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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

BREAD

INGREDIENTS:

500g HARISIN BREAD & PASTRY MIX
8g baking powder
430ml water
40g edible fat (margarine or olive oil)
5g 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.



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



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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

ROLLS OF BREAD

INGREDIENTS:

500g HARISIN BREAD & PASTRY MIX

8g baking powder

25g margarine or olive oil

1 egg

5g 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.



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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

PIZZA DOUGH (For one pizza)

INGREDIENTS:

250g HARISIN BREAD & PASTRY MIX
4g baking powder
180ml water to room temperature
3g salt (½ teaspoon)
15g 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.



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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

MAGDALENAS (MUFFINS)

INGREDIENTS:

200g HARISIN BREAD & PASTRY MIX
100g sugar
100g 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)



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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

SPONGE CAKE

INGREDIENTS:

500g HARISIN BREAD & PASTRY MIX

400g sugar

450g 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.



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

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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

TEA BISCUITS

INGREDIENTS:

500g HARISIN BREAD & PASTRY MIX
250g sugar
250g margarine
2 eggs
2g salt (½ teaspoon)
4g 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.



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

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Recipes of **HARISIN** **BREAD & PASTRY MIX.**

PLUM CAKE

INGREDIENTS:

3250 g HARISIN BREAD & PASTRY MIX

125 g sugar

125g margarine or butter

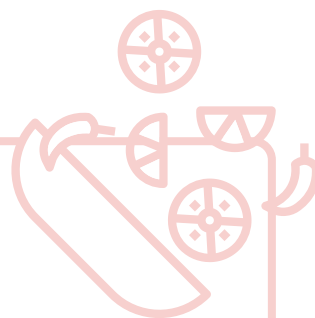
2 eggs

120g candied fruits, nuts (can wet in a liquor) or chocolate drops

2g salt (a half-teaspoon)

100ml 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.

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