acid and pass through a hand blender. Add the strawberry fruit pieces. At 29°C fill a chocolate bar mould with the white chocolate and strawberry filling, allowing to crystallise for 12 hours at 17°C at 60% humidity.

Brioche dough

with Passion fruit & raspberry almond garnish

English

1/2 



Dough

Plain flour T45	1000g
Milk	55g
Fresh yeast	35g
Salt	25g
Sugar	110g
Whole eggs	600g
Butter	650g



Dough

Take a mixer fitted with a dough hook. Mix the yeast with cold milk, add to the mixing bowl and cover with the flour. Add a small amount of eggs, salt, and sugar and mix together. Add the remaining egg, mix for 10 mins until the dough is elastic and resistant. Add the softened butter in small pieces until all is incorporated and knead until the dough comes away from the side of bowl. Good brioche dough should not stick to the hands.

Temperature of the dough at the end of kneading- 22/23°C

Base temperature: 54/56°C

Proof the dough at room temperature. When the volume has doubled, knock down the dough with your hands and refrigerate. Knock down a second time and place back into a refrigerator keeping it at a temperature of 5°C overnight. Take from the fridge next day; form and shape, then proof at a maximum temperature 28°C for 2 hours. Cook at a temperature of 160-180°C, depending on the individual sizes.

Brioche dough

with Passion fruit & raspberry almond garnish

English

2/2



Mixture

Marzipan 50% 200g

Passion fruit puree 65g

Raspberry fruit pieces 60g



Mixture

Stir the marzipan gently in the mixer adding progressively the passion fruit puree to avoid any lumps. Set aside.

Roll out the brioche dough to a thickness of 2,5 mm, then make rectangles of 65x25cm. Place the dough into the freezer for 20 minutes to firm. Flatten the sides of each rectangle and brush with egg wash, then spread the garnish on the whole surface avoiding the egg wash. Sparkle the same surface with the raspberry fruit pieces, roll up the dough and freeze to cool. Cut the rolls into pieces of 6cm and then incise 2 times at 2cm. You fold each part in the way to have one on top of the others. Spread these parts to expose one on the center. Lay each brioche on a baking tray, brush with egg wash and proof around 1h30 at 25°C. Brush with egg wash again before baking. Baking at 170°C around 12 minutes.



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Kugelhopf Dough

English



Liquid starter

Whole milk	200g
Fresh yeast	25g
Strong flour	200g

Dough

Cake flour	800g
Granulated sugar	135g
Salt	20g
Whole eggs	155g
Milk	200g
Butter	500g
Golden raisins	250g
Orange fruit pieces	200g
Kirsch	20g



Liquid starter

Add yeast to warm milk and dissolve. Cover with flour.

Dough

When the starter below the flour starts to break through, add the flour, sugar, salt, eggs and cold milk. Knead to bring out elasticity and resistance, and then add in the melted butter, golden raisins, orange fruit pieces and kirsch. Knead until the dough doesn't stick to your hands or bowl. Roll into a ball and let it rise at room temperature until it doubles in volume. Knock it down and proof for a second time, shape and place into a traditional kugelhopf mould, butter and sprinkle with sliced almonds. Ball the necessary amount of dough for each mould, make a hole in the centre and invert into the mould. Press down well with your fist into the flutings of the mould. Allow the dough to rise to the top, egg wash and bake. Remove from the mould when warm and sparkle with icing sugar on top when cool.

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