



**GP GLOBAL
PACIFIC**
Bringing The World To You

A Taste of Home Recipes

VOL. 4



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FLOWER WREATH STRAWBERRY SHORT CAKE

Ingredients

Sponge:

7 pcs	Egg yolk
105g	Sugar
168g	Cake flour
1 ½ tsp	Vanilla
85 g	Butter - Gioia
1 ¼ tsp	Salt
¾ tsp	Baking powder

Meringue:

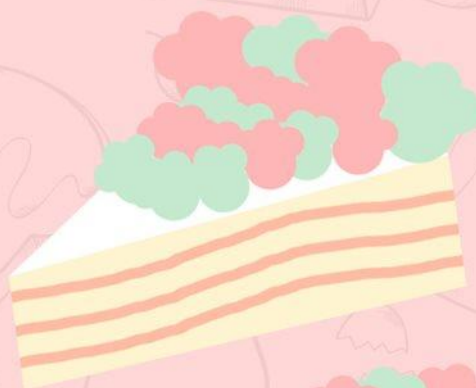
7 pcs	Egg white
105g	Sugar
1 ½ tsp	Cream of tartar

Frosting & Filling:

200g	Whipping Cream - Bravo
100g	Cold Water
200g	Strawberry Fruit filling - DLA La Fruta

Piped flowers:

400g	Whipping Cream - Bravo
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FLOWER WREATH STRAWBERRY SHORT CAKE

Method

1. Whip egg yolks and sugar until light and fluffy.
2. Gradually whip in melted butter and vanilla.
3. Add sifted cake flour, baking powder and salt.
Mix with spatula until smooth
4. In another mixer, whip egg whites until frothy.
Then add the cream of tartar.
5. Slowly add the sugar and whip until medium peak stage.
6. Fold the meringue into the egg yolk mixture carefully.
7. Pour the mixture into 4 greased and parchment paper lined
cake pans (6 inch diameter).
8. Bake in 160C oven until light golden brown.

Frosting:

1. Whip Bravo using paddle attachment until smooth for at least 2 minutes.
2. Change attachment to whisk and continue whipping,
while gradually pouring in cold water.
3. Continue whipping until desired consistency.

Piped flowers:

1. Whip Bravo using paddle attachment until smooth for at least 2 minutes.
2. See FB Live Video for techniques in flower piping.

Assembly:

1. Put one layer of sponge onto a cake board.
2. Spray or brush simple syrup into the cake.
3. Pipe a ring of whipped cream around the edge of cake and at the center.
4. Spread DLA La Fruta strawberry inside the ring.
5. Cover with another layer of cake.
6. Continue process from 1-5 until the the last layer.
7. Frost the cake with whipped cream and top with piped flowers.



ASIAN MULTI-PURPOSE BREAD DOUGH

Ingredients

470g	Water
100g	Sugar
4 pcs.	Egg
1000g	Bread flour
100g	Milk powder - Arla
10g	Yeast - Bakerdream
17g	Salt
100g	Butter - Flechard



Method

Autolyse Mixing Technique:

1. In a mixing bowl, dissolve sugar in water.
2. Mix in eggs, milk powder and flour by hand until it forms into a rough ball
3. Cover with plastic wrap and let it sit at room temperature for 20-30 mins until gluten forms (window pane stage).
4. Mix in yeast using fold and cut technique by hand. Do the same with salt and then butter.
5. Knead for 5 minutes until it forms into a soft ball.
6. Transfer dough in a bowl coated with butter, then cover with plastic. Ferment the dough for 20 minutes.
7. Take the dough out of the bowl and do the stretch and fold technique to fully develop the gluten.
8. Bring back to the bowl and cover. Ferment for another 20 minutes.
9. Divide and portion dough into 40g each.
10. Form into a ball, cover with plastic wrap and let rest for 5 mins.
11. Form into desired shape or fill with desired fillings
12. Arrange in a tray greased with butter/shortening with at least an inch apart.
13. Let it proof for 45 minutes or until it doubles in size.
14. Bake at 180C for 12-15 minutes.

In partnership with:



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CREAM CHEESE PARISIEN STYLE FLAN TART

Ingredients

Custard Crème:

500g	Milk - Conaprole/Arla/Cremier de France
130g	Cream cheese - Arla
80g	Butter - Flechard Butler
1 pcs	Eggs
6 pcs	Egg yolk
2 tsp	Vanilla
120g	Sugar
45g	Cornstarch
1 tsp	Salt

Sweet Dough Crust:

110g	All purpose flour
50g	Cake flour
50g	Cornstarch
100g	Butter - Flechard Butler
75g	Powder sugar
1 pc	Egg
1 tsp	Salt
¼ tsp	Baking powder



CREAM CHEESE PARISIEN STYLE FLAN TART

Method

Crust:

1. Mix all dry ingredients into a bowl.
2. Add butter and rub with hands till sandy consistency.
3. Add eggs and slowly mix until forms a dough.
4. Wrap into a plastic wrap and chill for 1 hour.

Filling:

1. In a sauce pot, heat cream and salt until warm
2. In a bowl, mix egg, yolks, sugar and cornstarch.
3. Temper the warm milk to the egg mixture and mix well, return to sauce pot and heat again
4. Continue mixing with a whisk until thick and smooth
5. Off the heat. Add your cream cheese and butter mix until smooth.
6. Cool down before filling the sweet dough crust.

Assembly:

1. Roll out the crust into a ¼ inch thick
2. Put it into a ring mold or into a pie mold.
3. Fill the crust with the custard filling
4. Bake for 1 hr until the top is slightly burnt and the crust is fully cooked.
5. Chill for 2 hours or overnight before slicing.



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GIOIA BRIOCHE

(BLUEBERRY & CHOCOLATE BRIOCHE CRUFFINS)

Ingredients

300g	Bread Flour
200g	All Purpose Flour
100g	Sugar
7g	Salt
10g	Yeast - Bakerdream
150g	Egg
100g	Egg Yolk
50g	Milk - Conaprole
50g	Cream - Paysan Breton
200g	Butter - Gioia
10g	Vanilla Extract

Filling For Blueberry Brioche Cruffins:	
200g	Butter - Gioia
200g	All Purpose Flour
100g	Sugar
1 tsp	Vanilla
200g	Blueberry Filling - DLA

Filling for Beryls Brioche Cruffins	
200g	Chocolate Blend - Beryl's
200g	Butter - Gioia
200g	All Purpose Flour
50g	Chocolate Chips - Beryl's
100g	Chocolate Blend for rosettes - Beryl's

Method

1. Preheat oven to 120°C
2. Grease baking tray and line with wax paper; set aside.
3. Straight Dough Method
4. Bulk Fermentation (1 hour)
5. Divide dough into 70g balls.
6. Fill.
7. Proof for 1 hour.
8. Bake 170°C for 10 min.

For the filling, mix all ingredients together until well combined (except the chocolate chips and blueberry filling).

For the assembly, please refer to the video.



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DELICATE CHOCOLATE CHOUX AU CRAQUELIN

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Ingredients

Choux paste:

150 ml	Water
100 ml	Milk - Arla
5g	Sugar
5g	Salt
150g	Butter - Arla
100g	Bread flour
100g	All purpose flour
4 pcs	Eggs (large)

Cracquelin:

90g	Brown sugar
80g	All purpose flour
10g	Cocoa Powder - Beryl's
80g	Butter - Arla

Chocolate Crème Mousseline:

350 ml	Milk - Arla
150 ml	Cream - Master Gourmet Gold
130g	Sugar
3 pcs	Egg yolk
1 pc	Egg
35g	Corn starch
1 tsp	Vanilla extract
75g	Butter - Arla
80g	Butter (softened/creamed) - Arla
50g	Chocolate Blend - Beryl's



DELICATE CHOCOLATE CHOUX AU CRAQUELIN

Method

Choux Pastry:

1. Boil water, sugar, salt and butter together.
2. Turn down the heat to low.
3. Gradually add bread flour and stir until well incorporated
4. Continue stirring until it forms a ball and leaves a thin film at the bottom of the pan.
5. Transfer to a stand mixer and let cool or warm.
6. Gradually add eggs while mixing with paddle attachment.

Craquelin:

1. Mix all ingredients together in a mixing bowl with paddle attachment until well combined
2. Flatten to 2cm thick and let it set in the chiller.

Crème Mousseline:

1. In a sauce pot, bring to a boil the milk, cream and sugar.
2. In a mixing bowl whisk together the eggs and corn starch.
3. Slowly pour in the hot milk mixture into the egg mixture while continuously whisking
4. Transfer back into the sauce pot and continue cooking at medium heat until it thickens.
5. Turn off the heat and mix in first part butter. Set aside and cool down completely.
6. Mix in remaining creamed butter until it becomes smooth and velvety.

Assembly:

1. Pipe choux pastry to desired size
2. Meanwhile cut out circles of flattened craquelin and place on top of the piped choux pastry.
3. Bake at 190C for 20-30 mins.
4. Let it cool.
5. Pipe filling inside.

BASIC SWEET DOUGH (STRAIGHT DOUGH)

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Ingredients

500g	All Purpose Flour
50g	Powdered Milk - Arla
100g	Water
100g	Milk - Conaprole
100g	Egg
75g	Sugar
7g	Salt
8g	Yeast - Bakerdream
100g	Butter - Gioia

For Sundried Tomato, Chorizo,
Mushroom and Cheese Challah:

200g	Cheddar Cheese - Arla or Prochiz
As needed	Sundried Tomato
As needed	Chorizo
As needed	Mushroom - Sunny Farms

For Pastillas Rolls:

200g	Condensed Milk - Bravo
200g	Powdered Milk - Arla
50g	Butter - Gioia
As needed	Egg yolk



In partnership with:



BASIC SWEET DOUGH (SPONGE AND DOUGH METHOD)

Method

1. Prepare the sponge by combining the ingredients for the sponge in a mixing bowl.
2. Mix well to incorporate and develop the gluten.
3. Cover the bowl with a cling wrap plastic. Set aside in a warm place or in the proof box for 45 minutes or until the volume doubles.
4. Mix the sponge and the ingredients for the dough in a mixer with a hook attachment or In a spiral mixer.
5. Mix for 7 minutes or until full gluten development.
6. Gather the dough from the mixer and form into a ball. Put in a bowl and rest for 1 hour .
7. Divide the dough into 50 g portions and shape them into balls, rest the dough for 5 minutes covered with a plastic film.
8. Shape accordingly.
9. Proof for 1 hour or until double in size.
10. Bake at 170C for 18 min. or until light golden brown.



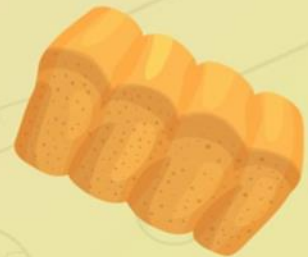
In partnership with:



BASIC SWEET DOUGH (STRAIGHT DOUGH)

Method

1. Straight Dough Method
2. Bulk Fermentation – 1 hour.
3. Divide dough into 70g balls.
4. Fill.
5. Proof for 1 hour.
6. Bake 170C for 18 minutes.



In partnership with:



BASIC SWEET DOUGH (SPONGE AND DOUGH METHOD)

Ingredients

Sponge:

250g	All Purpose Flour
100g	Water
100g	Milk - Conaprole
4g	Yeast
25g	Sugar

Dough:

250g	All Purpose Flour
50g	Milk Powder - Arla
100g	Egg
50g	Sugar
7g	Salt
4g	Yeast - Bakerdream
100g	Butter - Gioia

Chocolate Bakamo Bread:

400g	Basic Sweet Dough
100g	Chocolate Ganache - Beryl's
50g	All Purpose Flour
20g	Cocoa Powder - Beryl's



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DARK CHERRY CHOCOLATE GATEAUX

Ingredients

Chocolate Genoise Sponge:

5 pcs	Eggs (room temp)
150 grams	Sugar
110 grams	Cake flour
30 grams	Premium cocoa powder - Beryl's
35 grams	Unsalted butter - Arla
25 ml	Milk - Cremiere de France
½ tsp	Salt

Chocolate Whipped Ganache:

500 ml	Whipping cream - Master Martini
100 grams	Dark chocolate couvature - Beryl's

Topping/Filling/Garnish:

250 grams	Dark cherry fruit filling - DLA
200 grams	Dark chocolate - Beryl's
to taste	Powdered sugar

Rhum Syrup:

100 grams	Sugar
120 ml	Water
30 ml	Rhum



DARK CHERRY CHOCOLATE GATEAUX

Method

Genoise:

1. In a double boiler, warm the eggs and sugar till it reach to a 40c temp.
2. Transfer the eggs to the mixer then whip it till double in size, foamy and pale.
3. Fold in the dry ingredients.
4. On the other bowl warm milk and butter.
5. Temper some of the cake batter to the milk and butter then fold again into the cake batter.
6. Pour into a 8x4 cake pan then bake for 30-40 min in a 180c.
7. Once baked remove from oven and turn over the cake into a colling rack.

Rhum Syrup:

1. Boil the sugar and water until the sugar is dissolved.
2. Off the heat and add the rhum.
3. Let cool.

Whipped Ganache:

1. Heat cream till warm.
2. Pour into the chocolate and mix until smooth.
3. Cool down at least 2 hrs or best for overnight.
4. Whip the prepared soft ganache till fluffy but not over beat.

Assembly:

1. Cut the genoise into 3 parts.
2. Moisten with simple syrup.
3. Fill and cover it with whipped ganache and your cherry filling.
4. Garnish as like.





CHEESY MANGO-UBE POUND CAKE

Ingredients

300g	Butter - Flechard
300g	Sugar
300g	Egg
270g	Cake Flour
30g	Cornstarch
2 tsp	Baking Powder
1 tsp	Salt
100g	Cream - Master Martini Gourmet Gold
2 tsp	Ube flavouring
50g	Cheddar - Prochiz
Topping:	
100g	Mango Filling - DLA
100g	Whipped Cream - Mona Lisa Deluxe
50g	White Chocolate - Beryl's



CHEESY MANGO-UBE POUND CAKE

Method

1. Cream butter and sugar together until light and fluffy.
2. Add eggs one at a time
3. Add in sifted dried ingredients
4. Add in cream and grated cheese
5. Divide batter into two
6. Mix in ube flavouring in one part
7. Pour two mixtures in a loaf pan alternately to create marble effect.
8. Bake at 180C for 30 minutes.
9. Top with whipped cream and mango. Garnish with moulded white chocolates,

