



**GP GLOBAL
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Bringing The World To You

A Taste of Home Recipes

VOL. 3

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BLUEBERRY CHEESE-FILLED COOKIES

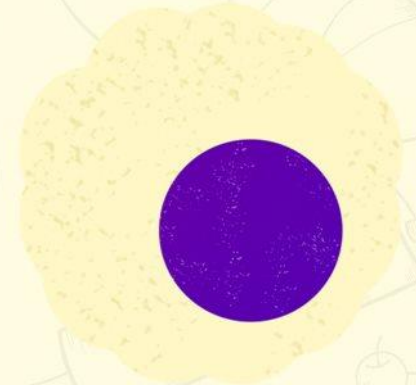
Ingredients

COOKIES:

1/2 cup	Processed cheese - Prochiz
80g	Unsalted butter - Arla
300g	Cake flour
1/2 tsp.	Salt
3/4 cup	Condensed Milk - Bravo

FILLING:

2 tbsp.	Blueberry compote - DLA
	Orange juice
	Salted butter - Arla
1 cup	Cream cheese - Swiss Valley
2/3 cup	White chocolate - Beryl's
3 tbsp.	Cream - Master Gourmet Gold
2/3 cup	Powdered sugar
for dusting	Powdered sugar



BLUEBERRY CHEESE-FILLED COOKIES

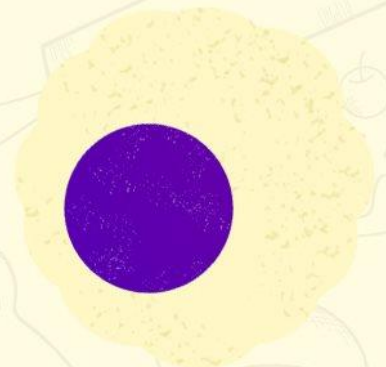
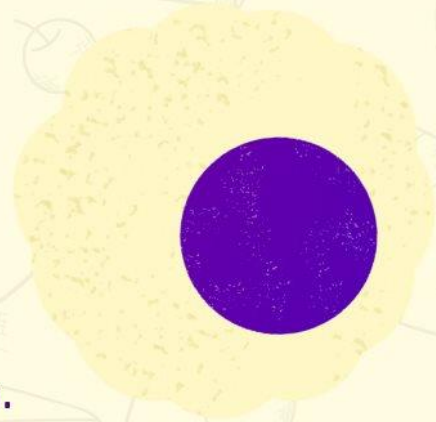
Method

COOKIES:

1. Cream the butter (**Arla**) until fluffy.
2. Add condensed milk (**Bravo**).
3. Add flour and salt.
4. Add processed cheese (**Prochiz**).
5. Form into dough.
6. Chill for 1 hour in the chiller.
7. Roll and cut to desired shape.
8. Dust with sugar.
9. Bake for 10-12 minutes in a 170°C oven.
10. Top cookies may have hole in the center.
11. Sandwich the cookies with blueberry and cream filling.

FILLING

1. Cream the cream cheese (**Swiss Valley**) and butter (**Arla**).
2. Add powdered sugar and orange juice.
3. Add white chocolate (**Beryl's**).
4. Thin with the cream (**Master Gourmet Gold**).
5. Fill the cookies.



BERRIES AND CREAM TEA DRINK

Ingredients

- 2 tbsp. Strawberry compote - **DLA Lafruta**
- 1/2 cup Cream cheese - **Swiss Valley**
- 1 cup Cream - **Master Gourmet Gold**
- Choice of tea
- Ice
- Honey
- Water
- Condensed milk - **Bravo**
- Salt

Method

1. Steep the tea in hot water and set aside.
2. In a bowl, cream the cream cheese (**Swiss Valley**).
3. Add condensed milk (**Bravo**).
4. Add cream (**Master Gourmet Gold**).
5. Season with salt.
6. Add the strawberry compote (**DLA**) and mix together.
7. Taste and adjust to your liking.
8. Assemble the drink with honey at the bottom, followed by ice, then tea.
9. Top with the berry cheese cream.



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STRAWBERRY-MATCHA MILLE CREPE CAKE

Ingredients

Matcha Crepe:

2/3 cups	Milk (warm) - Cremiere de France
3 tbsp.	Matcha Powder
5 pcs.	Egg
1/2 cup	Sugar
1 & 2/3 cups	Cake flour
1 tbsp.	Vanilla
1 cup	Butter (melted - Flechar)
3 pcs.	Egg white
1/4 cup	Sugar

Filling:

1 cup	Cream Cheese - Swiss Valley
1/2 cup	Milk - Cremiere de France
1 & 1/4 cups	Whipped Cream - Bunge
2/3 cup	Strawberry Compote - DLA La Fruta

Topping:

6 pcs.	Fresh Strawberry
1 tbsp.	Matcha Powder

Matcha Sauce (OPTIONAL):

1/4 cup	White Chocolate - Beryl's
1/2 cup	Cream - Master Gourmet Gold
1 tsp.	Matcha Powder



STRAWBERRY-MATCHA MILLE CREPE CAKE

Method

Crepe:

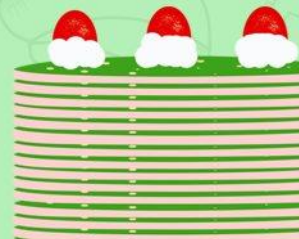
1. Whisk warm milk (**Cremiere de France**) and matcha powder until completely dissolved and airy.
2. In a bowl, whisk eggs and sugar until well incorporated.
3. Gradually whisk in melted butter (**Flechar**) and matcha milk.
4. Mix in cake flour and vanilla.
5. In a separate bowl whisk egg white until foamy.
6. Gradually add in sugar and continue whipping until medium stiff peak.
7. Fold in meringue in matcha batter.
8. Using off-set spatula, flatten enough amount of batter in a heated non-stick pan with butter.
9. Cook for at least 1 minute on each side.

Filling:

1. Whip cream cheese (**Swiss Valley**), milk (**Cremiere de France**) and strawberry compote (**DLA**) using paddle attachment until soft and smooth.
2. Fold in whipped cream (**Bunge**) and set aside.

Matcha Sauce:

1. Melt white chocolate (**Beryl's**).
2. Warm half of the cream (**Master Gourmet Gold**) and whisk in matcha powder until completely dissolved.
3. Mix together white chocolate and matcha cream.
4. Add in remaining cold cream.



MATCHA-ESPRESSO FUSION LATTE

Ingredients

1/3 cup Hot Water
1 tbsp. Matcha Powder
1 shot Espresso
3/5 cup Milk - ***Cremiere de France***
1 tbsp. Simple Syrup
Ice Cubes

Topping:

1/5 cup Whipped Cream - ***Paysan Breton***
1/4 tsp. Matcha Powder

Method

1. Whisk matcha powder and hot water until completely dissolved and airy.
2. Pour in matcha mixture and simple syrup in a glass.
3. Add in ice cubes.
4. Gently pour in milk (***Cremiere de France***).
5. Gently pour in espresso.
6. Top with whipped cream (***Paysan Breton***) and dust with matcha powder



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STRAWBERRY CHEESECAKE SHAVED TRES LECHES ICE

Ingredients

Tres Cremas Ice:

500 ml	Fresh milk - Conaprole
250 ml	Evaporated milk - Bravo
150 ml	Condensed milk - Bravo

Toppings:

80g	Graham crumbs
20g	Butter (melted) - Arla
1 tsp.	Lemon zest
pinch	Salt
to taste	Strawberry fruit filling - DLA
to taste	Cheddar cheese bits - Prochiz
to taste	Whip cream - Paysan Breton

Cheesecake Cubes:

100g	Cream cheese - Swiss Valley
50 ml	Milk - Conaprole
100 ml	Cream - Master Gourmet Gold
10g	Gelatin powder
35 ml	Condensed milk - Bravo
50 ml	Cold water
pinch	Salt
15 ml	Lemon juice



STRAWBERRY CHEESECAKE SHAVED TRES LECHES ICE

Method

Tres Leches Ice:

1. Mix fresh milk (Conaprole), evap and condensed (Bravo) in a bowl.
2. Transfer into a molk or ice contaner.
3. Freeze over night.
4. Shave the milk ice.
5. Top with toppings.
6. Serve immediately.

Graham Crumble:

1. In a bowl mix crushed graham, lemon and salt.
2. Add melted butter (Arla).
3. Chill.

Cheesecake Cubes:

1. Bloom gelatin set aside.
2. In a double bath, heat cream cheese (Swiss Valley), milk (Conaprole) and condensed milk (Bravo) until smooth.
3. Add lemon juice.
4. Whip your whip cream (Paysan Breton) until sioft peaks.
5. Fold into the cream cheese mixture.
6. Add melted gelatin.
7. Chill or freeze.
8. Cut into cubes and top it to the shaves milk.

Assembly:

1. Shave the milk ice with ice shaver.
2. In the bottom of the cup put your graham crumble.
3. Put shaved milk ice.
4. Top with cheesecake cubes, strawberry fruit filling (DLA).
5. Add cheddar cheese (Prochiz) bits.
6. Top with your desired additional toppings
7. Garnish with whipping cream.



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CHEESY MILKY DONUT

Ingredients

3 & 1/4 cups

1 cup

2/3 cup

4 tsp.

5 pcs.

1 tsp.

4 tbsp.

All Purpose flour

Water

Sugar

Yeast - **BakerDream**

Egg yolk

Salt

Butter - **Flechard**

Filling:

1 bar

1 cup

Cheddar Cheese - **Prochiz**

Cheddar Cheese - **Arla**

Coating:

2 cups

2 cups

Powdered Sugar

Powdered Milk - **Arla**

1 Liter

Frying Oil



CHEESY MILKY DONUT

Method

Autolyse Mixing Technique:

1. In a mixing bowl, dilute sugar in water.
2. Mix in egg yolk 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 test).
4. Mix in yeast using fold and cut technique by hand. Do the same with salt and then butter (Flecharde).
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. Rest the dough for one hour or until it doubles in size.
7. Divide the dough (40g/pc) and rest for 5 minutes.
8. Flatten each portioned dough using rolling pin and place cheese sticks at the bottom. Roll and tightly seal.
9. Let it rest again for 45 minutes or until it doubles in size.
10. Deep Fry at 160C preheated oil until light brown.
11. Roll in a mixture of powdered sugar and milk until completely coated.



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FLUFFY RICE COOKER YEMA CAKE

Ingredients

75g	Cake flour
¼ tbsp.	Baking powder
¼ tsp.	Salt
100g	Sugar
4 pcs.	Egg yolk
55g	Canola oil
55g	Water
60g	Fresh milk - Cremiere de France
4 pcs.	Egg white
½ tsp.	Cream of tartar
100g	Sugar

	For yema:
2 pcs.	Egg yolk
½ tbsp.	Cornstarch
1/2 tsp.	Vanilla
95 ml	Evaporated milk - Bravo
150ml	Condensed milk - Bravo
70ml	Cream - Paysan Breton
15g	Butter - Flechard

100g	Cheddar cheese - Prochiz
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FLUFFY RICE COOKER YEMA CAKE

Method

Cake:

1. Fill half of the rice cooker with water and set switch to "cook".
2. Mix egg yolk and sugar until light and fluffy.
3. Gradually add in oil, water and milk (Cremiere de France).
4. Add in cake flour, baking powder and salt.
5. Whip egg white and sugar until medium peak.
6. Fold in meringue in egg yolk mixture.
7. Pour in cake pan and cover with foil.
8. Steam in the rice cooker for 20 mins. or until completely cooked.

Yema:

1. Mix egg yolk and condensed milk (Bravo) in a bowl.
2. In a pot over medium heat, cook corn starch, evaporated milk (Bravo) and cream (Paysan Breton) until slightly thick.
3. Once thick, gently pour it in into the egg yolk mixture while whisking.
4. Transfer back to the pot and cook until it thickens further.
5. Add in butter (Flechard) and vanilla.



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SOFT AND CHUNKY CINNAMON ROLLS WITH CREAM CHEESE FROSTING

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Ingredients

500g All Purpose flour
50g Milk powder - **Arla**
150g Water
150ml Milk - **Cremiere de France**
130g Sugar
12g Yeast - **BakerDream**
5 pcs. Egg yolk
1 tsp. Salt
80g Butter - **Flechard**

Filling:

150g Butter - **Flechard**
180g Brown Sugar
20g Cinnamon Powder
150g Raisins - **Sunny Farms**
150g Roasted Walnuts

Cream Cheese Frosting:

250g Cream Cheese - **Swiss Valley**
150g Powdered Sugar
100g Cream - **Paysan Breton**
100g Butter - **Flechard**
pinch Salt



SOFT AND CHUNKY CINNAMON ROLLS WITH CREAM CHEESE FROSTING

Method

Cream cheese Frosting:

1. Mix all ingredients together in a mixer with paddle attachment until it smoothens.

Autolyse Mixing Technique:

1. In a mixing bowl, dissolve sugar in water and milk (Cremiere de France)
2. Mix in egg yolk, milk powder (Arka) 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 20 minutes.
9. Cut the dough in half and form into a ball and let it rest for 5 mins.
10. Flatten into a rectangular shape with a thickness of approximately $\frac{1}{4}$ inch.
11. Brush with softened butter (Flehard) and spread cinnamon filling evenly.
12. Tightly roll into a log and cut into pieces.
13. Arrange in a square or round pan greased with butter.
14. Let it proof for 45 minutes or until it doubles in size.
15. Bake at 160 degrees Celsius for 15-18 minutes.



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APPLE DULCE DE LECHE RAISIN BABKA

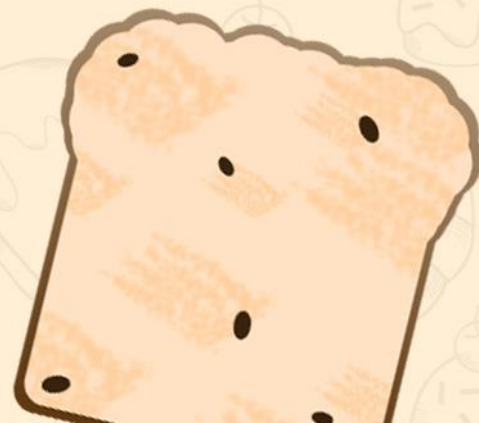
Ingredients

Dough:

150g	Bread flour
250g	All purpose flour
70g	Sugar
7g	Salt
10g	Yeast - Bakerdream
100g	Eggs
60g	Yolks
130g	Milk - Conaprole
160g	Butter - Arla/Flechard Butler Selection

Apple Raisin Filling (to taste):

Apple fruit filling - DLA
California raisins - Sunny Farms
Cinnamon
Flour
Condensed milk - Bravo



APPLE DULCE DE LECHE RAISIN BABKA

Method

1. Mix all ingredients except the butter in a mixer fitted with a dough hook attachment.
2. Mix for about 5 minutes till it forms a soft dough.
3. Add the butter and continue mixing until the dough forms a tight gluten strands (window pane test).
4. Cling wrap the dough and then rest in the freezer, minimum of 6 hours or best overnight.
5. While frozen or chilled, roll the dough and fill it with apple filling and lots of plumped california raisins.
6. Roll the dough encasing the filling.
7. Rest the dough in the chiller to relax the gluten and for much easier cutting.
8. Cut the dough lengthwise and twist both of the dough, layers sided up wards.
9. Transfer to a greased loaf pan and let proof for 20-30 minutes or until the dough is double in size.
10. Bake for 20-25 minutes or until the top and sides are golden brown.
11. Once baked and removed from the oven. spread with condensed milk.



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CLASSIC CHOCOLATE LAVA CAKE

with RHUM RAISIN VANILLA ICE CREAM

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Ingredients

Rhum Raisin Vanilla Ice Cream:

Anglaise base:

40g Egg yolks
50g Sugar
50ml Cream - Arla High Stability Cream
100ml Milk - Conaprole/Arla
50g White chocolate - Beryl's

200ml Cream - Arla High Stability Cream
100g Raisins - Sunny Farms
50ml Rhum
8g Vanilla

Lava Cake:

250g Dark chocolate - Beryl's
130g Butter - Arla/Flechard
150g Eggs
40g Yolk
120g Sugar
5g Salt
30g Cocoa powder - Beryl's
75g All purpose flour

Ganache Center:

100g Dark chocolate - Beryl's
100g Cream - Arla High Stability Cream
15g Butter - Arla/Flechard



CLASSIC CHOCOLATE LAVA CAKE

with RHUM RAISIN VANILLA ICE CREAM

Method

Rhum Raisin Vanilla Ice Cream:

1. Soak raisin with rum for 2 hours.
2. Combine yolk and sugar to a heat proof bowl and set aside
3. Heat cream and milk till warm
4. Temper or pour slowly the warm milk and cream to the work and sugar mixture until fully incorporated.
5. Double boil or bain marie the liquid custard and stir using a spoon or spatula till thick or nappe consistency.
6. Strain the custard and add the white chocolate till melted.
7. Set aside and let it cool
8. Whip the 200ml cream until soft peak.
9. Fold in the angalise or custard until fully incorporated
10. Add the rum and raisin and vanilla.
11. Freeze overnight.

Lava Cake:

1. Melt butter, salt and chocolate till melted and set aside.
2. In a stand mixer, whip eggs and sugar till pale and fluffy.
3. Fold in the egg mixture to the chocolate, until everything is combined.
4. Fold in cocoa powder and flour.
5. Pour into greased ramekins or ring mold.
6. Drop a spoon full of ganache in the center of the mixture.
7. Chill for 30 minutes before baking (best overnight).

Ganache Center:

1. Heat cream till simmered.
2. Pour into dark chocolate mix till the chocolate is melted.
3. Add butter.
4. Chill till set.

