

RECIPES OF **HARISIN BREAD & PASTRY MIX**

RECIPE: BREAD

INGREDIENTS:

- * 500 g HARISIN BREAD & PASTRY MIX
- * 8 g baking powder
- * 430 ml water
- * 40 g edible fat (margarine or olive oil)
- * 5 g salt (1 teaspoon) (no add in low salt diets).

Note: The baking powder can be substituted for 30 g of fresh yeast. The yeast will be mixed with the water and the salt.

PREPARATION:

- ⤴ Put the flour and fat in a bowl and stir.
- ⤴ In another bowl, dissolve the rest of the ingredients. [All the ingredients must be to room temperature]. Once they are dissolved, add to the flour and fat.
- ⤴ Knead during some minutes by hand or with an electric mixer until making homogeneous dough.
- ⤴ Put the dough in a greased mould, filling up to the middle.
- ⤴ Fermentation: Cover the mould with a wet dishcloth and let rise in a warm place (37°C) until the dough had been twice its size.
- ⤴ Put the mould in the preheated oven to 200 °C and bake for 20 - 30 minutes until its crust has a golden colour.
- ⤴ Remove from the oven and from the mould and leave to cool on a grill.

RECIPE: ROLL OF BREAD

INGREDIENTS:

- * 500 g HARISIN BREAD & PASTRY MIX
- * 8 g baking powder
- * 25 g margarine or olive oil
- * 1 egg
- * 5 g salt (1 teaspoon)
- * 300 ml water to room temperature.

PREPARATION:

- ⤴ The ingredients are mixed and kneaded like in the previous case until to get homogeneous dough.
- ⤴ With the hands wet in oil or flour, shape balls with the dough and put them in a tray.
- ⤴ Fermentation: Leave the dough in a warm and wet place until twice its size.
- ⤴ Put the rolls in the preheated oven to 200 °C and bake about 20 minutes until they were golden. Before putting them in the oven, the surface of the dough can be painted with beaten egg and dusted with sesame seeds.

RECIPE: PIZZA DOUGH (For one pizza)

INGREDIENTS:

- * 250 g HARISIN BREAD & PASTRY MIX
- * 4 g baking powder
- * 180 ml water to room temperature

- * 3 g salt (½ teaspoon)
- * 15 g margarine or olive oil .

PREPARATION:

- ⤴ The ingredients are mixed and kneaded like in the previous cases until to get an homogeneous and thick dough.
- ⤴ The dough is roll out on the table dusted with HARISIN BREAD & PASTRY MIX, for working it better and giving it the appropriate shape. And add the garnish.
- ⤴ Fermentation: Leave the dough in a warm and wet place during 30 minutes.
- ⤴ Put the fermented dough with the garnish in the preheated oven to 200 °C. The time of baking depends on the type of garnish used.

RECIPE: MAGDALENAS (MUFFINS)

INGREDIENTS:

- * 200 g HARISIN BREAD & PASTRY MIX
- * 100 g sugar
- * 100 g olive oil or sunflower
- * 2 eggs
- * A teaspoon of baking powder (5 g)

PREPARATION:

- ⤴ Beat the eggs very well. Add the sugar, the oil, the grated lemon rind and beat again until a complete homogenization.
- ⤴ Add HARISIN BREAD & PASTRY MIX and beat during 2-3 minutes by hand or using an electric mixer until getting a homogeneous dough.
- ⤴ Fill the moulds about the half and dust with sugar on top

before baking.

- ⤴ Put them in the preheated oven to 200 °C and bake for 15 -20 minutes (until they have a golden colour)

RECIPE: SPONGE CAKE

INGREDIENTS:

- * 500 g HARISIN BREAD & PASTRY MIX
- * 400 g sugar
- * 450 g margarine or butter
- * 8 eggs
- * Grated lemon rind
- * A teaspoon of baking powder.

PREPARATION:

- ⤴ Mix and beat the ingredients like in the case of the muffins.
- ⤴ The homogenous dough is put in adequate mould, which has been greased previously.
- ⤴ Bake to 180 °C for 20 minutes until it has a golden colour.

Note: If you wish a cocoa sponge cake, you only add two spoonfuls of cocoa.

RECIPE: TEA BISCUITS

INGREDIENTS:

- * 500 g HARISIN BREAD & PASTRY MIX
- * 250 g sugar
- * 250 g margarine
- * 2 eggs

- * 2 g salt (½ teaspoon)
- * 4 g powdered cinnamon and/or vanilla
- * Grated lemon rind

PREPARATION:

- ✧ Mix the margarine with the sugar in an electric mixer.
- ✧ Mix and add the cinnamon and/or vanilla, the salt and then, the eggs.
- ✧ Add HARISIN BREAD & PASTRY MIX and mix several minutes until perfect mixture.
- ✧ The shape of the biscuits can be got of different ways:
 - With a pastry-sleeve. For it, it is necessary to add a bit of water for an easier handling of the dough in the pastry-sleeve.
 - Another way is, to roll out the dough on the table dusted with HARISIN MIX with the help of a rolling pin until to reach a thick about 1 centimetre. Later, cut it with the appropriate moulds.
- ✧ The biscuits can be painted of beaten egg and decorated with almonds, hazelnuts, cherries, raisins, etc. before putting them in the preheated oven to 200 °C.

RECIPE: PLUM CAKE

INGREDIENTS:

- * 250 g HARISIN BREAD & PASTRY MIX
- * 125 g sugar
- * 125 g margarine or butter
- * 2 eggs
- * 120 g candied fruits, nuts (can wet in a liquor) or chocolate drops
- * 2g salt (a half-teaspoon)
- * 100 ml water
- * Optional: Cinnamon, grated lemon rind, vanilla (according to the customer taste)

PREPARATION:

As the sponge cake. The temperature must be 180°C during 30-35 minutes.

NOTE: Both the bakery and pastry products, can be preserved, once cool, in a bag in the freezer.