



*Bake the best  
with something  
good!*





**Bake the best with** - the **KOMPLET** product selection!

**Abel + Schäfer** has always been focusing on good quality, great taste, easy usage, stringent nutritional requirements and on the needs of our customers.

Our bread and confectionery premixes are usually available as 100 % mixes or as concentrated premixes. The 100 % mixes already contain the total flour quantity needed for the preparation of the product, so that no more flour has to be added.

Since the flour and the other ingredients used for our premixes are put together in the best possible way, the 100 % items are safe and proven and guarantee a high quality of the baked good.

If concentrates are used, a certain amount of flour - as well as other ingredients like eggs, sugar, etc. - have to be added. If the flour quality is good, the results are the same as for the 100 % mix. If the flour is of inferior quality, the result will not be as satisfactory.

In this case, we recommend using the total 100 % mix, to guarantee continuity of the quality of the baked product. When a quantity of at least 1.500 kg of one of our products is ordered, we are prepared to manufacture bespoke products. For these customers, there may be special requirements, such as method, flavour, colour and size in the finished product.

We are always available for further inquiries and advice should you need it.

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PREMIXES FOR BREADS  
AND ROLLS



PREMIXES FOR CAKES  
AND SPONGES



CREMES /  
CUSTARD CREMES



CONVENIENCE  
PRODUCTS



DOUGH IMPROVERS



RELEASE AGENTS



FLOURS, SEEDS  
AND FLAKES  
FOR DECORATION



SERVICE PRODUCTS



# KOMPLET Baguette Premium 10

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL FRENCH BAGUETTE.  
MULTIPURPOSE PRODUCT FOR THE MANUFACTURE OF A FULL RANGE OF  
BAGUETTES, BAGUETTE ROLLS AND FRENCH WHITE BREAD.



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BAGUETTE ROLLS AND FRENCH WHITE BREAD.



## French Baguette

<b>KOMPLET Baguette Premium 10</b>	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
<b>Total weight</b>	<b>approx. 16,500 kg</b>

<b>Yield:</b>	51 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 7 minutes fast
<b>Dough temperature:</b>	26 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	320 g

Scale dough pieces of 320 g and shape long. After another 10 minutes shape long to approx. 60 cm length. Place the dough on Baguette trays and prove.

**Proving time:** approx. 60 minutes at 35 °C and 80 % rel. humidity

After proving leave the Baguette to dry (the dough must have a little skin). Then cut the surface 4-5 times. Bake with steam.

**Baking temperature:** 230 °C falling to 210 °C  
**Baking time:** 23 minutes

## Fougasse

<b>KOMPLET Baguette Premium 10</b>	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,080 kg)	0,200 kg
Olive oil	1,200 kg
Water	approx. 5,000 kg

**Total weight** approx. 16,400 kg

<b>Yield:</b>	51 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 8 minutes fast
<b>Dough temperature:</b>	24 °C
<b>Dough resting time:</b>	60 minutes
<b>Scaling weight:</b>	320 g

Shape the dough into an oval.

**Proving time:** 30 minutes at 35 °C and 80 % rel. humidity

After proving press the dough gently flat and cut the Fougasse with a scraper. Then leave to prove for another 30 minutes.

**Baking temperature:** 220 °C

Bake the Fougasse until it is golden brown.



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## French Baguette

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Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
<b>Total weight</b>	<b>approx. 16,500 kg</b>

<b>Yield:</b>	51 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 7 minutes fast
<b>Dough temperature:</b>	26 °C
<b>Dough resting time:</b>	20 minutes
<b>Scaling weight:</b>	320 g

Scale dough pieces of 320 g and shape long. After another 10 minutes shape long to approx. 60 cm length. Place the dough on Baguette trays and prove.

**Proving time:** approx. 60 minutes at 35 °C and 80 % rel. humidity

After proving leave the Baguette to dry (the dough must have a little skin). Then cut the surface 4-5 times. Bake with steam.

**Baking temperature:** 230 °C falling to 210 °C  
**Baking time:** 23 minutes

## Fougasse

<b>KOMPLET Baguette Premium 10</b>	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,080 kg)	0,200 kg
Olive oil	1,200 kg
Water	approx. 5,000 kg

**Total weight** approx. 16,400 kg

<b>Yield:</b>	51 pieces
<b>Method:</b>	
<b>Mixing time:</b>	3 minutes slow + 8 minutes fast
<b>Dough temperature:</b>	24 °C
<b>Dough resting time:</b>	60 minutes
<b>Scaling weight:</b>	320 g

Shape the dough into an oval.

**Proving time:** 30 minutes at 35 °C and 80 % rel. humidity

After proving press the dough gently flat and cut the Fougasse with a scraper. Then leave to prove for another 30 minutes.

**Baking temperature:** 220 °C

Bake the Fougasse until it is golden brown.

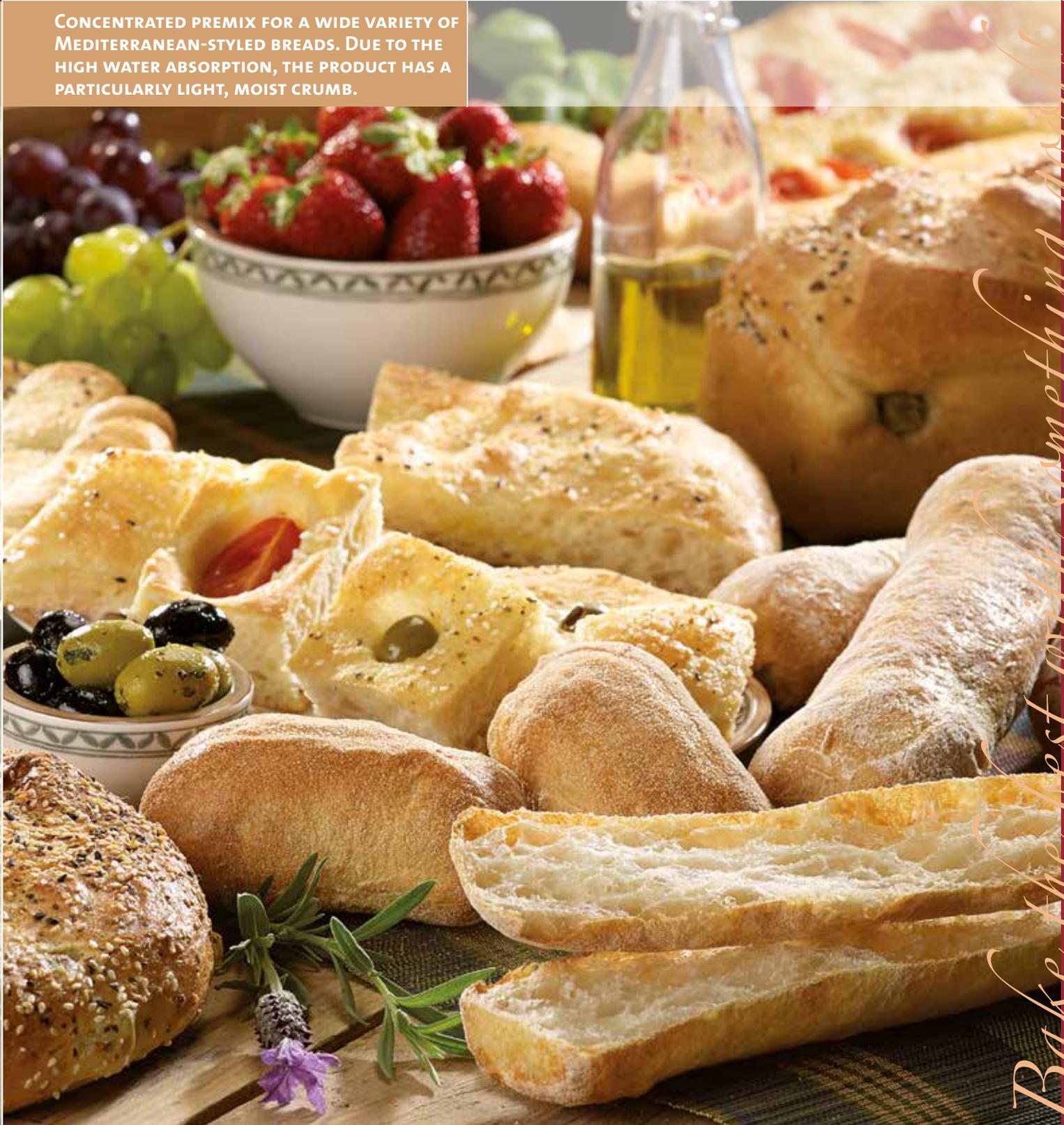


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# KOMPLET Ciabatta Artisan 20

CONCENTRATED PREMIX FOR A WIDE VARIETY OF MEDITERRANEAN-STYLED BREADS. DUE TO THE HIGH WATER ABSORPTION, THE PRODUCT HAS A PARTICULARLY LIGHT, MOIST CRUMB.



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CONCENTRATED PREMIX FOR A WIDE VARIETY OF MEDITERRANEAN-STYLED BREADS. DUE TO THE HIGH WATER ABSORPTION, THE PRODUCT HAS A PARTICULARLY LIGHT, MOIST CRUMB.

## Ciabatta

<b>KOMPLET Ciabatta Artisan 20</b>	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Olive oil	0,400 kg
Water	approx. 7,800 kg
<b>Total weight</b>	<b>approx. 18,400 kg</b>

**Yield:** 57 pieces

**Method:**

**Mixing time**

**(Spiral mixer):** 3 minutes slow + 8 minutes fast

**Dough temperature:** approx. 24 °C

**Dough resting time:** 60 - 90 minutes in an oiled dough container

After the resting time, place the dough on a floured table. Dust surface with flour, pin out to 2 cm thick. Divide into desired pieces. Place the floured pieces on boards or trays and prove.

Bake after approx. 45 min. with a little steam.

**Scaling weight:** 320 g

**Baking temperature:** approx. 220 °C

**Baking time:** 25 minutes

## Turkish Pita (Pide) Bread

<b>KOMPLET Ciabatta Artisan 20</b>	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Yoghurt, plain	1,000 kg
<b>KOMPLET Bread Star</b>	0,025 kg
Salt	0,100 kg
Water	approx. 6,200 kg

**Total weight** approx. 17,525 kg

**Yield:** 87 pieces

**Method:**

**Mixing time:** 3 minutes slow + 8 minutes fast

**Dough temperature:** approx. 24 °C

**Dough resting time:** none

Divide the dough into 200 g pieces, shape and place on a baking tray or stretchers leaving some gaps between the breads.

Prove for approx. 45 minutes, spray with water and loosely mould by hand into the final shape and size. Prove the pieces again.

**Proving time:** 50 minutes

Brush the surface with water and sprinkle with white and black sesame seeds.

Bake the breads in a hot oven, with steam, for a short length of time.

**Baking temperature:** 250 °C with steam

**Baking time:** 12 minutes

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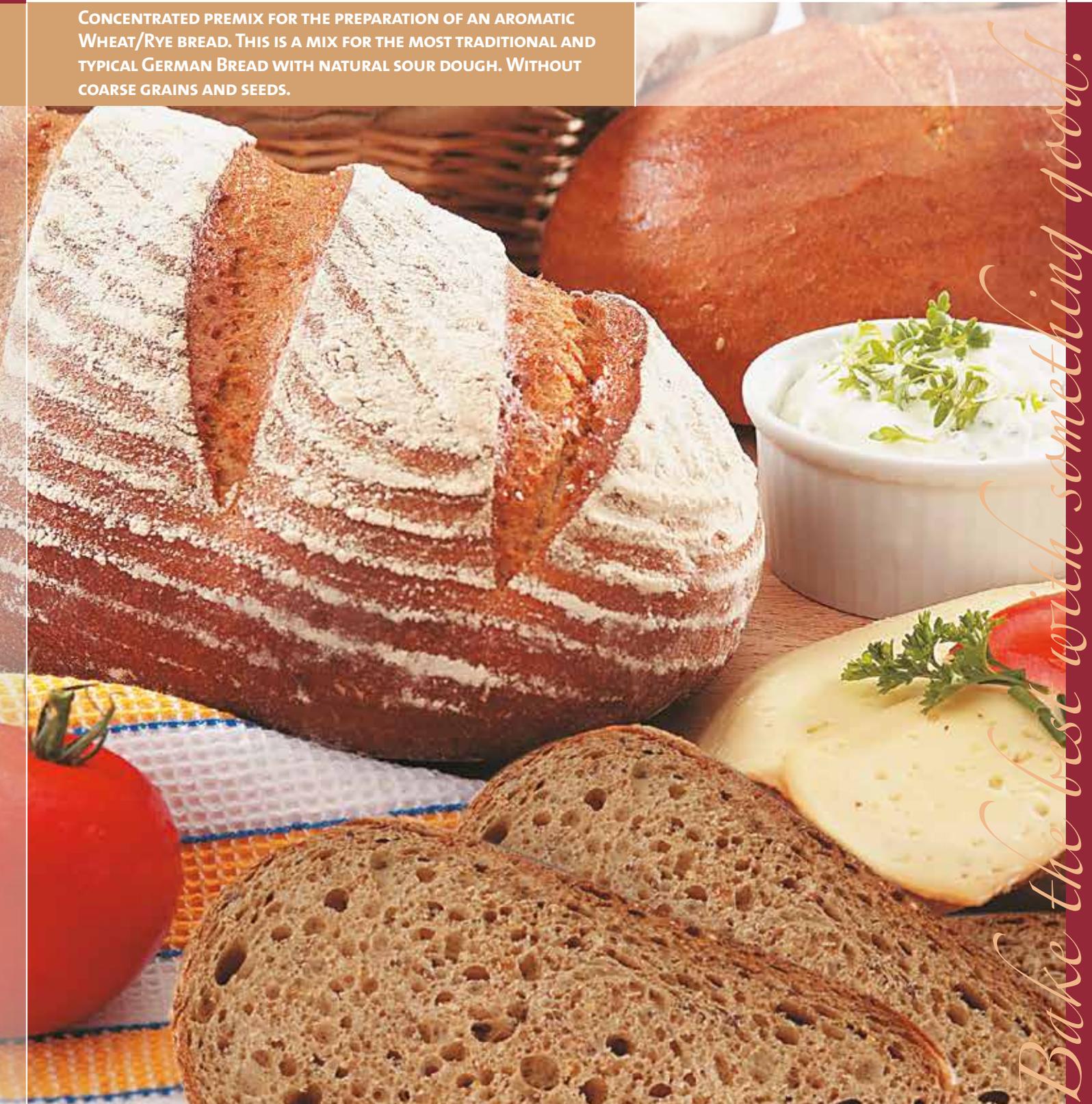
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# KOMPLET Crusty Rye 50

CONCENTRATED PREMIX FOR THE PREPARATION OF AN AROMATIC WHEAT/RYE BREAD. THIS IS A MIX FOR THE MOST TRADITIONAL AND TYPICAL GERMAN BREAD WITH NATURAL SOUR DOUGH. WITHOUT COARSE GRAINS AND SEEDS.



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# KOMPLET Crusty Rye 50

CONCENTRATED PREMIX FOR THE PREPARATION OF AN AROMATIC WHEAT/RYE BREAD. THIS IS A MIX FOR THE MOST TRADITIONAL AND TYPICAL GERMAN BREAD WITH NATURAL SOUR DOUGH. WITHOUT COARSE GRAINS AND SEEDS.

## Rye Bread

<b>KOMPLET Crusty Rye 50</b>	5,000 kg
Wheat Flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,500 kg

Total weight 16,800 kg

**Yield:** 28 loaves

**Method:**

**Mixing time, Spiral mixer:** 5 minutes slow  
+ 5 minutes fast

**Dough temperature:** 27 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 600 g

After resting scale dough pieces, shape breads round and put with dough seam downwards into floured round bread baskets. After fermentation turn out of baskets, allow to rest for 2 minutes and bake with steam.

**Proving time:** 35 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 260 °C falling to 200 °C

**Baking time:** 40 minutes

## Rye Baguette

<b>KOMPLET Crusty Rye 50</b>	2,500 kg
Wheat flour	7,500 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Salt	0,100 kg
Water	approx. 6,300 kg

Weight approx. 16,700 kg

**Yield:** 47 loaves

**Method:**

**Mixing time, Spiral mixer:** 3 minutes slow  
+ 6 minutes fast

**Dough temperature:** 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 350 g

After another 10 minutes rest shape long to approx. 60 cm length. Place onto trays and prove.

**Proving time:** approx. 35 minutes at  
35 °C and 80 % rel.  
humidity

After proving dust the Rye Baguette with flour and cut 4 - 5 times. Bake with steam.

**Baking temperature:** 220 °C

**Baking time:** approx. 25 minutes



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# KOMPLET Brown Bread 30

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL BROWN BREAD MADE FROM WHEAT FLOUR. MULTIPURPOSE PRODUCT FOR THE MANUFACTURING OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.



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# KOMPLET Brown Bread 30

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL BROWN BREAD MADE FROM WHEAT FLOUR.

MULTIPURPOSE PRODUCT FOR THE MANUFACTURING OF A FULL RANGE OF BREADS, BAGUETTES AND BREAD ROLLS.

## Brown Toast Bread

<b>KOMPLET Brown Bread 30</b>	3,000 kg
Wheat Flour Type 550	7,000 kg
Margarine	0,800 kg
Sugar	0,500 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,120 kg)	0,350 kg
Water	approx. 5,500 kg
<b>Total weight</b>	<b>approx. 17,300 kg</b>

**Yield:** 23 pieces

**Method:**

**Mixing time:** 3 min. slow + 6 min. fast

**Dough temperature:** approx. 26°C

**Dough resting time:** 20 minutes

**Scaling weight:** 750 g

Scale dough pieces 750 g (Size for tins: 11 cm x 11 cm x 25cm) and mould round.

After 10 min. lengthen the dough like a long bread



and cut in 4 pieces. Turn the pieces round 90° and place the dough in Toast bread tins.

**Proving time:** 60 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** 220 °C falling 200 °C

**Baking time:** approx. 40 minutes

## Brown Bread Rolls

<b>KOMPLET Brown Bread 30</b>	2,000 kg
Wheat Flour Type 550	8,000 kg
Margarine	0,300 kg
Sugar	0,300 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,700 kg
<b>Total weight</b>	<b>approx. 17,050 kg</b>

**Yield:** 300 pieces

**Method:**

**Mixing time:** 3 min. slow + 6 min. fast

**Dough temperature:** approx. 26°C

**Dough resting time:** 20 minutes

**Scaling weight:** 1700 g for 30 rolls

Scale dough pieces 1700 g and mould round. After 10 min. cut the dough with dough divider into 30 pieces and mould round. After proving dust with flour and bake with steam.

**Proving time:** 45 minutes at 35 °C and 80 % rel. humidity

**Baking temperature:** 210 °C

**Baking time:** approx. 12 minutes

## Brown Croissants

<b>KOMPLET Brown Bread 30</b>	1,000 kg
Wheat Flour Type 550	9,000 kg
Margarine	0,200 kg
Sugar	0,200 kg
Salt	0,200 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Fresh Yeast (dried yeast 0,170 kg)	0,500 kg
Water	approx. 5,300 kg
Margarine to fold in	5,750 kg
<b>Total weight</b>	<b>approx. 22,200 kg</b>

**Yield:** 370 croissants

**Method:**

**Mixing time:** 3 min. slow + 3 min. fast

**Dough temperature:** 26°C

**Dough resting time:** 20 minutes

Use 350 g Puff Pastry Margarine/kg dough. Work off as usual and bake with steam.

**Scaling weight:** 60 g

**Proving time:** 60 minutes at 35 °C and 80 % rel. humidity

After proving sprinkle some sesame seeds on the top.

**Baking temperature:** 180 °C

**Baking time:** approx. 18 minutes



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# KOMPLET High Fibre'n Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF HIGH FIBRE BREAD,  
ROLLS, BAGUETTES AND MORE. DELICIOUS TASTE AND GOOD SHELF LIFE.



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# KOMPLET High Fibre'n Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF HIGH FIBRE BREAD, ROLLS, BAGUETTES AND MORE.

## Basic Recipe: High Fibre dough for bread

KOMPLET High Fibre'n Grain 50	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,000 kg
<b>Total weight</b>	<b>approx. 16,300 kg</b>

**Mixing time, spiral mixer:** 3 min. slow + 6 min. fast  
**Dough temperature:** 26 °C  
**Dough resting time:** 20 minutes

## Basic Recipe: High Fibre dough for rolls and baguette

KOMPLET High Fibre'n Grain 50	2,500 kg
Wheat flour	7,500 kg
Salt	0,100 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 6,000 kg
<b>Total weight</b>	<b>approx. 16,500 kg</b>

**Mixing time, spiral mixer:** 3 min. slow + 6 min. fast  
**Dough temperature:** 26 °C  
**Dough resting time:** 10 minutes

## High Fibre Bread



Prepare the High Fibre dough for bread. After the resting time, scale dough pieces of 400 g and shape round. Allow to rest and shape oblong. Put loaves seam upwards into floured bread baskets.

**Proving time:** 35 - 40 min. at 35 °C and 80 % rel. humidity  
 Place on stretchers/setting devices and cut 3 - 4 times.  
 Bake with steam.

**Yield:** 40 breads

**Baking temperature:** 230 °C falling to 200 °C  
**Baking time:** 40 minutes

## High Fibre Rolls

Prepare the High Fibre dough for rolls and baguette. After the resting time, scale dough pieces of 1,650 kg (for 30 rolls). After 10 minutes proving put the dough on a floured divider plate and mould. Moisten the surface, dip into **KOMPLET Mixed Seeds** or sunflower seeds, place on baking trays and prove. Then bake with steam.

**Yield:** 300 rolls  
**Proving time:** 35 - 40 minutes at 35 °C and 80 % rel. humidity  
**Baking temperature:** 230 °C  
**Baking time:** 20 - 22 minutes

## High Fibre Baguette



Prepare the High Fibre dough for rolls and baguette. After resting time, scale dough pieces of 300 g and shape oblong. Allow to rest for a moment and shape long. Moisten the surface and dip into **KOMPLET Mixed Seeds** or sesame seeds and prove. Place on Baguette trays and prove. After 3/4 proof cut 3 - 4 times and bake with steam.

**Yield:** 55 baguettes  
**Proving time:** 35 - 40 minutes at 35 °C and 80 % rel. humidity  
**Baking temperature:** 230 °C  
**Baking time:** 23 minutes

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# KOMPLET Wurzelbrot 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.



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# KOMPLET Wurzelbrot 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.

## Basic Recipe: Wurzelbrot dough „classic“

<b>KOMPLET Wurzelbrot 20</b>	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,050 kg)	0,150 kg
Water	approx. 8,000 kg

Total weight approx. 18,150 kg

### Method:

**Mixing time, Spiral mixer:** 5 minutes slow  
+ 15 minutes fast

The dough must clear the side of the mixing bowl.

**Dough temperature:** 24 °C max.

**Dough resting time:** 3 - 4 h at room temp.

Place the dough into slightly oiled containers (like for Ciabatta).

## Wurzelbrot „classic“

**Yield:** 57 pieces

Prepare the Wurzelbrot dough „classic“. After resting the dough, turn onto a floured working tabel, divide into rectangular pieces (approx. 5 x 30 cm).

**Scaling weight:** approx. 320 g

Twist ends of dough pieces, dust them with flour and place them on stretchers, bake without proving, with steam.

**Baking temperature:** 240 °C falling to 200 °C

**Baking time:** 35 minutes

## Wurzelbrot „Olive Bread“

**Yield:** 60 pieces

Prepare the Wurzelbrot dough (total weight 18,150 kg). 2 minutes before the end of the mixing time add 2,000 kg olives. After resting the dough, scale dough pieces, shape round, place on baking trays or stretchers and leave to prove. After proving dust with flour and bake with steam.

**Scaling weight:** 320 g

**Proving time:** 60 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 240 °C falling to 200 °C

**Baking time:** 35 minutes



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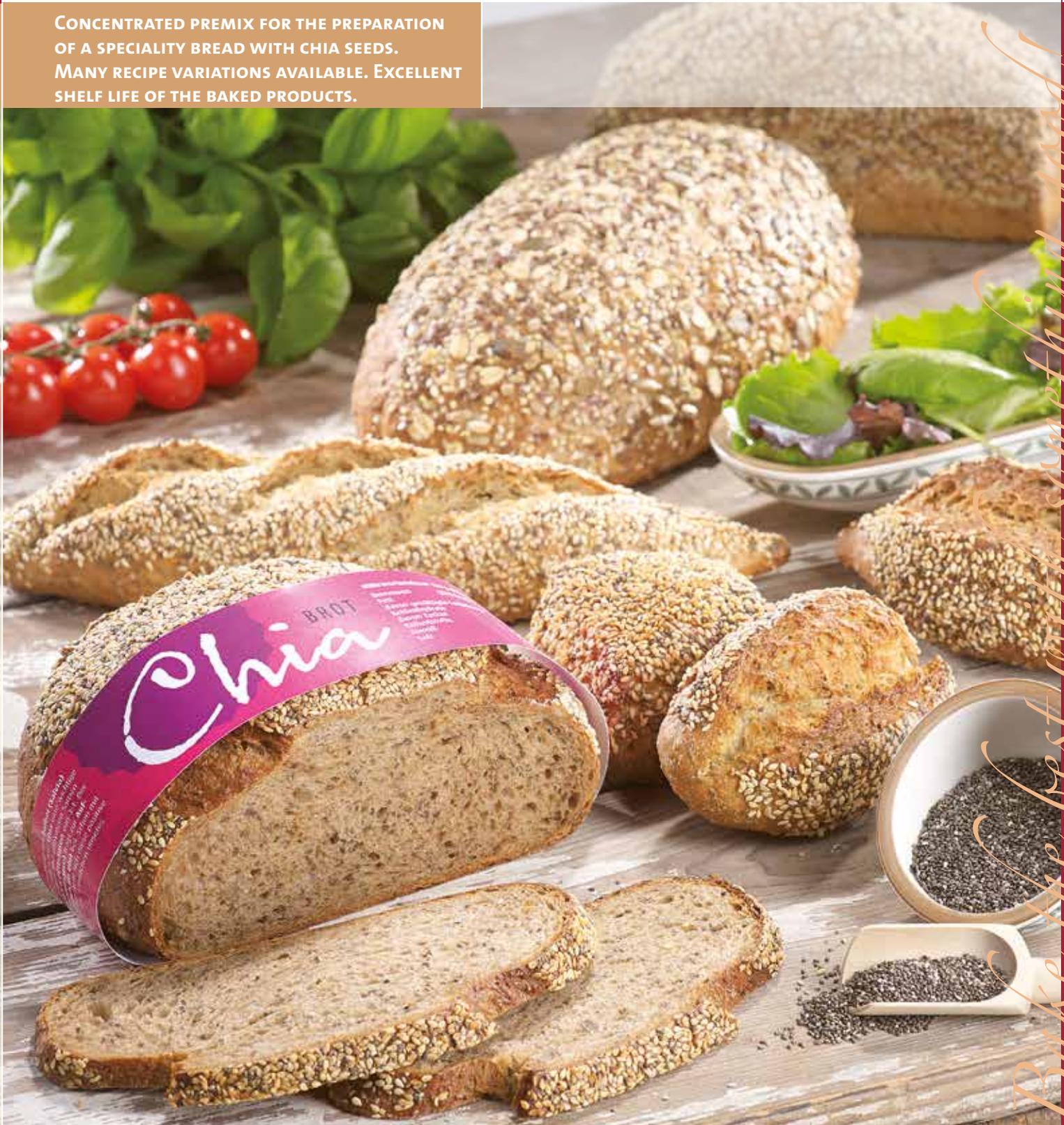
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# KOMPLET Chia Bread 40

CONCENTRATED PREMIX FOR THE PREPARATION OF A SPECIALITY BREAD WITH CHIA SEEDS. MANY RECIPE VARIATIONS AVAILABLE. EXCELLENT SHELF LIFE OF THE BAKED PRODUCTS.



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# KOMPLET Chia Bread 40

CONCENTRATED PREMIX FOR THE PREPARATION OF A SPECIALITY BREAD WITH CHIA SEEDS.  
MANY RECIPE VARIATIONS AVAILABLE. EXCELLENT SHELF LIFE OF THE BAKED PRODUCTS.

## Chia Bread

<b>KOMPLET Chia Bread 40</b>	4,000 kg
Wheat Flour Type 550	6,000 kg
Vegetable Oil	0,250 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,700 kg
<hr/>	
Total weight	approx. 17,250 kg
<b>Decoration (suggestion):</b>	
Sesame seeds	0,250 kg
<b>KOMPLET Chia Bread 40</b>	0,250 kg
<hr/>	
Total weight with decoration	17,750 kg

### Method:

Prepare a dough with all ingredients and allow to rest.

### Mixing time:

**Spiral mixer:** 3 minutes on slow +  
6 minutes on fast speed

**Dough temperature:** 26 °C

**Dough resting time:** 25 minutes

After the resting time, scale dough pieces and work off according to the desired bread shape. Then moisten and dip into decoration seeds (approx. 15 g per piece), deposit into bread moulds or tins and prove.

**Scaling weight:** 0,600 kg

**Proving time:** 35 - 45 minutes at 30 °C and  
70% rel. humidity.

Deposit the loaves on to stretchers, cut, if desired, and bake with steam.

Tinned breads also should be cut and baked with steam. After 2 minutes pull damper for approx. 5 minutes.

**Baking temperature:** 240 °C falling to 200 °C

**Baking time:** 40 - 45 minutes



## What is Chia?

Chia is an edible seed that comes from the desert plant "Salvia Hispanica". This a species of sage, grown in Mexico which dates back to the Mayan and Aztec periods.

Chia was an extremely important nutritional plant, but it had almost fallen into oblivion after the end of the Aztec civilisation.

Today, Chia is again being grown in South America and Australia and the seeds can be either black or white in colour.

The Chia Seeds are a concentrated food and valuable supplier of omega-3 fatty acids to the body. They have a slightly nutty flavour, and they provide a high degree of saturation.

## Why Chia?

The unique advantage of Chia is the high portion of omega-3 fatty acids (alpha-linolenic acids), that the seeds contain.

The alpha-linolenic acid contributes to the maintenance of normal cholesterol levels in the blood. This effect occurs upon the daily consumption of 2 g of alpha-linolenic acids. They are contained in approx. 4 slices of Chia bread made with the **KOMPLET Chia Bread 40** mix, using the recommended recipe.



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# KOMPLET Quinoa Bread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF DELICIOUS QUINOA BREADS AND OTHER BAKERY SPECIALITIES WITH AN OUTSTANDING SHELF LIFE.



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# KOMPLET Quinoa Bread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF DELICIOUS QUINOA BREADS AND OTHER BAKERY SPECIALITIES WITH AN OUTSTANDING SHELF LIFE.

## Quinoa Bread

<b>KOMPLET Quinoa Bread 50</b>	5,000 kg
<b>KOMPLET Wheat Flour Type 550</b>	5,000 kg
Vegetable oil	0,300 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,700 kg
<b>Total weight</b>	<b>approx. 17,300 kg</b>

### For Decoration:

Sesame seeds	0,250 kg
<b>KOMPLET Quinoa Bread 50</b>	0,250 kg

**Yield:** 29 pieces

### Method:

Prepare a dough with all ingredients and allow to rest.

### Mixing time

**(Spiral mixer):** 3 minutes slow + 8 minutes fast

**Dough temperature:** approx. 25 °C

**Dough resting time:** 25 minutes

After the resting time, scale dough pieces and work off according to the desired bread shape. Then moisten and dip into decoration seeds (approx. 15 g per piece), deposit into bread moulds or tins and prove.

**Scaling weight:** 600 g

**Proving time:** 35 - 45 minutes at 30 °C and 70% rel. humidity.

Deposit the loaves on to stretchers, cut, if desired, and bake with steam. Tinned breads also should be cut and baked with steam. After 2 minutes pull damper for approx. 5 minutes.

**Baking temperature:** 240 °C falling to 200 °C

**Baking time:** 40 - 45 minutes



### What is Quinoa?

**Quinoa** is the common name for *Chenopodium quinoa*, a flowering plant in the amaranth family *Amaranthaceae*. It originated in South America, where it was domesticated approx. 5000 years ago and has been an important staple food in the Andean cultures ever since. **Quinoa** is grown as a grain crop primarily for its edible seeds, from coastal regions to over 4000 m in the high-altitude regions of the Andes. In Europe, **Quinoa** was practically unknown until the 20th Century.

### Why Quinoa?

The fruits (seeds) of the **Quinoa** flower are about 2 mm in diameter. The composition of **Quinoa** is similar to that of cereals, however, it is a pseudocereal rather than a true cereal and closely related to the edible plants beetroot or spinach. **Quinoa** is gluten-free and a rich source of protein, dietary fibre, several B vitamins and dietary minerals, especially manganese and phosphorus.

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# KOMPLET ProBody 100

PREMIX FOR THE PREPARATION OF A BREAD RICH IN PROTEINS WITH WHOLE GRAIN DERIVATES AND SEEDS.

THE BREAD CONTAINS:  
22,6 % PROTEINS,  
5,3 % CARBOHYDRATES AND  
10,1 % FIBRE.



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# KOMPLET ProBody 100

PREMIX FOR THE PREPARATION OF A BREAD RICH IN PROTEINS  
WITH WHOLE GRAIN DERIVATES AND SEEDS.

## ProBody Bread

<b>KOMPLET ProBody 100</b>	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 8,600 kg
<hr/>	
Total weight	approx. 18,900 kg

**Yield:** 43 loaves of 400 g each

### Method:

Prepare a dough with all ingredients and allow to rest.

### Mixing time:

**Spiral mixer:** 2 minutes on slow +  
13 - 18 minutes on fast speed  
(The dough must clear the sides of the mixing bowl).

**Dough temperature:** 26 °C

**Dough resting time:** 20 minutes

After resting the dough, scale the pieces, shape round and work off as desired.

Moisten the surface and roll into a mixture of mixed seeds, place into greased moulds or tins and leave to prove.

**Scaling weight:** 0,430 kg

**Proving time:** 50 minutes at 30 °C and  
70% rel. humidity.

After the proving time, bake with steam. After 3 minutes, pull damper for 5 minutes.

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** 70 minutes



### MASTER TIP:

THE MIXING TIME IMPACTS THE VOLUME OF THE BREAD AND SHOULD BE ADAPTED INDIVIDUALLY ACCORDING TO KNEADING SYSTEM AND DOUGH WEIGHT. ANY ADDITION TO THE MIXING TIME RESULTS IN AN INCREASE OF THE VOLUME, ANY REDUCTION WILL RESULT IN A SMALLER VOLUME. FOR AN OPTIMAL RESULT THE BAKING TIME SHOULD BE OBSERVED.

**NOTE:** THE BREAD IS ALSO TASTY WHEN TOASTED!

### NUTRITIONAL INFORMATION:

PROBODY IS A PREMIX FOR A BREAD RICH IN PROTEINS, WITH EXCEPTIONAL SHELF LIFE.

THE BREAD CONSISTS TO

- 7 % OF WHOLE GRAIN COMPONENTS AND
- APPROX. 22 % OF SEED COMPONENTS.

### THE BAKED LOAF PRODUCED ACCORDING TO OUR RECIPE CONSISTS TO:

- 22,6 % OF PROTEINS,
- 5,3 % OF CARBOHYDRATES AND
- 10,1 % OF FIBRE.

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# KOMPLET Kraftbread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF SPECIALITY BREAD. THIS PRODUCT HAS A MILD MALT TASTE AND AN EXCELLENT SHELF LIFE. IT CONTAINS SOUR DOUGH AND SUNFLOWER SEEDS, LINSEED, COARSE GROUND RYE AND SOYBEAN.



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# KOMPLET Kraftbread 50

CONCENTRATED PREMIX FOR THE PREPARATION OF SPECIALITY BREAD. THIS PRODUCT HAS A MILD MALT TASTE AND AN EXCELLENT SHELF LIFE. IT CONTAINS SOUR DOUGH AND SUNFLOWER SEEDS, LINSEED, COARSE GROUND RYE AND SOYBEAN.

## Kraft Bread

<b>KOMPLET Kraftbread 50</b>	5,000 kg
Wheat flour	5,000 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 6,200 kg

Total weight approx. 16,600 kg

**Yield:** 47 loaves

**Method:**

**Mixing time:** 3 minutes slow  
+ 6 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 400 g

Scale dough pieces, shape breads round or into the desired form, moisten the surface and roll in seeds before placing in bread baskets. After  $\frac{3}{4}$  fermentation, place on stretchers, cut as desired and bake with steam.

**Proving time:** 30 minutes at 35 °C  
and 80% rel. humidity.

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** 40 minutes

## Kraft Rolls

<b>KOMPLET Kraftbread 50</b>	2,500 kg
Wheat flour	7,500 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
<b>KOMPLET Bread Star</b>	0,050 kg
<b>KOMPLET Malty</b>	0,200 kg
Salt	0,100 kg
Water	approx. 6,000 kg

Total weight approx. 16,750 kg

**Yield:** 330 rolls

**Method:**

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** 25 °C

**Dough resting time:** 10 minutes

**Scaling weight:** 1,500 kg for 30 rolls

Scale dough pieces, shape round and leave the dough to rest approx. 10 min. Divide and mould the rolls with a bun divider, sprinkle the surface with water and press slightly into sesame seeds. After proving bake with steam.

**Proving time:** 45 minutes at 35 °C  
and 80% rel. humidity

**Baking temperature:** 220 °C

**Baking time:** 18 - 20 minutes



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# KOMPLET Original Six Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF A SPECIAL BREAD RICH IN GRAINS AND SEEDS FOR A HEALTHY NUTRITION. CONTAINS 6 DIFFERENT CEREALS: WHEAT, RYE, OAT, BARLEY, CORN, MILLET AS WELL AS LINSEED AND SESAME SEED.



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# KOMPLET Original Six Grain 50

CONCENTRATED PREMIX FOR THE PREPARATION OF A SPECIAL BREAD RICH IN GRAINS AND SEEDS FOR A HEALTHY NUTRITION. CONTAINS 6 DIFFERENT CEREALS: WHEAT, RYE, OAT, BARLEY, CORN, MILLET AS WELL AS LINSEED AND SESAME SEED.

## Six Grain Bread

<b>KOMPLET Original Six Grain 50</b>	5,000 kg
Wheat Flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,800 kg
<hr/>	
Total weight	17,100 kg

**Yield:** 28 loaves

**Method:**

**Mixing time:** 8 minutes slow + 6 minutes fast

**Dough temperature:** 25 °C

**Dough resting time:** 25 minutes

**Scaling weight:** 600 g

Scale dough pieces, mould round, shape long, brush the surface with water and roll in sesame seed. Place into tins and cut on top with the dough scraper. After proving bake with steam.

**Proving time:** approx. 35 minutes at 35 °C and 80% rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** approx. 40 minutes

## Six Grain Baguette

<b>KOMPLET Original Six Grain 50</b>	2,500 kg
Wheat Flour	7,500 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Salt	0,100 kg
<b>KOMPLET Bread Star</b>	0,025 kg
Water	approx. 6,000 kg
<hr/>	
Total weight	16,425 kg

**Yield:** 51 loaves

**Method:**

**Mixing time:** 8 minutes slow + 6 minutes fast

**Dough temperature:** 25 °C

**Dough resting time:** 25 minutes

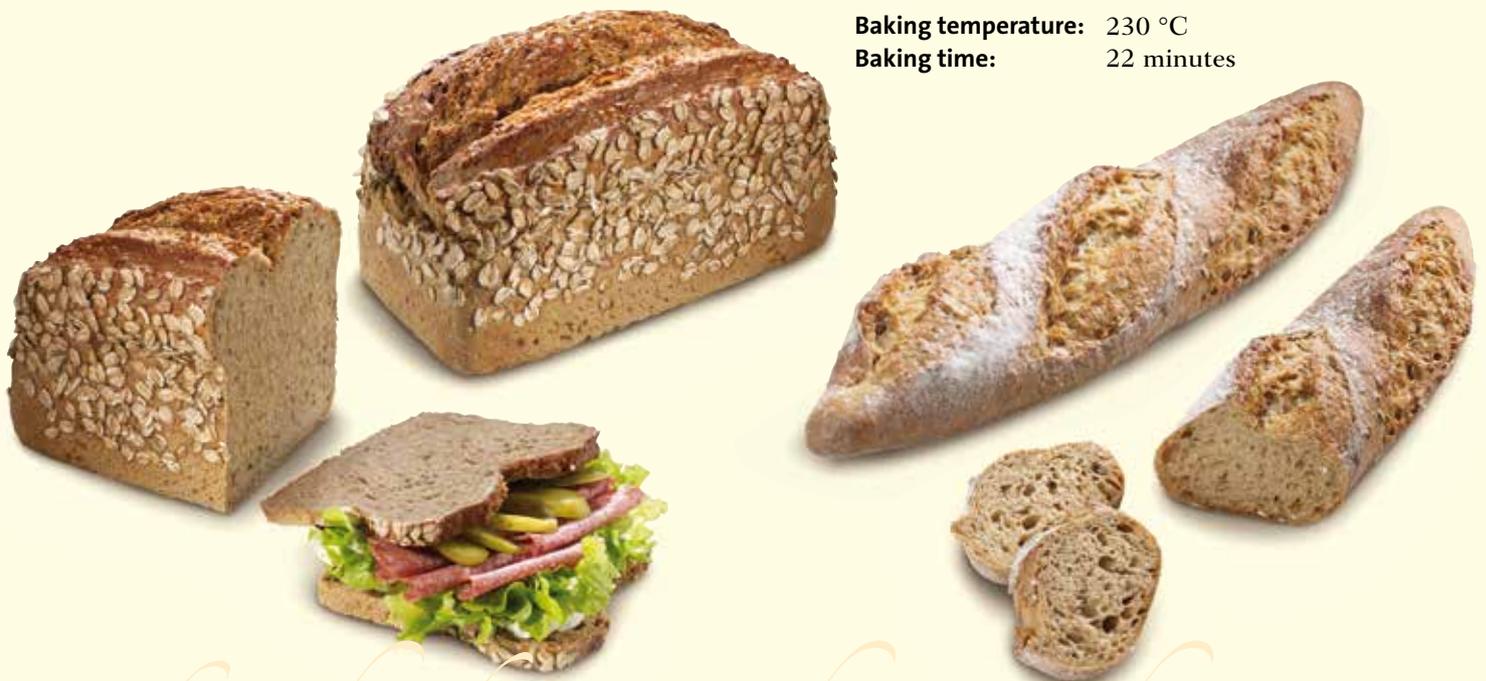
**Scaling weight:** 320 g

Scale dough pieces and shape long. Allow the pieces to rest for a while, roll out to 60 cm long and leave to prove. After proving allow the surface to get a little dry, cut surface 4 - 5 times lengthwise and bake with steam.

**Proving time:** approx. 60 minutes at 35 °C and 80% rel. humidity

**Baking temperature:** 230 °C

**Baking time:** 22 minutes



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# KOMPLET Nordländer

PREMIX FOR THE PREPARATION OF A DARK RYE AND WHEAT BREAD WITH MANY SUNFLOWER SEEDS. VERY LONG SHELF LIFE. WITH INTENSE RYEMALT TASTE.



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# KOMPLET Nordländer

PREMIX FOR THE PREPARATION OF A DARK RYE AND WHEAT BREAD WITH MANY SUNFLOWER SEEDS.  
VERY LONG SHELF LIFE. WITH INTENSE RYEMALT TASTE.

## Nordländer Bread

<b>KOMPLET Nordländer</b>	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	6,200 kg

Total weight 16,500 kg

**Yield:** 27 loaves

### Method:

**Mixing time, Spiral mixer:** 15 minutes slow  
+ 5 minutes fast

**Dough temperature:** 27 °C

**Dough resting time:** 30 minutes

After resting, scale the dough pieces and mould them.  
Press slightly into sunflower seeds, place into tins and allow to prove.

**Scaling weight:** 600 g

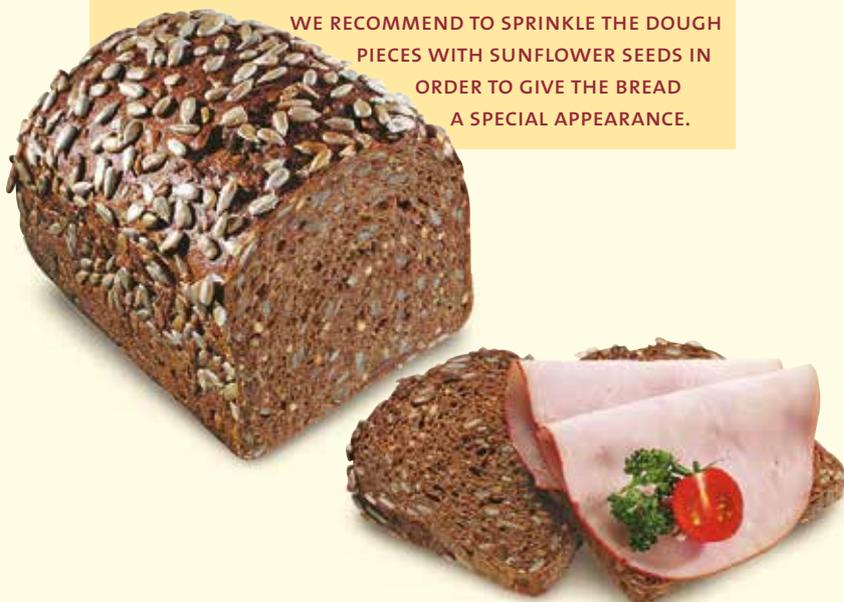
**Proving time:** approx. 40 minutes at  
35 °C and 80% rel.  
humidity

**Baking temperature:** 240 °C falling to 200 °C

**Baking time:** 45 minutes

### MASTER TIP:

WE RECOMMEND TO SPRINKLE THE DOUGH  
PIECES WITH SUNFLOWER SEEDS IN  
ORDER TO GIVE THE BREAD  
A SPECIAL APPEARANCE.



## Fruit Bread

<b>KOMPLET Nordländer</b>	7,500 kg
<b>Wheat Flour</b>	2,500 kg
Salt	0,050 kg
Fresh yeast (dried yeast 0,080 kg)	0,300 kg
Water	6,500 kg

Weight 16,850 kg

### Add:

Cranberries, dried 1,000 kg

Apricots, dried, sliced 1,000 kg

Mixed Peels 1,000 kg

Raisins 1,000 kg

Hazelnuts, chopped, roasted 1,000 kg

### Decoration:

**KOMPLET Oat Flakes** 0,020 kg

Total weight 21,870 kg

**Yield:** 28 loaves

### Method:

Mix all the ingredients of the main dough.

**Mixing time** 15 minutes slow  
+ 5 minutes fast

Add the fruits and nuts to the dough and mix for one more minute.

**Dough temperature:** approx. 27 °C

**Dough resting time:** 30 minutes

Scale the dough in desired portions, shape and roll into **KOMPLET Oat Flakes**.

**Scaling weight:** 0,600 kg

**Baking temperature:** 240 °C falling to 210 °C

**Baking time:** approx. 45 minutes

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# KOMPLET Grainstar

PREMIX FOR THE PREPARATION OF WHOLE GRAIN BREADS SUPPORTING A MODERN, CONSCIOUS DIET. FULLY VEGAN, YEAST FREE, RICH IN GRAINS AND SEEDS AND WITH A UNIQUE NUTTY AND AROMATIC FLAVOUR.

Body & Soul



*Bake the best with something good.*



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Body & Soul

## Grainstar

<b>KOMPLET Grainstar</b>	10,000 kg
Salt	0,200 kg
Maple Syrup	0,650 kg
Oil	0,650 kg
Water	7,500 kg
<hr/>	
Weight	19,000 kg
<b>Decoration (suggestion):</b>	
Pumpkin seeds	1,200 kg
<hr/>	
Total weight	20,200 kg

**Yield:** 32 loaves

### Method:

Mix a dough with all ingredients.

**Mixing time (spiral mixer):** 5 minutes slow

**Dough temperature:** 30 °C

After mixing, scale pieces, bring slightly into shape and moisten the surface before rolling in topping. Then place the breads in prepared baking moulds. Rest for 1 - 4 hours, then bake with steam.

**Scaling weight:** 590 g

**Baking temperature:** 200 °C falling to 170 °C

**Baking time:** 120 minutes

### MASTER TIP:

THE BAKING TIME OF 2 HOURS FOR A BREAD OF 600 g IS ESSENTIAL, OTHERWISE THE BREAD WILL COLLAPSE AFTER BAKING!

## Honey

In all recipes, you may use honey instead of syrup at a ratio of 1 to 1.

However, breads prepared with honey cannot be offered as vegan products any more.



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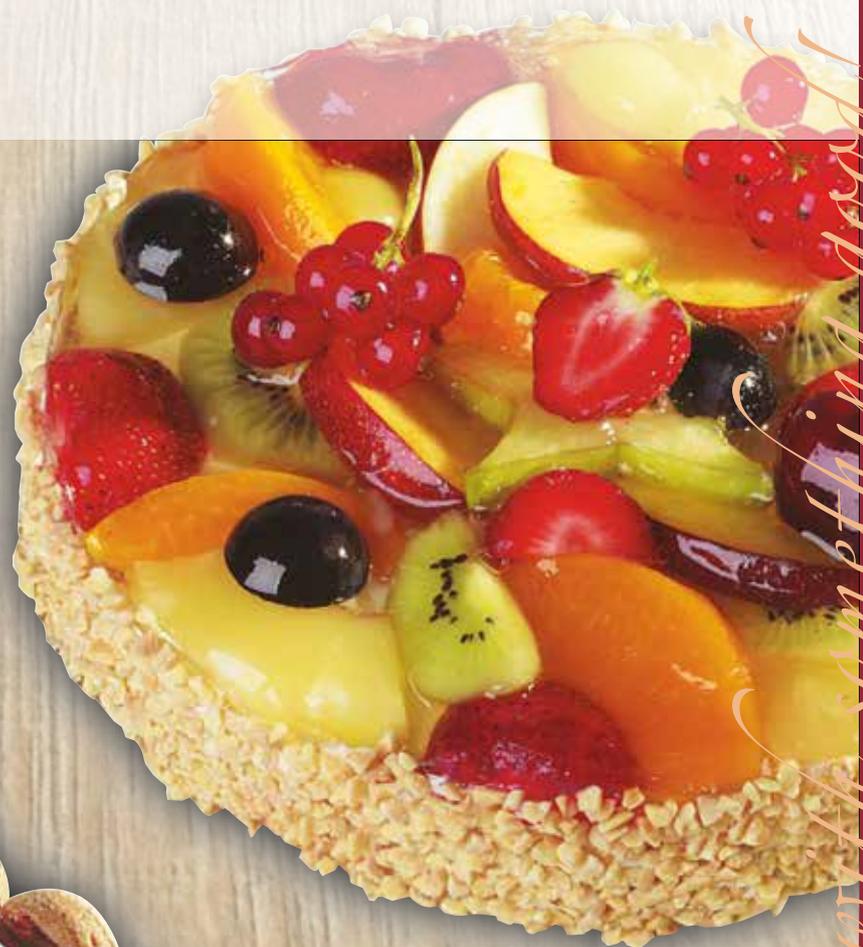
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# KOMPLET Vanilla Sponge

PREMIX FOR FIRST-CLASS SPONGE BATTERS. THE SPONGE BASES HAVE A HIGH VOLUME AND A LONG SHELF LIFE. ALSO IDEAL FOR VICTORIA SPONGE AND SWISS ROLLS.



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PREMIX FOR FIRST-CLASS SPONGE BATTERS. THE SPONGE BASES HAVE A HIGH VOLUME AND A LONG SHELF LIFE. ALSO IDEAL FOR VICTORIA SPONGE AND SWISS ROLLS.

## Sponge Bases

	Recipe 1	Recipe 2
<b>KOMPLET Vanilla Sponge</b>	1.000 g	1.000 g
Eggs	750 g	600 g
Water	50 g	200 g
<b>Total weight</b>	<b>1.800 g</b>	<b>1.800 g</b>

**Yield:** 3 sponge bases of ø 28 cm and 6 cm height

### Method:

Mix all ingredients (room temperature) together on high speed with medium-wired whisk. The mixing time should not be reduced.

**Mixing time:** approx. 8 minutes

**Litre weight:** approx. 360 g / l

**Scaling weight:** approx. 600 g per ring ø 28 cm, 6 cm height

**Baking temperature:** 180 - 190 °C

**Baking time:** approx. 30 - 35 minutes

### Master Tip:

FOR SPONGE BASES WITH THE HIGHEST QUALITY, USE Recipe 1.



## Swiss Rolls

<b>KOMPLET Vanilla Sponge</b>	1.000 g
Eggs	800 g
Water	200 g
<b>Total weight</b>	<b>2.000 g</b>

**Yield:** 3 rolls of 60 x 40 cm each

### Method:

Mix all ingredients together on high speed with medium-wired whisk. Especially for large batters the mixing time should not be reduced.

**Mixing time:** approx. 8 minutes

**Litre weight:** approx. 400 g / l

**Baking temperature:** 230 - 240 °C

**Baking time:** approx. 5 minutes



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# KOMPLET Sponge Cake Dark Chocolate

PREMIX FOR THE PREPARATION OF PREMIUM CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND RICH CHOCOLATE GOURMET CAKES WITH A LONG SHELF LIFE AND EXQUISITE FLAVOUR.



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# KOMPLET Sponge Cake Dark Chocolate

PREMIX FOR THE PREPARATION OF PREMIUM CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND RICH CHOCOLATE GOURMET CAKES WITH A LONG SHELF LIFE AND EXQUISITE FLAVOUR.

## Chocolate Sponge Base

	Recipe 1	Recipe 2
<b>KOMPLET Sponge Cake</b>		
<b>Dark Chocolate</b>	1.000 g	1.000 g
Eggs	750 g	600 g
Water	100 g	200 g
<b>Total weight</b>	<b>1.850 g</b>	<b>1.800 g</b>
<b>Yield:</b>	3 sponge bases of Ø 26 cm	
<b>Method:</b>	Mix all ingredients together on high speed with medium-sized whisk.	
<b>Mixing time:</b>	approx. 8 minutes	
<b>Litre weight:</b>	approx. 450 g/l	
<b>Baking temperature:</b>	180 - 190 °C	
<b>Baking time:</b>	approx. 30 - 35 minutes	

## Chocolate Swiss Rolls

<b>KOMPLET Sponge Cake Dark Chocolate</b>	1.000 g
Eggs	800 g
Water	300 g
<b>Total weight</b>	<b>2.100 g</b>
<b>Yield:</b>	3 Swiss rolls of 60 x 40 cm each
<b>Method:</b>	Mix all ingredients together on high speed with medium-sized whisk.
<b>Mixing time:</b>	approx. 8 minutes
<b>Baking temperature:</b>	230 - 240 °C
<b>Baking time:</b>	approx. 5 minutes, if desired with steam

## Rich Chocolate Gourmet Cake

<b>KOMPLET Sponge Cake Dark Chocolate</b>	1.000 g
Eggs	1.100 g
Butter	400 g
<b>KOMPLET Kiddy Choco Softy</b>	300 g
<b>Total weight</b>	<b>2.800 g</b>
<b>Yield:</b>	3 cakes / bases of Ø 26 - 28 cm
<b>Method:</b>	Mix <b>KOMPLET Sponge Cake Dark Chocolate</b> and the eggs for 2 minutes on medium speed. Combine the liquid butter and the (liquid) <b>KOMPLET Kiddy Choco Softy</b> . Add this combination to the <b>KOMPLET Sponge Cake Dark Chocolate</b> /egg mixture and blend together on slow speed.
<b>Mixing time:</b>	3 minutes only
<b>Baking temperature:</b>	170 - 180 °C (with the damper open)
<b>Baking time:</b>	approx. 60 minutes

Remove the sponge bases from the moulds, 20 minutes after baking. Cut in half and finish as desired.



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# KOMPLET Choco Gourmet

PREMIX FOR THE PREPARATION OF TOP QUALITY CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND CHOCOLATE BATTERS WITH LONG SHELF LIFE AND DELICIOUS TASTE.



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PREMIX FOR THE PREPARATION OF TOP QUALITY CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND CHOCOLATE BATTERS WITH LONG SHELF LIFE AND DELICIOUS TASTE.



## Sacher Torte

### Sacher bases

<b>KOMPLET Choco Gourmet</b>	1.000 g
Eggs	1.100 g
Butter	430 g
Couverture	300 g
Marzipan	300 g
Flavour to taste	

Total weight 3.130 g

**Yield:** 3 bases of Ø 26 - 28 cm

### Method:

Mix smooth butterfat or butter with the liquid couverture, mix together the marzipan and part of the eggs until smooth and add to the other ingredients.

**Mixing time:** only 3 minutes (important)

**Baking temperature:** 170 - 180 °C  
(with the damper open)

**Baking time:** approx. 60 minutes

Turn the bases out of the mould 20 minutes after baking.

### Finishing of a Sacher Torte:

Cut the cooled Sacher bases in half, sandwich with a thin layer of good quality jam. Mask with apricot jam and cover with chocolate or chocolate fondant. Don't use a fat glaze!

## Chocolate Sponge Bases

<b>KOMPLET Choco Gourmet</b>	1.000 g
Eggs	600 g
Water	200 g
Total weight	1.800 g

**Yield:** 3 sponge bases of Ø 26 cm

### Method:

Mix all ingredients together on high speed with medium-sized whisk.

**Mixing time:** 8 - 10 minutes

**Litre weight:** 430 g / l

**Baking temperature:** 180 - 190 °C

**Baking time:** approx. 30 - 35 minutes

## Chocolate Swiss Rolls

<b>KOMPLET Choco Gourmet</b>	1.000 g
Eggs	800 g
Water	200 g

Total weight 2.000 g

**Yield:** 3 rolls of 60 x 40 cm each

### Method:

Mix all ingredients together on high speed with medium-sized whisk.

**Mixing time:** 8 - 10 minutes

**Litre weight:** 450 g / l

**Baking temperature:** 230 - 240 °C

**Baking time:** approx. 5 minutes

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# KOMPLET Gourmet Cake Vanilla

PREMIX FOR THE PREPARATION OF DELICIOUS POUND CAKES,  
BEAUTIFUL SLICES AND MOIST MUFFINS.

WITHOUT THE FRUIT TOPPING SINKING INTO THE BATTER.



*Bake the best with something good!*



# KOMPLET Gourmet Cake Vanilla

PREMIX FOR THE PREPARATION OF DELICIOUS POUND CAKES, BEAUTIFUL SLICES AND MOIST MUFFINS.  
WITHOUT THE FRUIT TOPPING SINKING INTO THE BATTER.



## Vanilla Pound Cake

<b>KOMPLET Gourmet Cake Vanilla</b>	1.000 g
Vegetable oil	450 g
Eggs	450 g
Water	100 g

Total weight 2.000 g

**Yield:** 5 cakes

### Method:

Mix all ingredients with wide-wired whisk or flat beater for 3 minutes. Scale the batter into the prepared baking pans, filling them 1/2 full.

**Scaling weight:** 400 g

**Baking temperature:** 180 °C

**Baking time:** approx. 35 minutes

After cooling down glaze with **KOMPLET Kiddy Gel Apricot** or dust with **KOMPLET Neuschnee**.

## Muffins

<b>KOMPLET Gourmet Cake Vanilla</b>	1.000 g
Vegetable oil	450 g
Eggs	500 g
Water	75 g

Total weight 2.025 g

**Yield:** 25 muffins

### Method:

Mix all ingredients with wide-wired whisk or flat beater for 3 minutes. Fill the batter with an ice-cream scoop or piping bag e.g. into **KOMPLET Muffin Paper Cups** or **Moulds**.

**Scaling weight:** 75 - 80 g

**Baking temperature:** 190 °C

**Baking time:** approx. 25 minutes

After baking glaze with **Komplet Kiddy Gel Apricot** and sprinkle some coarse sugar over the top.



## Picasso Slices

<b>KOMPLET Gourmet Cake Vanilla</b>	1.000 g
Vegetable oil	450 g
Eggs	500 g
Water	75 g

Total weight 2.025 g

**Yield:** For a tray of 60 x 40 cm use 1.5 times the quantity of batter.

### Method:

Mix all ingredients with wide-wired whisk or flat beater for 3 minutes. Spread batter evenly onto prepared baking sheet (60 x 40 cm).

**Batter weight:** 3.000 g

Prepare a Vanilla Cream (**KOMPLET Creme Patisserie Gourmet**) and pipe some dots on the top of the cake batter with a piping bag.

**Cream weight:** 800 g

**Fruit topping:** 650 g **KOMPLET Kiddy Fruit Cherry**  
650 g Apricots (canned)

Arrange cherries and apricots over the batter.

**Baking temperature:** approx. 180 °C

**Baking time:** approx. 45 - 50 minutes

After baking glaze with **Komplet Kiddy Gel Apricot** and sprinkle some coarse sugar over the top.



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# KOMPLET Jogosoft

PREMIX WITH YOGHURT FOR THE PREPARATION OF MOIST SLICES AND OTHER TYPES OF MADEIRA CAKES. WITHOUT THE FRUIT TOPPING SINKING INTO THE BATTER. NO ADDITIONAL EGGS REQUIRED.



*Bake the best with something good!*



# KOMPLET Jogosoft

PREMIX WITH YOGHURT FOR THE PREPARATION OF MOIST SLICES AND OTHER TYPES OF MADEIRA CAKES.  
WITHOUT THE FRUIT TOPPING SINKING INTO THE BATTER. NO ADDITIONAL EGGS REQUIRED.

## Basic Recipe: Jogosoft batter

KOMPLET Jogosoft	1.000 g
Vegetable oil	400 g
Water	500 g
<hr/>	
Total weight	1.900 g

### Method:

Mix all the ingredients for 3 minutes on fast speed with beater. Use 1.5 times the basic ingredients for 60 x 40 cm tray cake.

## Jogosoft Fruit Cake

Prepare batter according to basic recipe for Jogosoft batter. Spread batter out on ready prepared baking sheet.

### Batter weight

Slice 60 x 40 cm	2.850 g
Paper baking mould (Ø 17 cm)	350 g
Round cake (Ø 26 cm)	750 g

### Fruit weight

Slice 60 x 40 cm	1.300 - 2.000 g
Paper baking mould (Ø 17 cm)	100 - 150 g
Round cake (Ø 26 cm)	500 - 800 g

Top fruit and bake.

**Baking temperature:** 170 - 180 °C

**Baking time:**

**Slices and round cake:** 35 minutes for canned or fresh fruit  
approx. 45 minutes for frozen fruit

**Paper moulds (Ø 17 cm):** 30 - 40 minutes

### MASTER TIP:

MORE RECIPE SUGGESTIONS ARE AVAILABLE  
UPON REQUEST.

## Basic Recipe: Pound Cake batter with Jogosoft

KOMPLET Black Mix	1.000 g
Vegetable oil	400 g
Eggs	100 g
Water	500 g
<hr/>	
Total weight	2.000 g

**Yield:** 4 cubes of 400 g

### Method:

Mix all the ingredients for 3 minutes on fast speed with beater.

## Jogosoft Pound Cake

Prepare batter according to basic recipe for Pound Cake with Jogosoft. Fill into the prepared baking tins.

**Baking temperature:** approx. 175 °C

**Baking time:** approx. 45 minutes  
(according to the size)



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# KOMPLET Black Soft

PREMIX FOR THE PREPARATION OF  
CHOCOLATE CAKE BATTERS WITH SUPERB TASTE  
AND EXCEPTIONALLY LONG SHELF LIFE.



*Bake the best with something good!*



# KOMPLET Black Soft

PREMIX FOR THE PREPARATION OF CHOCOLATE CAKE BATTERS WITH SUPERB TASTE AND EXCEPTIONALLY LONG SHELF LIFE.

## Caribbean Dream Slices

<b>KOMPLET Black Soft</b>	2.000 g
Vegetable oil	900 g
Eggs	400 g
Water	400 g

Total weight 3.700 g

**Yield:** one tray cake 60 x 40 cm

### Method:

Mix all ingredients for 3 minutes together and spread onto a greased tray.

### Decoration:

Coconut creme (see recipe)	880 g
Mandarins, tinned	700 g

Pipe a lattice of the coconut creme with a piping bag (star-shaped nozzle size 7) on the Black Soft batter, then arrange the mandarins on the top and bake.

**Baking temperature:** approx. 180 °C

**Baking time:** 45 minutes

After cooling down glaze with **KOMPLET Kiddy Gel Apricot** and sprinkle with desiccated coconut a moment before the jelly sets.



## Basic Recipe: Coconut Creme

<b>KOMPLET Creme Daniela</b>	100 g
Desiccated coconut	250 g
Sugar	130 g
Eggs	200 g
Water	200 g

Total weight 880 g

### Method:

Mix all ingredients for approx. 3 minutes and allow the creme to swell for 5 minutes.



## Chocolate Muffins

<b>KOMPLET Black Soft</b>	1.000 g
Vegetable oil	450 g
Eggs	300 g
Water	200 g

**KOMPLET Chocolate Drops** 400 g

Total weight 2.350 g

**Yield:** 33 muffins of 70 g

### Method:

Mix the ingredients, with the exception of the **KOMPLET Chocolate Drops**, for approx. 3 minutes. Fold in the chocolate drops and fill the batter into **KOMPLET Tulip cups**.

**Scaling weight:** 70 g

**Baking temperature:** approx. 180 °C

**Baking time:** approx. 35 - 40 minutes

## Basic Recipe: Black Soft batter

<b>KOMPLET Black Soft</b>	1.000 g
Vegetable oil	450 g
Eggs	200 g
Water	200 g

Total weight 1.850 g

### Method:

Mix all ingredients with wide-wired whisk or flat beater for 3 minutes together. Fill into prepared moulds or spread onto trays.

According to the recipe, you can add further ingredients such as walnuts, desiccated coconut etc.



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# KOMPLET Spelt Cake

PREMIX FOR THE PREPARATION OF A VARIED RANGE OF PREMIUM MOIST SPELT CAKES WITH A BALANCED NUTTY FLAVOUR. THE PRODUCT HAS AN EXCELLENT SHELF LIFE AND THE TOPPING WILL NOT SINK THROUGH THE BATTER.



*Bake the best with something good!*



# KOMPLET Spelt Cake

PREMIX FOR THE PREPARATION OF A VARIED RANGE OF PREMIUM MOIST SPELT CAKES WITH A BALANCED NUTTY FLAVOUR. THE PRODUCT HAS AN EXCELLENT SHELF LIFE AND THE TOPPING WILL NOT SINK THROUGH THE BATTER.

## Product advantages:

- made with 100 % spelt flour
- trend product with the positive image of spelt and yoghurt
- safe and economical method of use
- light texture and soft crumb

## Spelt Cake with Fruit Topping

KOMPLET Spelt Cake	750 g
Vegetable oil	300 g
Water	375 g
<hr/>	
Total weight	1.425 g

**Yield:** one 60 x 20 cm tray cake  
or 2 round cakes of Ø 26 cm

**Method:**  
Mix all ingredients on medium speed with wide-wired whisk or flat beater for 3 minutes together and spread on to a greased tray or into round cake tins. Top with canned fruit, e.g. apples, apricots, pineapples, mandarins, alternatively with frozen fruit.

**Scaling weight batter:**  
Tray cake 60 x 20 cm: approx. 1.425 g  
Cake, Ø 26 cm: approx. 700 g

**Scaling weight fruit:**  
Tray cake 60 x 20 cm: approx. 900 g  
Cake, Ø 26 cm: approx. 450 g

**Baking temperature:** approx. 190 °C  
**Baking time:** 35-40 min. for 60 x 20 cm tray,  
30 min. for Ø 26 cm tin

If frozen fruit is used, the baking time is approx. 10 min. longer.

## Spelt Cake Batter

KOMPLET Spelt Cake	1000 g
Vegetable oil	400 g
Water	500 g
<hr/>	
Total weight	1.900 g

**Method:**  
Mix all ingredients together on high speed with wide-wired whisk or flat beater for approx. 3 min..



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# KOMPLET Sally's Cake

PREMIX FOR THE PREPARATION OF MOIST AND DELICIOUS CAKES AND MUFFINS. SUGAR- AND FAT-REDUCED TO SUPPORT A MODERN DIET.

## Body & Soul

- Sugar  
- Fat  
+ Whole Grain

*Always in vogue  
with KOMPLET*

KOMPLET Body & Soul focusses on nutrition using premium natural ingredients and offers exceptional flavour. This product line has been designed for customers who place great importance on a combination of a health-conscious diet and indulgence of the highest level.

### Product advantages of KOMPLET Sally's Cake

- The products follow the trend of a health-conscious nutrition
- Reduced sugar and fat, exclusively using natural raw materials
- New customer groups can be targeted and added
- No marking or labelling issues



*Bake the best with something good!*



# KOMPLET Sally's Cake

Body & Soul

approx. 35% less Fat  
approx. 35% less Sugar  
approx. 50% less Salt



## Sally's Cherry-Crumble

<b>KOMPLET Sally's Cake</b>	1.000 g
Vegetable oil	250 g
Eggs	500 g
Water	180 g

Weight 1.930 g

### Fruit Topping:

Cherries, tinned 500 g

### Decoration:

Crumble, unbaked 250 g

Almonds, chopped 90 g

Total weight 2.770 g

**Yield:** 1 tray (60 x 20 cm)

### Method:

Mix all ingredients with wide-wired whisk or flat beater on fast speed for approx. 3 minutes. Fill batter into baking tray (60 x 20 cm). Top with 500 g tinned fruits, e.g. cherries, and decorate with crumble and chopped almonds.

**Scaling weight:** 1800 g / tray

**Baking temperature:** 180 °C

**Baking time:** ± 55 minutes

For Lotus Vario moulds, scale 385 g batter, 120 g fruits, 80 g crumbles and 30 g almonds before baking for 45 - 50 minutes.

### MASTER TIP:

**MATCHING LOW SUGAR - CREME AVAILABLE!**

## Crumble

<b>KOMPLET Sally's Cake</b>	500 g
Wheat Flour	550 g
Butter	400 g
Water	100 g

Total Weight 1.550 g

### Method:

Mix all ingredients until you reach the desired texture of the crumble.

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# KOMPLET Vega Cake

PREMIX FOR THE PREPARATION OF FULLY VEGAN,  
MOIST TRAY CAKES AND MUFFINS.  
WITHOUT THE FRUIT SINKING INTO THE BATTER.



Body & Soul

Live the vegan lifestyle with  
**KOMPLET Vega Cake**

The premixes for the preparation  
of vegan cake batters

We provide recipes for many of our products, enabling their users to prepare vegan pastries, which do not contain animal products such as eggs, milk, butter and honey.

Our vegan products are easy to prepare and offer your customer a taste that compares favourably with the taste of conventional products.

Always in vogue  
with **KOMPLET**

Our **KOMPLET** consultants will be pleased to advise and demonstrate to you the differing aspects of our vegan products, so that you can also take advantage of the constantly growing vegan market.

*Bake the best with something good!*



# KOMPLET Vega Cake

PREMIX FOR THE PREPARATION OF FULLY VEGAN, MOIST TRAY CAKES AND MUFFINS. WITHOUT THE FRUIT SINKING INTO THE BATTER.

Body & Soul

## Vegan Blueberry Muffins

KOMPLET Vega Cake	1.000 g
Vegetable oil	300 g
Water	450 g
<hr/>	
Weight	1.750 g
<b>to incorporate:</b>	
Blueberries, frozen	230 g
<b>Decoration (suggestion):</b>	
Crumble, unbaked	180 g
<hr/>	
Total weight	2.160 g

**Yield:** 18 muffins

### Method:

Mix all ingredients with wide-wired whisk or flat beater on fast speed for approximately 3 minutes. Incorporate the blueberries at the end of mixing. Then fill with an ice cream-scoop or piping bag into muffin paper cups\* or trays. Decorate with vegan crumbles or other vegan options.

**Mixing time:** approx. 3 minutes

**Scaling weight:** approx. 110 g

**Baking temperature:** approx. 180 °C

**Baking time:** 25 - 30 minutes

\* The appropriate paper cups are available upon request.

## Crumble

KOMPLET Vega Cake	1.000 g
Margarine	375 g
<hr/>	
Total Weight	1.375 g

### Method:

Mix both ingredients until you reach the desired texture of the crumble.

### MASTER TIP:

MAKE SURE THAT ALL INGREDIENTS USED FULFILL VEGAN STANDARDS!

MATCHING VEGAN CREAM IN OUR PRODUCT RANGE.



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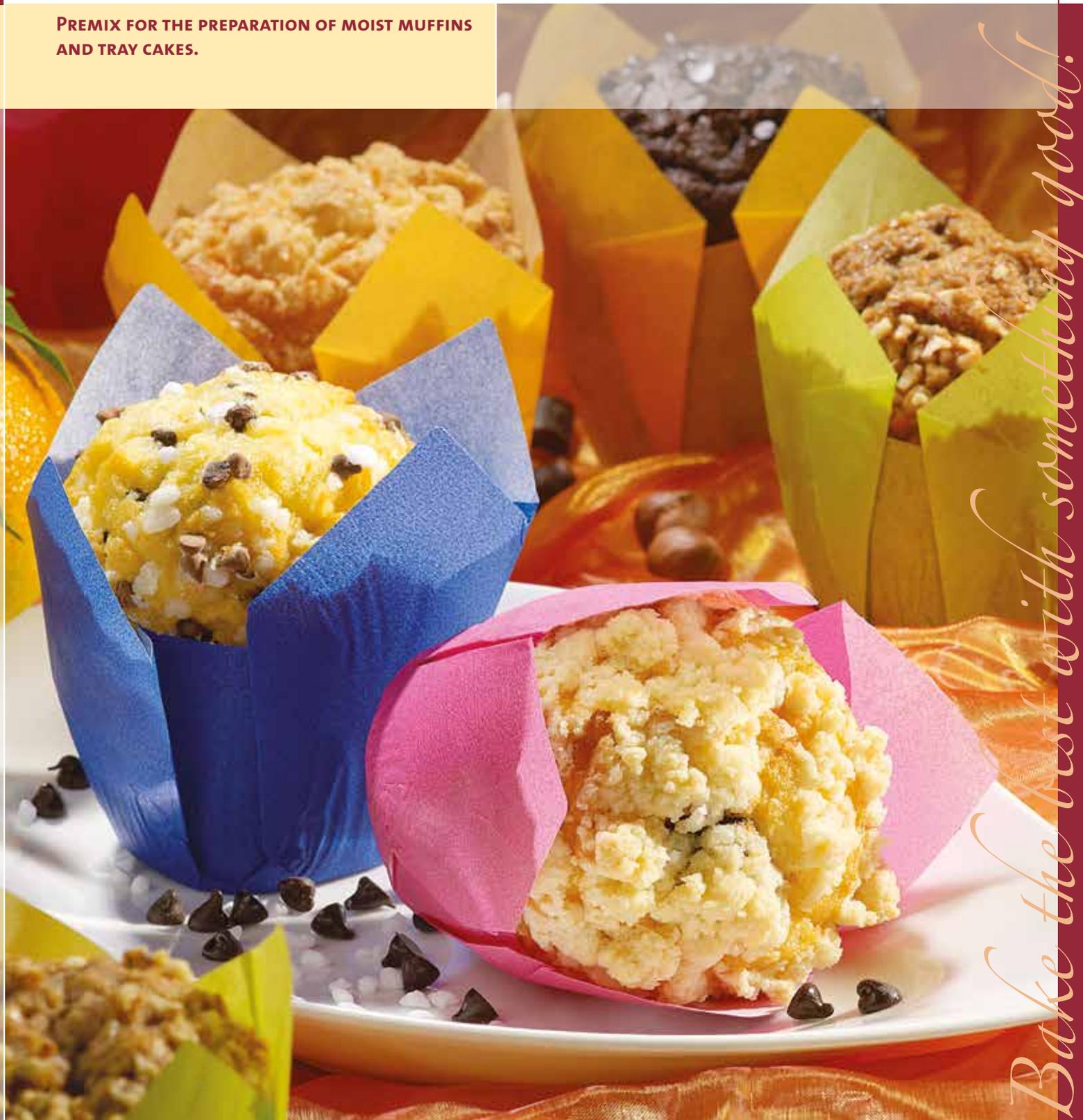
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# KOMPLET Gourmet Muffin

PREMIX FOR THE PREPARATION OF MOIST MUFFINS  
AND TRAY CAKES.



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# KOMPLET Gourmet Muffin

PREMIX FOR THE PREPARATION OF MOIST MUFFINS AND TRAY CAKES.

## Vanilla Muffins

<b>KOMPLET Gourmet Muffin</b>	1.000 g
Vegetable oil	200 g
Eggs	350 g
Water	400 g
<hr/>	
Total weight	1.950 g

### Method:

Mix all ingredients together on high speed with wide wired whisk or beater for approx. 3 minutes.

<b>Scaling weight:</b>	approx. 70 g
<b>Baking temperature:</b>	approx. 190 °C
<b>Baking time:</b>	approx. 25 minutes

## Tray cakes (slices)

<b>KOMPLET Gourmet Muffin</b>	1.000 g
Vegetable oil	250 g
Eggs	450 g
Water	250 g
<hr/>	
Total weight	1.950 g

### Method:

Mix all ingredients together on high speed with wide wired whisk or beater for approx. 3 minutes.

<b>Scaling weight:</b>	approx. 1.500 g for a 60 x 20 cm tray
------------------------	--

Top the cake batter with tin fruits, e. g. apples, apricots, pineapples, mandarins.

<b>Baking temperature:</b>	deck oven: 200 - 210 °C, rack oven: 160 - 170 °C
<b>Baking time:</b>	approx. 35 minutes



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# KOMPLET Magic Muffin

PREMIX FOR THE PREPARATION OF DELICIOUS, MOIST MUFFINS WITH A VERY SOFT CRUMB AND A GOOD SHELF LIFE.

ALSO APPROPRIATE FOR THE PREPARATION OF TRAY CAKES TOPPED WITH FRUITS.



*Bake the best with something good!*



# KOMPLET Magic Muffin

PREMIX FOR THE PREPARATION OF DELICIOUS, MOIST MUFFINS WITH A VERY SOFT CRUMB AND A GOOD SHELF LIFE.  
ALSO APPROPRIATE FOR THE PREPARATION OF TRAY CAKES TOPPED WITH FRUITS.

## Magic Muffin

<b>KOMPLET Magic Muffin</b>	1.000 g
Vegetable oil	450 g
Eggs	350 g
Water	150 g
<hr/>	
Total weight	1.950 g

**Yield:** 28 muffins

### Method

Mix all ingredients with wide-wired whisk or beater on fast speed for approx. 3 min. Then fill batter with an icecream-scoop or piping bag into muffin paper cups\* or trays.

**Scaling weight:** approx. 70 g  
**Baking temperature:** approx. 190 °C  
**Baking time:** approx. 25 minutes

The baked muffins can be decorated as you wish, e.g. dusted with **KOMPLET Neuschnee**.

\* The appropriate paper cups are available upon request.



### Master Tip:

THERE ARE MORE VARIETIES POSSIBLE WITH THE ADDITION OF OTHER INGREDIENTS:  
BLUEBERRY MUFFIN / RED CURRANT MUFFIN / APPLE-CINNAMON-MUFFIN / WALNUT MUFFIN /  
RUM RAISIN MUFFIN / CHOCOLATE MUFFIN

EACH ADDITION OF CHOCOLATE OR FRUITS SHOULD BE  
APPROX. 200 G FOR 1.000 G BATTER, ADDED SHORTLY BEFORE THE END OF THE MIXING TIME.



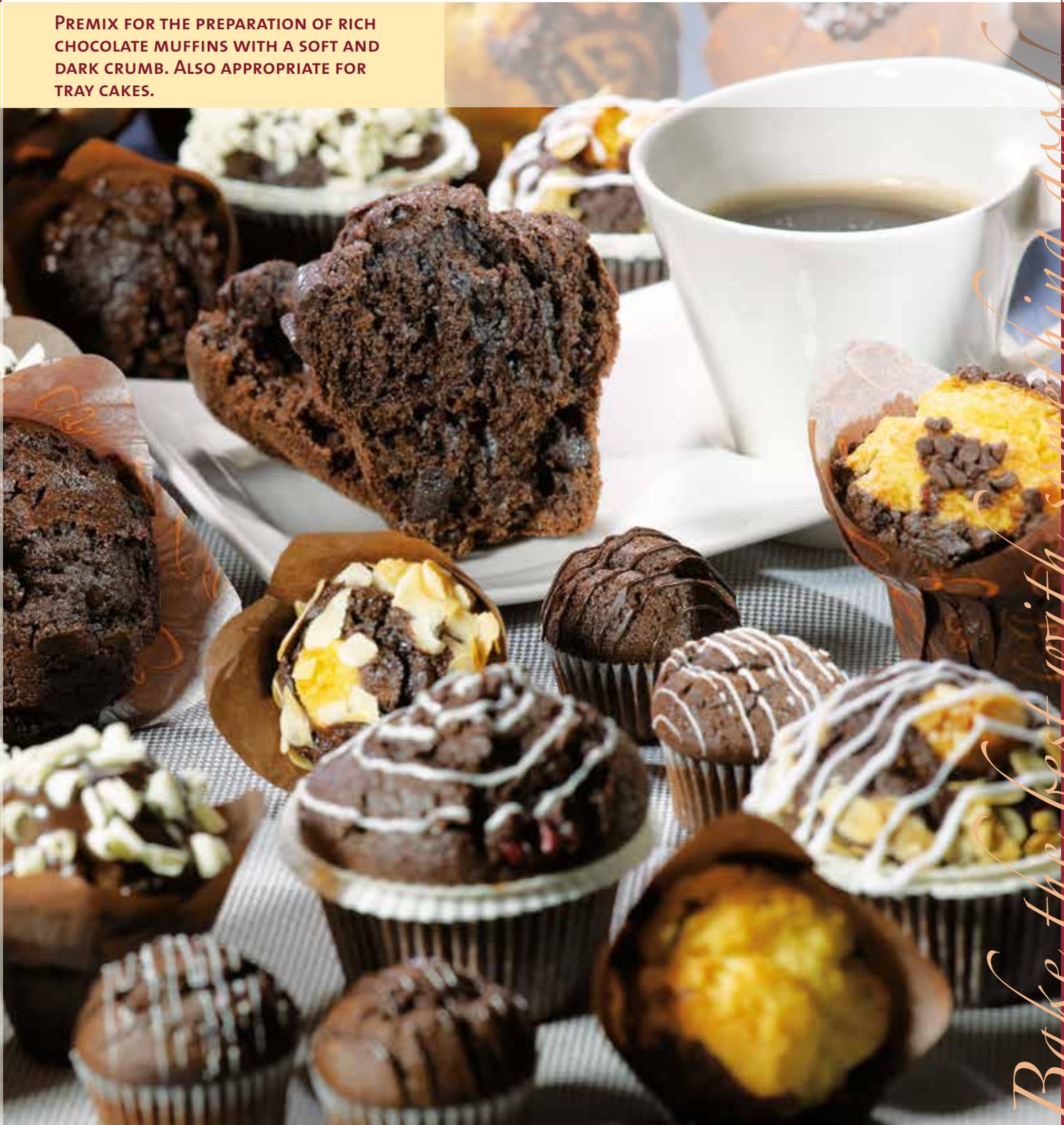
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# KOMPLET Chocolate Muffin Soft

PREMIX FOR THE PREPARATION OF RICH CHOCOLATE MUFFINS WITH A SOFT AND DARK CRUMB. ALSO APPROPRIATE FOR TRAY CAKES.



*Bake the best with something good!*



# KOMPLET Chocolate Muffin Soft

PREMIX FOR THE PREPARATION OF RICH CHOCOLATE MUFFINS WITH A SOFT AND DARK CRUMB. ALSO APPROPRIATE FOR TRAY CAKES.

## Chocolate Muffins

**Yield:** 25 Muffins

Prepare Chocolate Muffin batter according to basic recipe. Fill batter with an icecream-scoop or piping bag e.g. into **KOMPLET Muffin** paper cups or trays.

**Scaling weight:** 80 g / piece

**Baking temperature:** 190 °C

**Baking time:** 25 minutes

After baking decorate to taste or dust with **KOMPLET Neuschnee**.



## Basic Recipe: Chocolate Muffin batter

<b>KOMPLET Chocolate Muffin Soft</b>	1.000 g
Vegetable oil	450 g
Eggs	300 g
Water	250 g
<b>Total weight</b>	<b>2.000 g</b>

### Method:

Mix all ingredients with wide-wired whisk or flat beater on fast speed for approx. 3 minutes.

### MASTER TIP:

THERE ARE MORE CHOCOLATE MUFFIN VARIETIES POSSIBLE WITH THE ADDITION OF OTHER INGREDIENTS:

CHOCOLATE CHERRY MUFFINS

(APPROX. 150 g CHERRIES/kg BATTER)

CHOCOLATE NUTS MUFFINS

(APPROX. 200 g WALNUTS/kg BATTER)

CHOCOLATE RAISIN MUFFINS

(APPROX. 200 G SULTANAS/kg BATTER)

CHOCOLATE CHOCO MUFFINS

(APPROX. 200 g KOMPLET CHOCOLATE DROPS/kg BATTER)



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# KOMPLET Croissant 15

CONCENTRATED PREMIX FOR CRISPY, LIGHT,  
FLAKY CROISSANTS.



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# KOMPLET Croissant 15

CONCENTRATED PREMIX FOR CRISPY, LIGHT, FLAKY CROISSANTS.

## Croissants

<b>KOMPLET Croissant 15</b>	1.500 g
Wheat flour	8.500 g
Fresh yeast (dried yeast 170 g)	500 g
Water	approx. 4.800 g
Puff Pastry Margarine to fold in	5.350 g
<b>Total weight</b>	<b>20.650 g</b>

**Yield:** 344 Croissants

**Method:**

**Mixing time, Spiral mixer:** 3 minutes slow  
+ 3 minutes fast

**Dough temperature:** approx. 24 °C

Fold in 300 - 350 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved. Bake it with steam, or brush it with egg wash.

**Piece weight:** 60 g

**Baking temperature:** 190 - 210 °C

**Baking time:** approx. 17 - 20 minutes

## Sweet Croissants

<b>KOMPLET Croissant 15</b>	1.500 g
Wheat Flour	8.500 g
Sugar	1.000 g
Butter	0.300 g
Eggs	0.500 g
Fresh yeast (dried yeast 0,250 kg)	0.750 g
Water	4.000 g
Puff Pastry Margarine to fold in	4.100 g
<b>Total weight</b>	<b>20.650 g</b>

**Yield:** 343 Croissants

**Method:**

**Mixing time, Spiral mixer:** 3 minutes slow  
+ 3 minutes fast

**Dough temperature:** 24 °C

Fold in 250 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved. Bake it with steam, or brush it with egg wash.

**Piece weight:** 60 g

**Baking temperature:** 190 °C

**Baking time:** approx. 17 - 20 minutes



**MASTER TIP:**

DOUGH PIECES MADE WITH **KOMPLET CROISSANT 15**  
ARE PERFECTLY FREEZE-STABLE

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# KOMPLET Sweet Soft 20

For both light and enriched yeast dough products

CONCENTRATED PREMIX FOR THE PREPARATION OF A WIDE RANGE OF PRODUCTS WHICH INCLUDE: HAMBURGER/HOT DOG ROLLS, SWEET BUN DOUGHS, BRIOCHE, BUTTER YEAST CAKES, BERLINER, STOLLEN, ETC.



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# KOMPLET Sweet Soft 20

CONCENTRATED PREMIX FOR THE PREPARATION OF A WIDE RANGE OF PRODUCTS WHICH INCLUDE:  
HAMBURGER/HOT DOG ROLLS, SWEET BUN DOUGHS, BRIOCHE, BUTTER YEAST CAKES, BERLINER, STOLLEN, ETC.



## Butter Yeast Cake

FOR A CLASSIER CAKE  
WITH A FULL-BODIED TASTE

<b>KOMPLET Sweet Soft 20</b>	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Eggs	100 g
Fresh yeast (dried yeast 25 g)	70 g
Water	400 g

<b>Topping:</b>	
<b>KOMPLET Creme Patisiere</b>	40 g
Butter, soft	180 g
Sugar	140 g
Water	50 g

<b>Finish:</b>	
Almond, sliced	70 g
Sugar	50 g
Fresh cream, liquid, unsweetened	100 g
<b>Total weight</b>	<b>2.460 g</b>

### Method:

Make a dough out of all the ingredients except the **Topping** and the **Finish**.

### Mixing time:

#### Spiral mixer:

3 minutes slow + 8 minutes fast

### Dough temperature:

approx. 25 °C

### Dough resting time:

15 minutes

After resting, scale the dough into 120 g pieces. Make the pieces round and rest it for another 5 minutes.

Roll out into small round tins and let prove.

### Proving time:

approx. 40 minutes

Mix all the ingredients for the **Topping** for 3 minutes on medium speed. After proving pipe small amounts of the **Topping** onto the surface of the dough. After this dust it with the almond and the sugar.

### Baking temperature: 220 °C

### Baking time: approx. 12 minutes

Directly after baking brush the fresh cream onto the dough.



This dough is also particularly suitable for the preparation of **Cinnamon Buns**.

**Yield:** 15 pieces

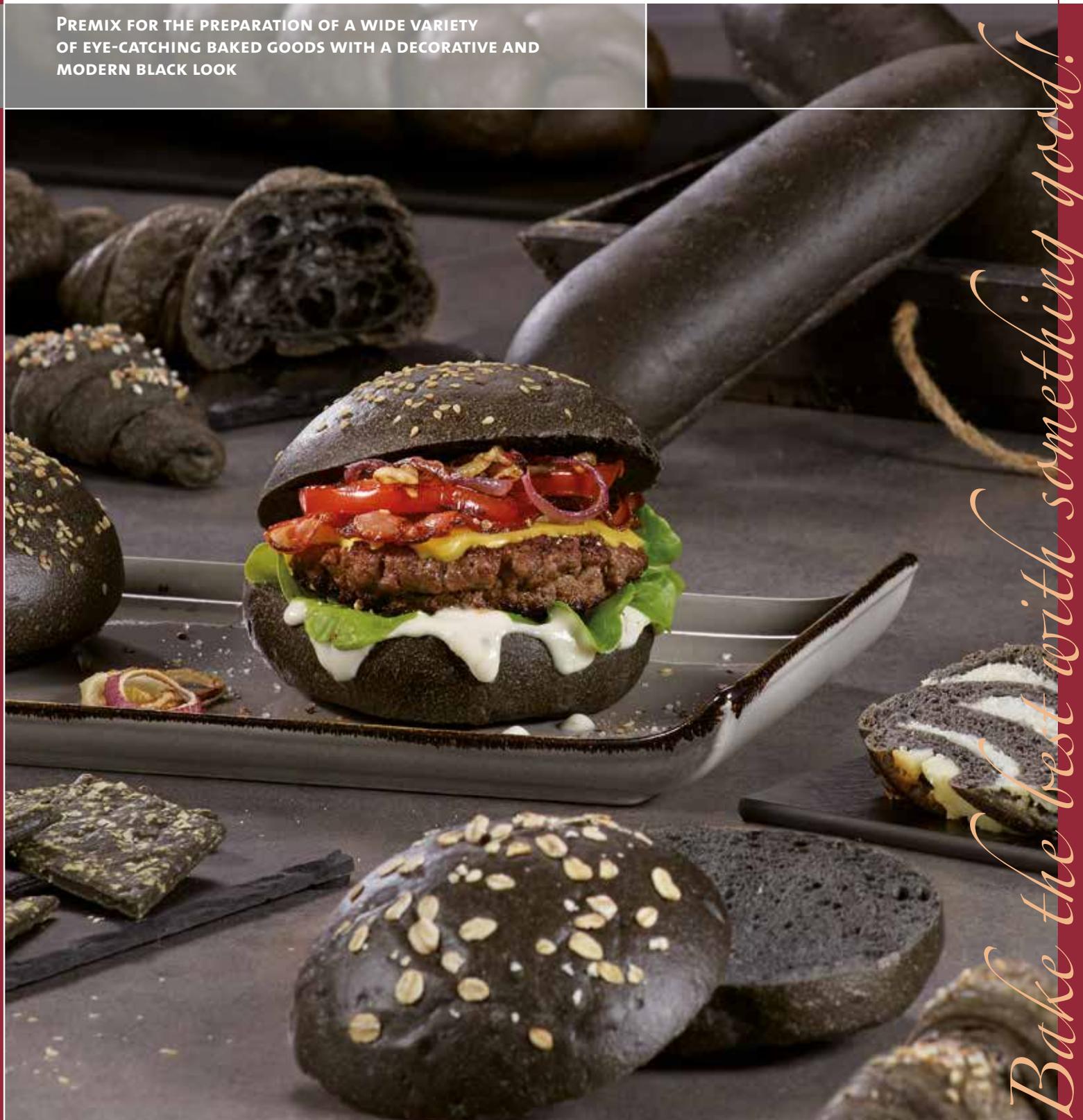


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# KOMPLET Black Mix

PREMIX FOR THE PREPARATION OF A WIDE VARIETY  
OF EYE-CATCHING BAKED GOODS WITH A DECORATIVE AND  
MODERN BLACK LOOK

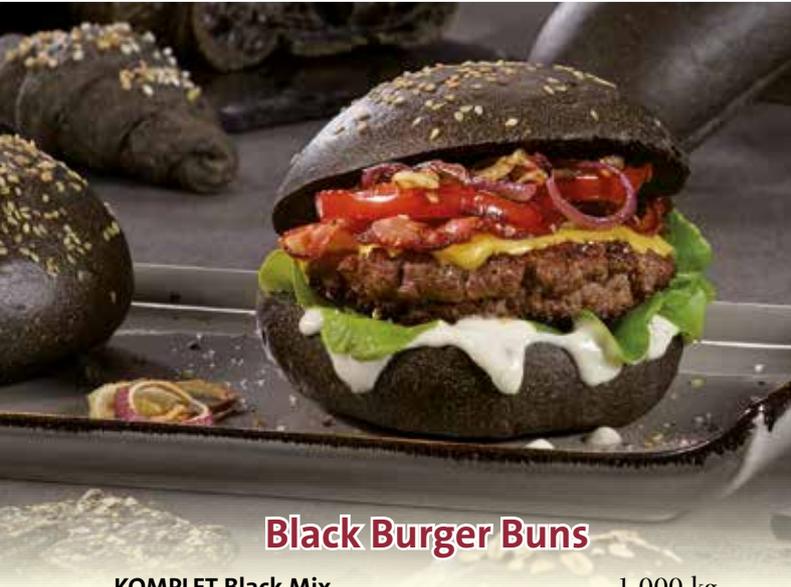


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# KOMPLET Black Mix

PREMIX FOR THE PREPARATION OF A WIDE VARIETY OF EYE-CATCHING BAKED GOODS WITH A DECORATIVE AND MODERN BLACK LOOK



## Black Burger Buns

<b>KOMPLET Black Mix</b>	1,000 kg
Sugar	0,040 kg
Butter	0,080 kg
Salt	0,020 kg
Fresh yeast (dried yeast 0,017 kg)	0,050 kg
Water, cold	0,500 kg
<b>Total weight</b>	<b>1,690 kg</b>
<b>For Decoration:</b>	
Sesame seeds	0,010 kg

**Yield:** 13 pieces

### Method:

Prepare a dough with all ingredients and allow to rest.

### Mixing time

**(Spiral mixer):** 3 minutes slow + 7 minutes fast

**Dough temperature:** 26 °C

**Dough resting time:** 20 minutes

Scale dough pieces and shape round burger buns. If desired, roll long to approx. 20 cm length for Hot Dog Buns. Place the dough pieces on trays and prove.

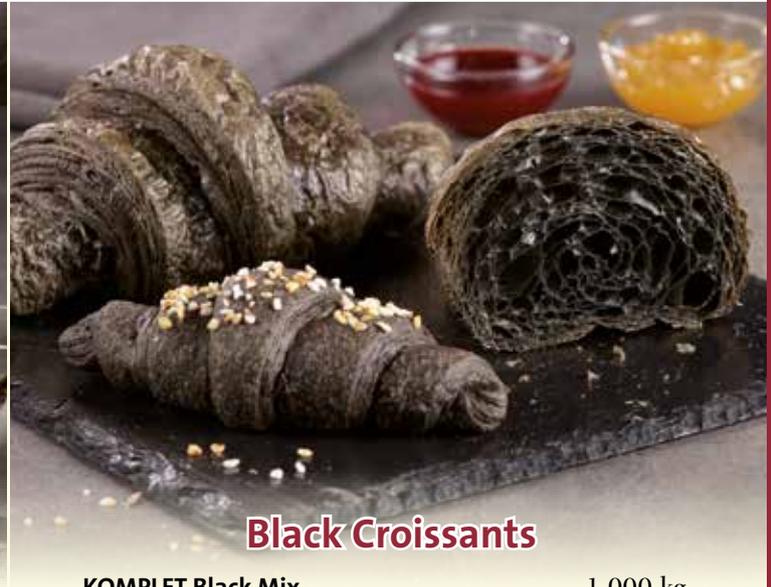
**Scaling weight:** 130 g

**Proving time:** approx. 60 minutes at 35 °C and 80 % rel. humidity.

After proving, brush with egg and sprinkle with sesame seeds or oat flakes, then bake with little steam.

**Baking temperature:** 200 °C

**Baking time:** ±13 minutes



## Black Croissants

<b>KOMPLET Black Mix</b>	1,000 kg
Sugar	0,100 kg
Butter	0,080 kg
Fresh yeast (dried yeast 0,017 kg)	0,050 kg
Water	0,500 kg
<b>Total weight</b>	<b>1,730 kg</b>
<b>For lamination:</b>	
Puff Pastry Margarine	0,500 kg

**Yield:** 37 pieces

### Method:

Prepare a dough with all ingredients and allow to rest.

### Mixing time

**(Spiral mixer):** 3 minutes slow + 4 minutes fast

**Dough temperature:** approx. 24 °C

Fold in 300 - 350 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved with steam or brush with egg wash.

**Scaling weight:** 60 g

**Baking temperature:** 190 - 210 °C

**Baking time:** approx. 17 - 20 minutes

### MASTER TIP:

LAMINATE THREE SINGLE FOLDS FOR A FLAKY, YET ACCURATE LAYERING!



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# KOMPLET Yeast Raised Donut

PREMIX FOR THE PREPARATION OF AN AMERICAN-STYLE DONUT WITH LOW OIL ABSORPTION.



*Bake the best with something good!*



# KOMPLET Yeast Raised Donut

PREMIX FOR THE PREPARATION OF AN AMERICAN-STYLE DONUT WITH LOW OIL ABSORPTION.

## Donuts

<b>KOMPLET Yeast Raised Donut</b>	1.000 g
Fresh Yeast (dried yeast 15 g)	50 g
Water	approx. 480 g
<hr/>	
Total weight	1.530 g

**Yield:** 25 pieces of 60 g

**Method:**

**Mixing time:**

**Spiral mixer:** 2 minutes slow + 10 minutes fast

**Dough temperature:** approx. 25 °C

**Dough resting time:** approx. 20 minutes

Roll out to approx. 8 mm height. Allow to relax and cut out with Donut cutter.

**Proving time:** 30 minutes at 35 °C  
and 70 % rel. humidity

After proving, the dough should be allowed to rest for 15 minutes at room temperature. The surface of the dough must be "dry" before baking.

**Baking temperature:** 190 °C

**Baking time:** 45 sec. each side

After frying dust with **KOMPLET Neuschnee** or dip into **KOMPLET Magic Fondant**.

## Chocolate Donuts

<b>KOMPLET Yeast Raised Donut</b>	1.000 g
Cocoa powder	70 g
Sugar	70 g
Fresh Yeast (dried yeast 15 g)	50 g
Water	approx. 510 g
<hr/>	
Total weight	1.700 g

**Yield:** 28 pieces

**Method:** Same as for donuts.



*Bake the best with something good!*

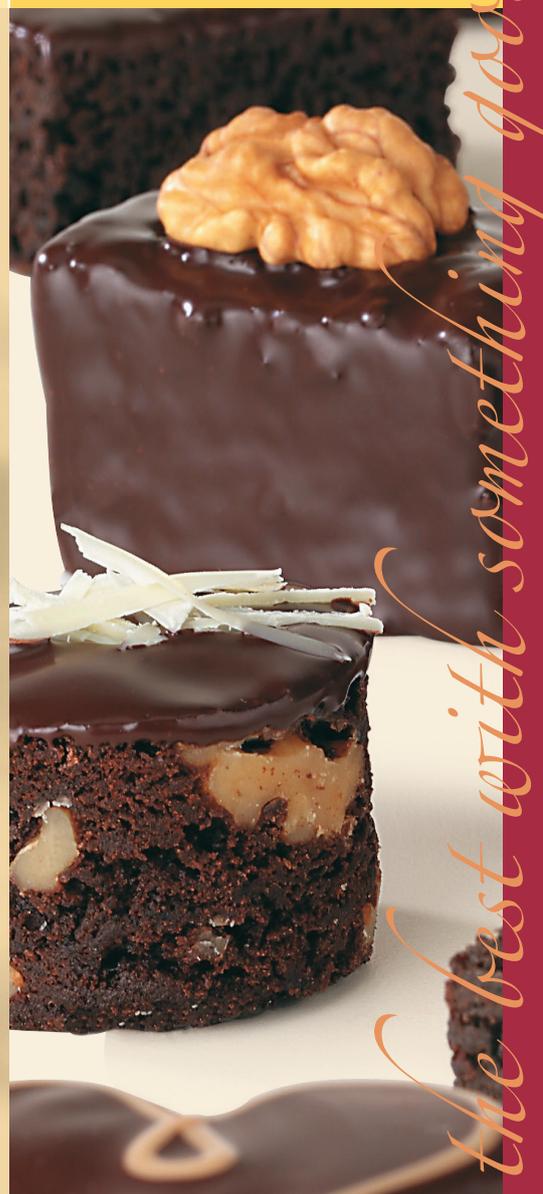


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# KOMPLET Gourmet Brownies

PREMIX FOR TYPICAL AMERICAN-STYLE BROWNIES WITH A MOIST DENSE CRUMB AND AN EXCELLENT SHELF LIFE.



*Bake the best with something good!*



# KOMPLET Gourmet Brownies

PREMIX FOR TYPICAL AMERICAN-STYLE BROWNIES WITH A MOIST DENSE CRUMB AND AN EXCELLENT SHELF LIFE.

## Gourmet Brownies

<b>KOMPLET Gourmet Brownies</b>	1.000 g
Butter, liquid	400 g
Eggs	400 g
Chopped hazelnuts or walnuts	250 g
<hr/>	
Total weight	2.050 g

**Yield:** 60/20 cm tray  
80 pieces of 3 x 5 cm

You can improve the shelf life if you cut the baked Gourmet Brownies into pieces and cover them entirely with e.g. chocolate.

### Method:

Mix all ingredients slowly with a wide-wired whisk or beater and spread onto a 60 x 20 cm baking tray lined with baking paper.

**Mixing time:** 3 minutes

**Baking temperature:** 180 °C

**Baking time:** approx. 25 minutes

When cool, coat e.g. with **KOMPLET Kiddy Choco** and cut into 3 x 5 cm pieces.

### Master Tip:

MAKE SURE THE BUTTER YOU INCORPORATE IS LIQUID OR AT LEAST REALLY SOFT.  
MIX THE INGREDIENTS SLOWLY, DO NOT AERATE THE BATTER.



*Bake the best with something good!*



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# KOMPLET Choux Pastry

PREMIX FOR THE EASY PREPARATION OF CHOUX PASTRY GOODS  
WITH THE DISTINCTIVE FLAVOUR.



*Bake the best with something good!*



# KOMPLET Choux Pastry

PREMIX FOR THE EASY PREPARATION OF CHOUX PASTRY GOODS WITH THE DISTINCTIVE FLAVOUR.

## Oven-baked goods

### Choux buns - Eclairs

KOMPLET Choux Pastry	1.000 g
Water, approx. 30 °C	1.900 g
Eggs	300 g
Total weight	3.200 g

(For an especially rich Choux Bun or Eclair, add 200 g vegetable oil)

#### Method:

Mix **KOMPLET Choux Pastry** with water and eggs on slow speed with wide-wired whisk. Allow the batter to rest before use for approx. 10 min. Then pipe as desired and bake. Don't open the oven during baking time.

**Baking temperature:** 200 - 220 °C  
with a little steam

**Baking time:** approx. 30 - 35 minutes



#### Master Tip:

THE BATTER PREPARED WITH **KOMPLET Choux Pastry** CAN EASILY BE USED WITH AUTOMATIC FRENCH CRULLER MACHINES. WHEN YOU USE AN AUTOMATIC FRENCH CRULLER MACHINE, YOU HAVE TO ADD APPROX. 200 G EGGS TO THE RECIPE ON THE RIGHT.

## Fried goods

### French crullers

KOMPLET Choux Pastry	1.000 g
Water, approx. 30 °C	1.900 g
Total weight	2.900 g

#### Method:

The same procedure as choux buns and eclairs. After the resting time pipe the batter into rings and fry.

**Frying temperature:** approx. 170 °C

**Frying time:** approx. 8 minutes

*Bake the best with something good!*

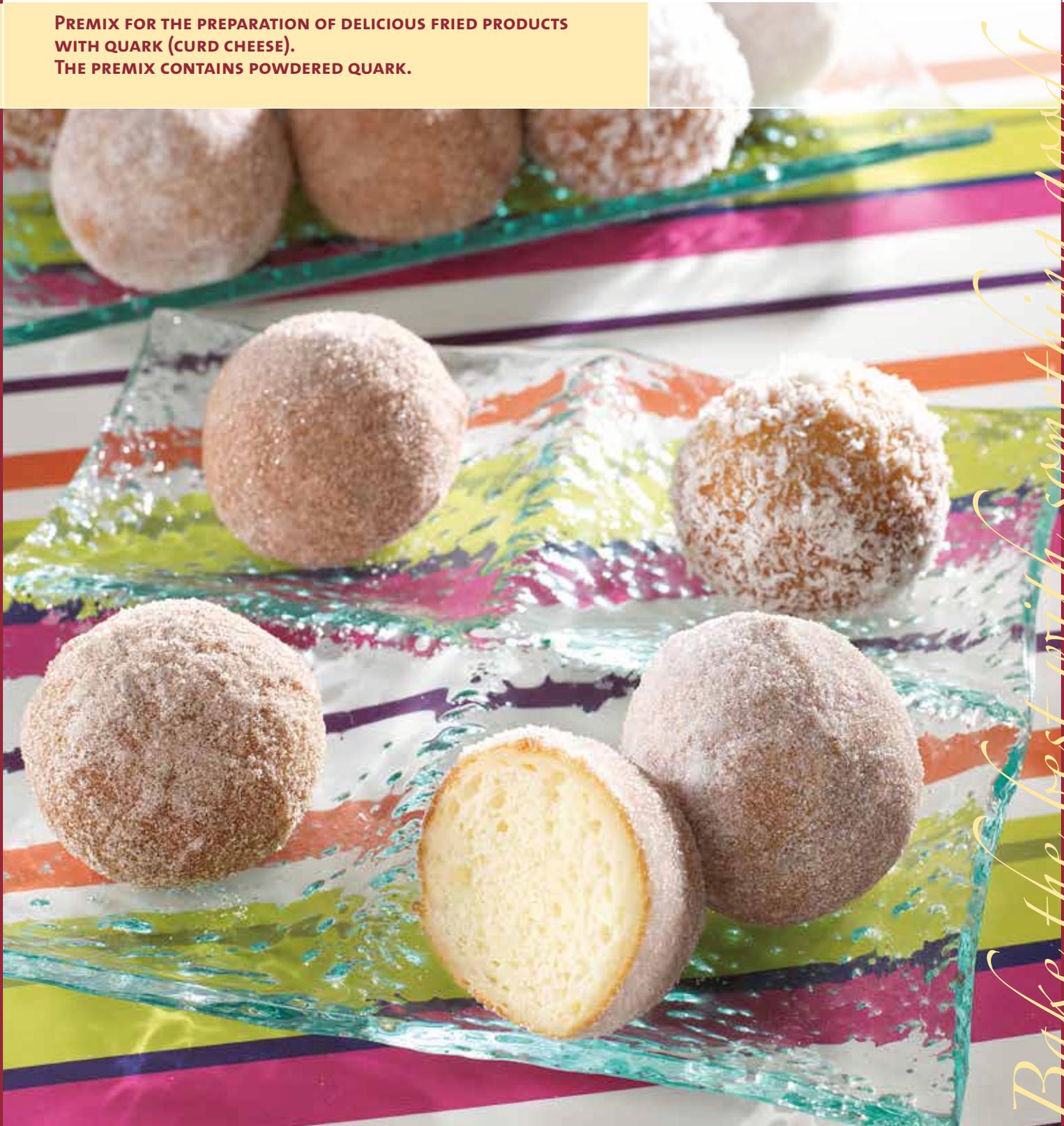


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# KOMPLET Bonini's Plus

PREMIX FOR THE PREPARATION OF DELICIOUS FRIED PRODUCTS WITH QUARK (CURD CHEESE).  
THE PREMIX CONTAINS POWDERED QUARK.

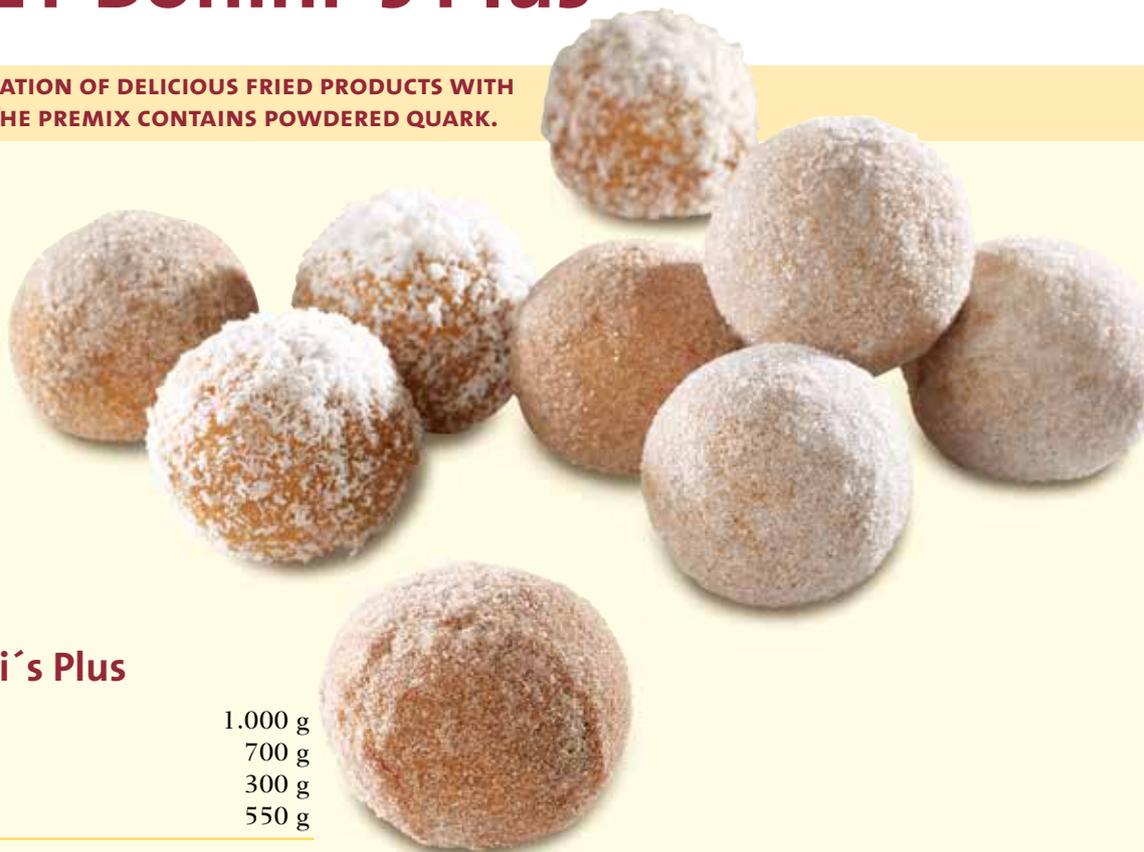


*Bake the best with something good!*



# KOMPLET Bonini´s Plus

PREMIX FOR THE PREPARATION OF DELICIOUS FRIED PRODUCTS WITH QUARK (CURD CHEESE). THE PREMIX CONTAINS POWDERED QUARK.



## Bonini´s Plus

<b>KOMPLET Bonini´s Plus</b>	1.000 g
Whole Egg	700 g
Vegetable oil	300 g
Water, cold *	550 g
<hr/>	
Total weight	2.550 g

\*) The water quantity depends on how the **Bonini´s Plus** are deposited into the frying fat (by hand or by machine) and on the desired consistency and can be changed accordingly.

**Yield:** 85 pieces

### Method:

Mix all ingredients together on medium speed with wide wired whisk or beater.

**Mixing time:** 2 - 3 minutes

Allow the batter to rest before use for approx. 5 min. Deposit into the frying fat with your depositor or an ice-cream scoop and fry. The batter is tolerant for frying for several hours, which makes it ideal for promotional events etc.

**Frying temperature:** 170 - 175 °C

**Frying time:** approx. 8 minutes  
for 30 g pieces

Usually, it is not necessary to turn the **Bonini´s Plus** over in the oil, because they do it on their own. It might be necessary to move them a little during the last stage of frying time in order to obtain a regular colour. After frying sprinkle with vanilla or cinnamon sugar.

**Bonini´s Plus** are suitable for filling with basic cremes and custards, such as **KOMPLET Creme Patissiere Gourmet** or **Creme Patissiere „Fill“**.

### MASTER TIP:

BY ADDING E.G. SPICES, APPLE PIECES, NUTS OR SULTANA RAISINS TO THE BATTER, YOU CAN CREATE MORE VARIETIES. LET YOUR IMAGINATION RUN WILD...

**Bonini´s Plus** ARE IDEAL FOR FREEZING.

ALLOW TO THAW AT ROOM TEMPERATURE OR HEAT A LITTLE IN THE OVEN OR TO THAW SO THAT IT REMAINS FROZEN IN THE CENTRE, THEN ALLOW TO REST A LITTLE. SMALL QUANTITIES CAN BE THAWED IN THE MICROWAVE OVEN IN A FEW SECONDS (E.G. 3 PIECES AT 700 WATT IN APPROX. 25 SECONDS).

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# KOMPLET Stollen Mix

PREMIX FOR THE PREPARATION OF A DELICIOUS  
GERMAN CHRISTMAS STOLLEN WITH THE  
TYPICAL STOLLEN FLAVOUR.



*Bake the best with something good!*



# KOMPLET Stollen Mix

**PREMIX FOR THE PREPARATION OF A DELICIOUS GERMAN CHRISTMAS STOLLEN WITH THE TYPICAL STOLLEN FLAVOUR.**



## Starter dough:

<b>KOMPLET Stollen Mix</b>	2.000 g
Fresh yeast (dried yeast 130 g)	400 g
Milk	1.200 g
<b>Total weight</b>	<b>3.600 g</b>

Mix all ingredients in a spiral mixer for 3 minutes on low speed and 3 minutes on fast speed. Leave the starter dough to rest for 30 minutes.

## Main dough:

Starter dough	3.600 g
<b>KOMPLET Stollen Mix</b>	2.000 g
Butter	1.500 g
Marzipan (if desired and available)	200 g
Milk	650 g
<b>Total weight</b>	<b>7.950 g</b>

Mix all ingredients together with the starter dough in a spiral mixer for 3 minutes on low speed and for 6 minutes on fast speed. At the end of the mixing time, incorporate cautiously the fruit mix (see below), stirring for another minute on low speed.

**Dough temperature:** 26 °C  
**Resting time:** 10 minutes

After resting, scale the dough into pieces (200 g for the small, 700 g for the larger tins), mould them, place into the tins and prove.

**Proving time:** max. 10 minutes (!)

After proving bake without steam.

**Baking temperature:** 170 °C  
**Baking time:** approx. 35 - 40 minutes for 200 g  
approx. 45 - 50 minutes for 700 g

After baking, brush the Stollen immediately with liquid butter and sprinkle generously with sugar. Allow to cool and dust with **KOMPLET Neuschnee**.

## To spread on top:

Butter, liquid	1.000 g
Sugar	1.000 g

## Decoration:

<b>KOMPLET Neuschnee</b>	200 g
--------------------------	-------

## Fruit mix:

Sultanas	3.500 g
Lemon peel/orange peel	1.300 g
Almond	1.200 g
Rum*	500 g

<b>Total weight</b>	<b>6.500 g</b>
---------------------	----------------

\*Replace the rum with apple juice, orange juice or sugar syrup, if desired.

## Total weight of all dough components:

Starter dough	3.600 g
Main dough	4.350 g
Fruit Mix	6.500 g
<b>Total weight</b>	<b>14.450 g</b>



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# The KOMPLET Custards



*Bake the best with something good!*

KOMPLET CREME PATISSIERE GOURMET  
KOMPLET HOT CREME



*Bake*

# The KOMPLET Custards

## KOMPLET Creme Patissiere Gourmet

Instant custard for the preparation of bake and freeze-thaw stable creme fillings.

### Custard with Creme Patissiere Gourmet

KOMPLET Creme Patissiere Gourmet	350 g
Water, cold	1.000 g
<hr/>	
Total weight	1.350 g

#### Method:

Blend **Creme Patissiere Gourmet** and water in mixer at medium speed for approx. 3 minutes. Small quantities can easily be mixed by hand.

For baking purposes 400 g of **Creme Patissiere Gourmet** should be used. A longer mixing time (5 - 6 minutes) improves the bakeability and stability of the creme, if you wish to freeze it.

## KOMPLET Hot Creme

Custard powder for the preparation of traditional cooked cremes - hot process.

### Custard with Hot Creme

KOMPLET Hot Creme	90 g
Sugar	100 - 200 g
Milk	1.000 g
<hr/>	
Total weight	1.190 - 1.290 g

#### Method by cooking device:

Stir **KOMPLET Hot Creme** and sugar into the cold milk, continue to stir and bring to the boil.

#### Method by hand:

Mix **KOMPLET Hot Creme** with approx. 100 g milk. Bring the remainder of the milk (approx. 900 g) and the sugar to the boil, incorporate the moistened **KOMPLET Hot Creme** and boil again.



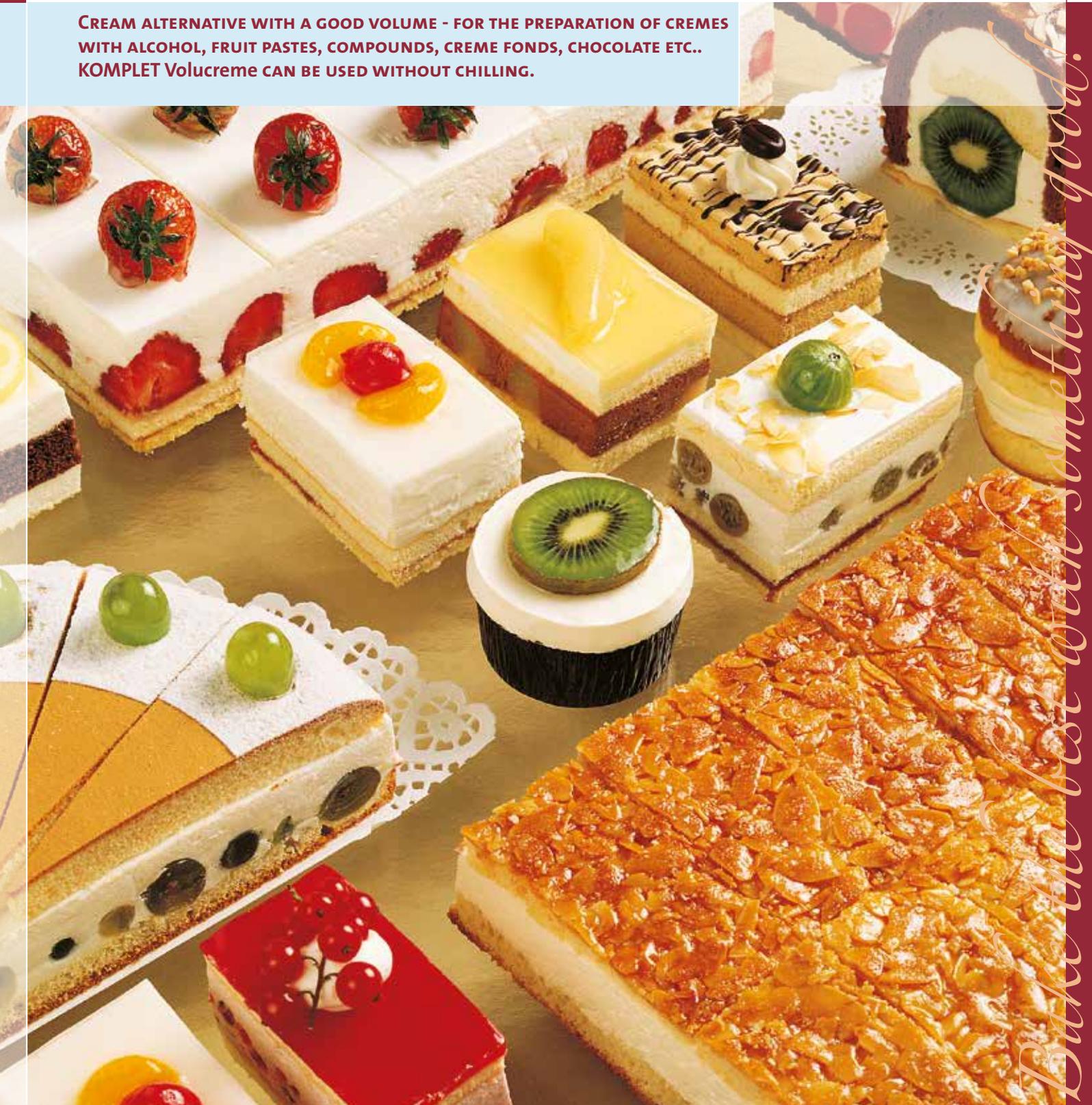
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# KOMPLET Volucreme

CREAM ALTERNATIVE WITH A GOOD VOLUME - FOR THE PREPARATION OF CREMES WITH ALCOHOL, FRUIT PASTES, COMPOUNDS, CREME FONDS, CHOCOLATE ETC.. KOMPLET Volucreme CAN BE USED WITHOUT CHILLING.



*Bake the best with something good!*



# KOMPLET Volucreme

CREAM ALTERNATIVE WITH A GOOD VOLUME - FOR THE PREPARATION OF CREMES WITH ALCOHOL, FRUIT PASTES, COMPOUNDS, CREME FONDS, CHOCOLATE ETC.. KOMPLET Volucreme CAN BE USED WITHOUT CHILLING.



## Basic Recipe: Volucreme

KOMPLET Volucreme	1.000 g
Sugar	200 g
Water, approx. 20 °C	2.000 g
<b>Total weight</b>	<b>3.200 g</b>

### Method:

Whip **KOMPLET Volucreme**, sugar and water on full speed with a fine wire whisk for approx. 4 - 5 min..

The oil should be quickly incorporated after the mixing of the creme. See **MASTER TIP**.

As a slightly sweetened basic cream **KOMPLET Volucreme** can be whisked together with flavour-carrying ingredients like alcohol or pastes or with cold cremes. Very acidic pastes for example should be incorporated only after mixing.

**MASTER TIP:**  
THE ADDITION OF 200 g OIL (TO BASIC RECIPE)  
PREVENTS THE CAKE FROM DRYING WHEN  
STORED FOR A LONGER TIME.

## Filling cremes

	Recipe 1 (light)	Recipe 2 (medium)	Recipe 3 (rich)
KOMPLET Volucreme	400 g	200 g	100 g
KOMPLET Creme Patisserie Gourmet or KOMPLET Creme Rico	200 g	300 g	350 g
Water, approx. 20 °C	1.000 g	1.000 g	1.000 g
<b>Total weight</b>	<b>1.600 g</b>	<b>1.500 g</b>	<b>1.450 g</b>

### Method:

Whisk **KOMPLET Volucreme**, **KOMPLET Creme Patisserie Gourmet** or **KOMPLET Creme Rico** and water on full speed with a fine wire whisk.

**Mixing time:** approx. 2 - 3 minutes

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# KOMPLET Mousse Veg

FOR THE PREPARATION OF MOUSSE, MOUSSE CAKES AND SLICES  
WITH VEGETABLE STABILIZERS.  
DOES NOT CONTAIN GELATINE OF PORK OR BEEF.



*Bake the best with something good!*



# KOMPLET Mousse Veg

FOR THE PREPARATION OF MOUSSE, MOUSSE CAKES AND SLICES WITH VEGETABLE STABILIZERS.  
DOES NOT CONTAIN GELATINE OF PORK OR BEEF.



The following Mousse products are available:

**KOMPLET Mousse Veg Neutral**  
**KOMPLET Mousse Veg Tiramisu**  
**KOMPLET Mousse Veg Chocolate**

## Basic Recipe for all types of Mousse Veg

<b>KOMPLET Mousse Veg</b>	200 g
Water	250 g
Whipped dairy cream, sweetened	1.000 g
<b>Total weight</b>	<b>2.550 g</b>

Combine the **KOMPLET Mousse Veg** with water and slowly fold in the whipped cream. Fill immediately into cake moulds and chill for approx. 2 hours.

If the Mousse cake is to be frozen, it should be allowed to set for 2 hours in the refrigerator before freezing.

If vegetable cream is used, the water amount may have to be increased by up to 500 g, according to the product used.

*Bake the best with something good!*

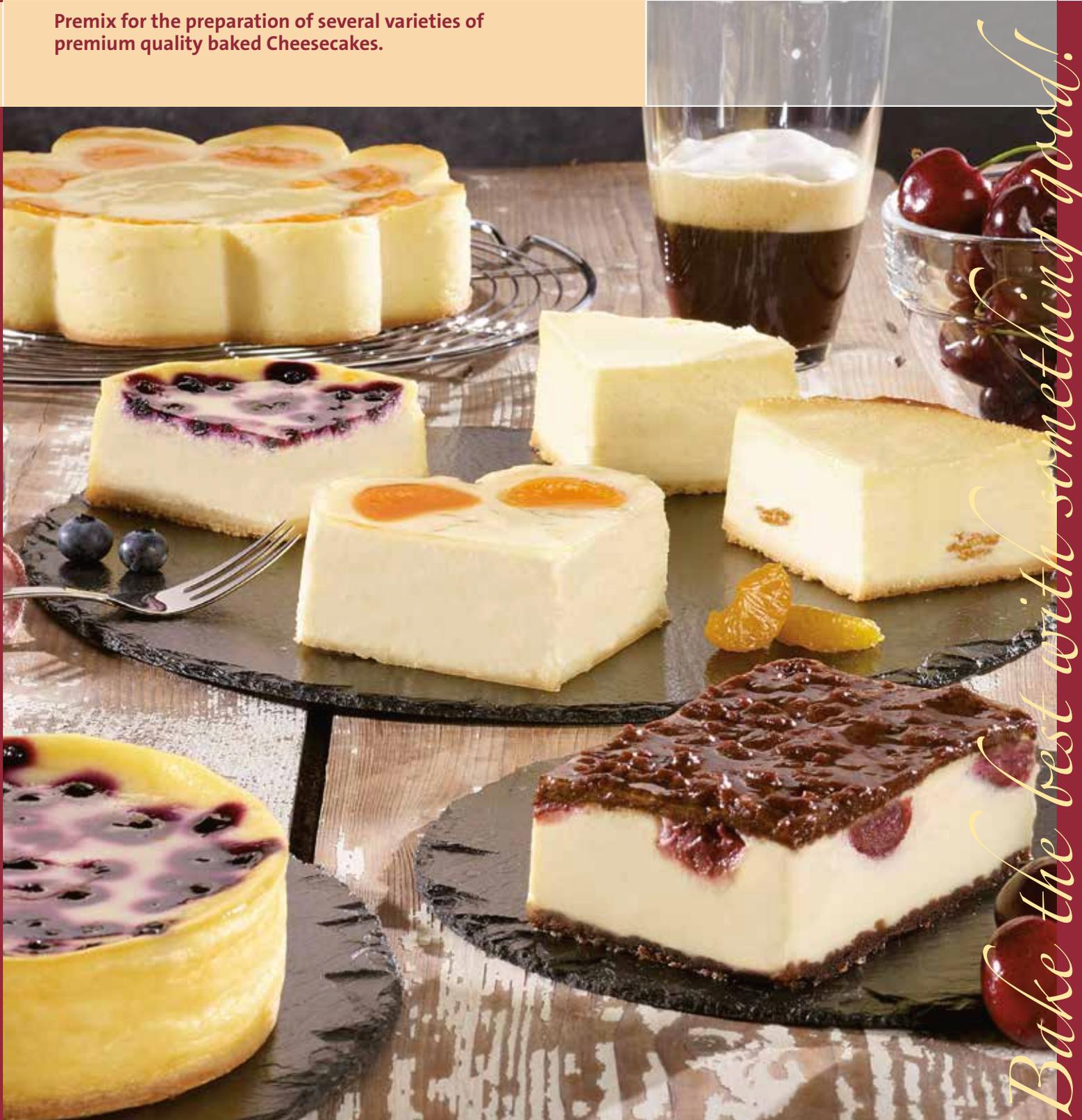


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# KOMPLET Gourmet Cheesecake

Premix for the preparation of several varieties of premium quality baked Cheesecakes.



*Bake the best with something good!*



# KOMPLET Gourmet Cheesecake

PREMIX FOR THE PREPARATION OF SEVERAL VARIETIES OF PREMIUM QUALITY BAKED CHEESECAKES.

## New York Cheese Cake

<b>KOMPLET Gourmet Cheesecake</b>	450 g
Cream Cheese (e. g. Philadelphia)	600 g
Butter, liquid	50 g
Eggs	150 g
Milk	500 g
<b>Total weight</b>	<b>1.750 g</b>

**Yield:** 1 cake of Ø 26 cm and 5 cm height

### Method:

Roll out a short dough to approx. 3,5 mm, place it on a tray and dock the dough. Pre-bake the base for a short time (approx. 6 minutes at 200 °C).

Mix all the above-mentioned ingredients at medium speed for 3 minutes with a fine wired whisk.

Spread the batter over the dough base and bake.

**Baking temperature:** 190 °C

**Baking time:** 65 - 70 minutes



## Yoghurt Cheese Cake

<b>KOMPLET Gourmet Cheesecake</b>	750 g
Yoghurt, plain, or quark	1.000 g
Vegetable Oil	120 g
Eggs	350 g
Water	650 g
<b>Total weight</b>	<b>2.870 g</b>

**Yield:** 1 tray cake of 60 x 20 cm

### Method:

Roll out a short dough to approx. 3,5 mm, place it on a tray and dock the dough. Pre-bake the base for a short time (approx. 6 minutes at 200 °C).

Mix all the above-mentioned ingredients at medium speed for 5 minutes with a fine wired whisk.

Spread the batter over the dough base and bake.

**Baking temperature:** 190 °C

**Baking time:** 65 - 70 minutes



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# KOMPLET Dry Hazelnut Filling

DRY PREMIX FOR THE PREPARATION OF HAZELNUT FILLINGS.  
WITH AN INTENSE NUT TASTE AND A LARGE AMOUNT OF  
HAZELNUT PIECES.



*Bake the best with something good!*



# KOMPLET Dry Hazelnut Filling

DRY PREMIX FOR THE PREPARATION OF HAZELNUT FILLINGS. WITH AN INTENSE NUT TASTE AND A LARGE AMOUNT OF HAZELNUT PIECES.

## Hazelnut Filling

	Recipe 1	Recipe 2	Recipe 3
<b>KOMPLET Dry Hazelnut Filling</b>	1.000 g	1.000 g	1.000 g
Water or milk	780 g	1.000 g*	600 g
Cake crumbs	_____	400 g	_____
Eggs	_____	_____	200 g
<b>Total weight</b>	<b>1.780 g</b>	<b>2.400 g</b>	<b>1.800 g</b>

\*According to the moisture of the cake crumbs, the amount of added water may be varied in this recipe.

### Method:

Mix all ingredients and allow to swell for 10 - 15 minutes.  
Then the filling is ready for use.

#### MASTER TIP:

BASIC RECIPE 1 YIELDS A HIGH-QUALITY RICH FILLING.  
BASIC RECIPE 2 IS AN ECONOMICAL FILLING.  
BASIC RECIPE 3 IS ESPECIALLY APPROPRIATE FOR FILLED PRODUCTS  
LIKE STOLLEN.



*Bake the best with something good!*



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# KOMPLET Neuschnee

DUSTING SUGAR THAT DOES NOT DISSOLVE, MADE FROM DEXTROSE.



*Bake the best with something good!*



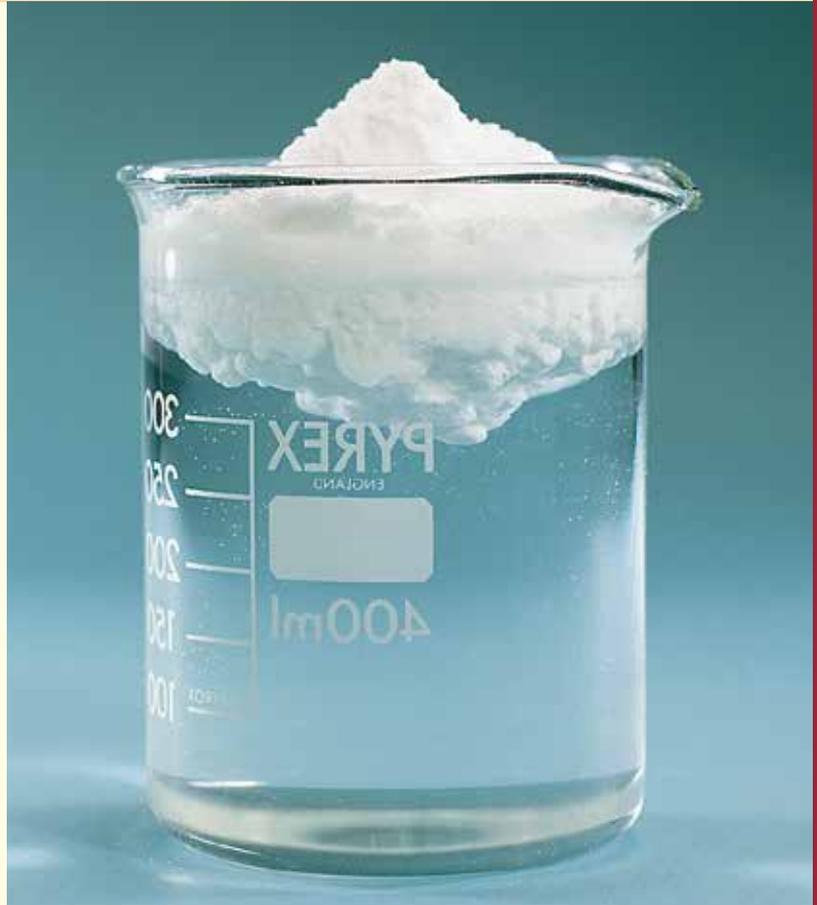
# KOMPLET Neuschnee

DUSTING SUGAR THAT DOES NOT DISSOLVE, MADE FROM DEXTROSE.

First manufacturer on the European market.

## KOMPLET Neuschnee

- Can be used for dusting cakes, can be passed through a sieve. Its excellent humidity resistance makes it appropriate for dusting fried products, stollen, fruit and cream cakes etc.
- Can be sieved upon warm baked goods. Thanks to its consistency, it will stick to all products.
- Is resistant to the humidity of the air. This quality is especially advantageous for baked goods which will be wrapped in foil.
- Is available in various qualities. They differ e.g. in colour and melting point.
- Also available in a chocolate colour.



*Bake the best with something good!*



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# KOMPLET Kiddy Choco Softy and Kiddy Noisette Softy

KOMPLET Kiddy Choco Softy IS A SOFT, BAKE STABLE DARK COCOA PASTE FOR FILLING, COATING AND FLAVOURING.

KOMPLET Kiddy Noisette Softy IS A SOFT, BAKE STABLE NOUGAT PASTE CONTAINING HAZELNUTS FOR FILLING, COATING AND FLAVOURING.



*Bake the best with something good!*





# KOMPLET Kiddy Gusto Softy

KOMPLET Kiddy Gusto Softy IS A BAKE AND FREEZE STABLE HAZELNUT PASTE WITH A MILKY TASTE FOR THE FILLING, FLAVOURING AND DECORATION OF CAKES, MUFFINS AND PASTRIES.



*Bake the best with something great*



# KOMPLET Kiddy Gusto Softy

KOMPLET Kiddy Gusto Softy IS A BAKE AND FREEZE STABLE HAZELNUT PASTE WITH A MILKY TASTE FOR THE FILLING, FLAVOURING AND DECORATION OF CAKES, MUFFINS AND PASTRIES.

## Magic Almond Muffin

18 Muffins

KOMPLET Mandelsoft	1.000 g
Vegetable oil	400 g
Eggs	400 g
Water	200 g

Total batter weight 2.000 g

### Filling:

KOMPLET Kiddy Gusto Softy 270 g

### Decoration:

Florenta/Almond Mix (see basic recipe) 180 g

Total weight 2.450 g

Yield: 18 Muffins

### Method:

Mix all ingredients on high speed with a wide-wired whisk or flat beater.

Mixing time: approx. 3 minutes

Fill the batter into **KOMPLET Tulip Cups** using a piping bag without nozzle or ice cream scoop (size 1/20).

Scaling weight per KOMPLET Tulip cup: approx. 110 g

Pipe a small quantity of **KOMPLET Kiddy Gusto Softy** right under the surface.

### Scaling weight

**KOMPLET Kiddy Gusto Softy:** 15 g / Muffin

Combine Florenta and almonds according to the basic recipe and sprinkle on top of the muffins.

### Scaling weight

**Florenta/Almond Mix:** 10 g / Muffin

### Baking temperature:

**Deck oven:** 200 - 210 °C

**Rack oven:** 160 - 170 °C

**Baking time:** 25 - 30 minutes

## Basic Recipe Florenta/Almond Mix

KOMPLET Florenta	500 g
Almonds, flaked	500 g

Total weight 1.000 g

### Method:

Combine Florenta and the almonds into a homogeneous mixture.



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# KOMPLET Kiddy Gel

VERY ECONOMICAL CONCENTRATED NEUTRAL, APRICOT OR STRAWBERRY GLAZE FOR TARTS, DESSERTS AND OTHER CONFECTIONERY PRODUCTS. HOT PROCESS!

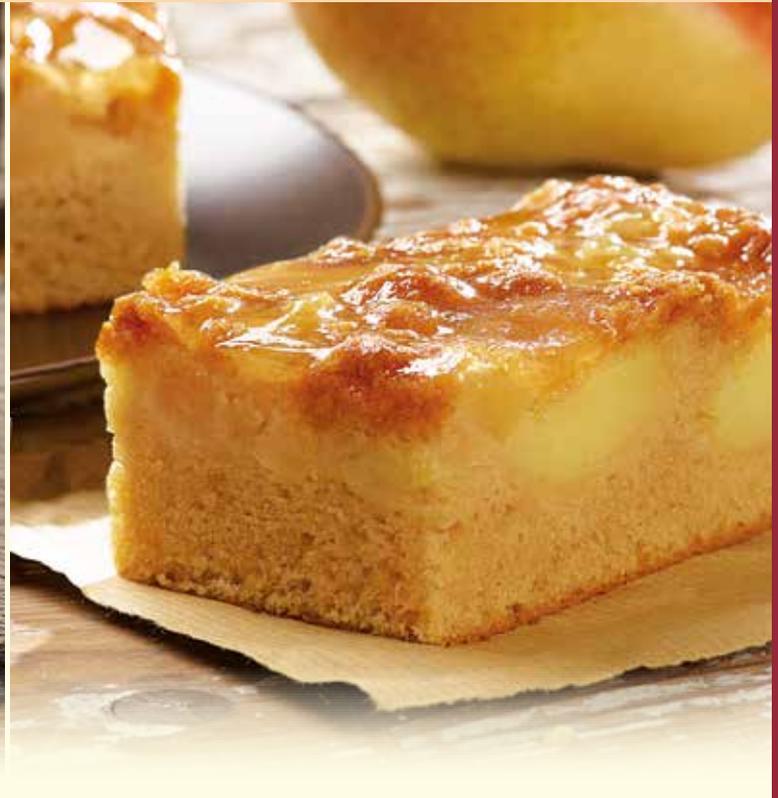


*Bake the best with something good!*



# KOMPLET Kiddy Gel

VERY ECONOMICAL CONCENTRATED NEUTRAL, APRICOT OR STRAWBERRY GLAZE FOR TARTS, DESSERTS AND OTHER CONFECTIONERY PRODUCTS. HOT PROCESS!



The following Gel products are available:

**Kiddy Gel Neutral**

**Kiddy Gel Apricot**

**Kiddy Gel Strawberry**

**Method:**

Mix 1.000 g **KOMPLET Kiddy Gel** with 400 - 600 g water. Heat up until completely dissolved. Do not boil! Allow to cool before use.



*Bake the best with something good!*



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# KOMPLET Fruit Glaze

A FRUIT-FLAVOURED CLEAR JELLY GLAZE IN POWDER FORM.



KOMPLET FRUIT GLAZE YELLOW  
KOMPLET FRUIT GLAZE RED



*Bake the best with something good!*

# KOMPLET Fruit Glaze

A FRUIT-FLAVOURED CLEAR JELLY GLAZE IN POWDER FORM.

## KOMPLET Fruit Glaze Yellow

## KOMPLET Fruit Glaze Red

A fruit-flavoured clear jelly glaze in powder form.

Powdered glaze for fruit tarts. Just add sugar and water and bring to the boil.

The glaze is resistant to acidity and freeze-thaw stable. It can be reheated as often as required.

**KOMPLET Fruit Glaze** is available in **yellow** or **red**.

Basic recipe:	Jelly glaze	Finishing glaze
<b>KOMPLET Fruit Glaze</b>	100 g	120 g
Sugar	450 g	450 g
Water	1.000 g	1.000 g
Total weight	1.550 g	1.570 g

### Method:

Combine powdered fruit glaze and sugar. Stir into boiling water and reboil for a moment. A part of the water amount can be replaced with fruit juice.

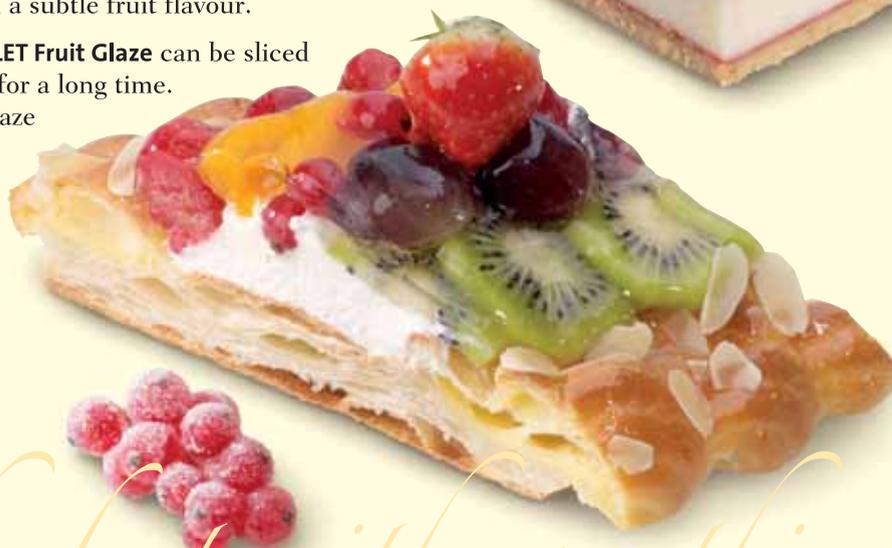
The glaze can be reheated.

**KOMPLET Fruit Glaze** is easy to use and maintains its consistency also if used on acid fruits.

**KOMPLET Fruit Glaze** is not only visually attractive, but provides your pastry with a subtle fruit flavour.

Glazes made with **KOMPLET Fruit Glaze** can be sliced easily and remain stable for a long time.

You can also apply the glaze by spraying machines.



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# KOMPLET Magic Fondant

VERY ECONOMICAL SUGAR GLAZE FOR THE FINISHING TOUCHES OF CAKES, DANISHES AND OTHER PASTRIES



*Bake the best with something good!*



# KOMPLET Magic Fondant

VERY ECONOMICAL SUGAR GLAZE FOR THE FINISHING TOUCHES OF CAKES, DANISHES AND OTHER PASTRIES

## ADVANTAGES:

- Suitable for all glazed products
- Easy to use handling
- Texture can be changed by adding water
- Handling temperature of up to 40 °C
- Ideal for frozen products



*Bake the best with something good!*



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# KOMPLET Florenta®

POWDERED FLORENTINE MIX FOR THE EASY PREPARATION OF FLORENTINES, „BEE STINGS“, SLICES AND OTHER DELICACIES. VERSATILE, MULTI-PURPOSE PRODUCT.



*Bake the best with something good!*

# KOMPLET Florenta®

**POWDERED FLORENTINE MIX FOR THE EASY PREPARATION OF FLORENTINES, „BEE STINGS“, SLICES AND OTHER DELICACIES. VERSATILE, MULTI-PURPOSE PRODUCT.**



## Florentines

<b>KOMPLET Florenta</b>	500 g
Almonds, flakes and chopped	250 g
Fine orange/Lemon peel	100 g
<hr/>	
Total weight	850 g

**Yield:** approx. 30 pieces

### Method:

Mix all the ingredients together and divide out into 8 - 10 cm diameter rings or special baking trays which have been pregreased and laid on silicone paper or well greased trays.

**Baking temperature:** 190 °C

**Baking time:** approx. 10 min.  
(with little steam)

After cooling coat and comb the backs with chocolate.

## Hazelnut slices

Short Pastry dough	2.000 g
<b>KOMPLET Florenta</b>	750 g
Chopped hazelnuts	500 g
Apricot Jam	300 g
<hr/>	
Total weight	3.550 g

**Yield:** 1 tray 60 x 40 cm

### Method:

Pin out short pastry approx. 5 - 6 mm thick on an approx. 60 x 40 cm tray and prebake until light brown. After cooling down spread with apricot jam. Blend hazelnuts and **KOMPLET Florenta** and sprinkle over the sheet. After baking cut whilst still warm.

**Baking temperature:** 200 °C

**Baking time:** 20 - 25 min.

After cooling dip the sides in chocolate.

## Müsli Power Bar

<b>KOMPLET Florenta</b>	750 g
Chocolate drops	200 g
Almonds, sliced	200 g
Almond pieces	200 g
Chopped hazelnuts	200 g
Raisins	200 g
Sunflower seeds	200 g
Pumpkin seeds	200 g
Oat flakes	200 g
Sesame seeds	200 g
<hr/>	
Total weight	2.550 g

**Yield:** 48 bars

### Method:

Blend all ingredients, sprinkle on 60 x 40 cm tray lined with baking paper, smoothen the surface and bake.

**Baking temperature:** approx. 190 - 200 °C

**Baking time:** approx. 15 min.  
(with steam)

After baking divide while still warm (important!)  
48 bars of 10 x 5 cm each.



*Bake the best with something good!*



**Abel + Schäfer**

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# KOMPLET Cheese Snack

**KOMPLET Cheese Snack is a DELICIOUS BLEND FOR THE PREPARATION OF SNACKS, BREADS AND OTHER BAKED GOODS. THE REFINED CHOICE OF CHEESE, ONIONS AND OTHER DELICATE INGREDIENTS WILL IMPROVE EVERY BUFFET AND BAKERY DISPLAY.**



*Bake the best with something good!*



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## Cheese Ciabatta

KOMPLET Cheese Snack	700 g
Wheat flour	9.300 g
KOMPLET Rustico Artisan	400 g
Salt	220 g
Yeast, dry	200 g
Olive oil	500 g
Water, cold	7.200 g
<b>Total weight</b>	<b>18.520 g</b>

**Yield:** 81 pieces

### Method:

Mix all ingredients to a smooth and silky dough and place in an oiled container. Cover the dough and allow to rest for approximately 3 hours, the dough should triple in size. Flip the dough on a floured table, bring it gently in shape and cut Ciabatta to desired weight/size. Bake without further fermentation with steam.

**Baking temperature:** 250 °C falling to 200 °C

**Baking time:** 15 - 20 minutes for breads of approximately 200 - 250 g

### MASTER TIP:

USE KOMPLET Tomato Snack OR KOMPLET Pesto Snack  
INSTEAD OF KOMPLET Cheese Snack.

## Cheese Cracker

KOMPLET Cheese Snack	200 g
Wheat flour	800 g
Salt	22 g
KOMPLET Baking Powder	20 g
Butter, soft	300 g
Eggs	150 g
Water	300 g

### Topping:

KOMPLET Cheese Snack	100 g
Sesame seeds	50 g
Semolina	100 g

**Total weight** 2.042 g

### Method:

Mix all ingredients for 2 minutes slow and 3 minutes fast in spiral mixer. Slightly flatten the dough, cover and give 30 minutes bulk rest in the refrigerator. After the resting time, roll out the dough 3 - 4 mm thick on the dough sheeter, brush with water and sprinkle the topping evenly. Then cut in desired shapes and place on tray with baking paper.

**Baking temperature:** 180 - 200°C

**Baking time:** 12 - 15 minutes depending on the size of the crackers, until completely dry



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# KOMPLET Tomato Snack

CONCENTRATED ITALIAN STYLE MIX FOR THE FLAVOURING OF DOUGHS, BATTERS AND FILLINGS. THE IDEAL WAY TO INCREASE YOUR „SNACK AND SAVOURIES“ CHOICE.



*Bake the best with something good!*



# KOMPLET Tomato Snack

CONCENTRATED ITALIAN STYLE MIX FOR THE FLAVOURING OF DOUGHS, BATTERS AND FILLINGS.  
THE IDEAL WAY TO INCREASE YOUR „SNACK AND SAVOURIES“ CHOICE.

**KOMPLET Tomato Snack** owes its taste and colour to sun-ripened tomatoes combined with oregano, basil, garlic, onions and paprika.

The addition of 5 to 10 % (according to the desired strength) of **KOMPLET Tomato Snack** directly into the dough provides for a Mediterranean flair in your flour-based products or fillings. **KOMPLET Tomato Snack** is delicate and aromatic.

Let your imagination run wild and create with proven **KOMPLET** products magical snacks of your choice:

Use **KOMPLET** products like **KOMPLET Ciabatta Artisan 20** and **Baguette Premium 10** for spicy and crusty snacks: rolls, baguette, pitta breads, pizza doughs, croissants, cheese straws, Grissinis, Focaccia etc.

For parties and special events bake small choux with **KOMPLET Choux Pastry** in different sizes or shapes and fill to taste.

The addition of **KOMPLET Tomato Snack** and **KOMPLET Pesto Snack** to **KOMPLET Creme Bechamel** allows you to prepare various fillings for pizza pastry doughs.



*Bake the best with something good!*

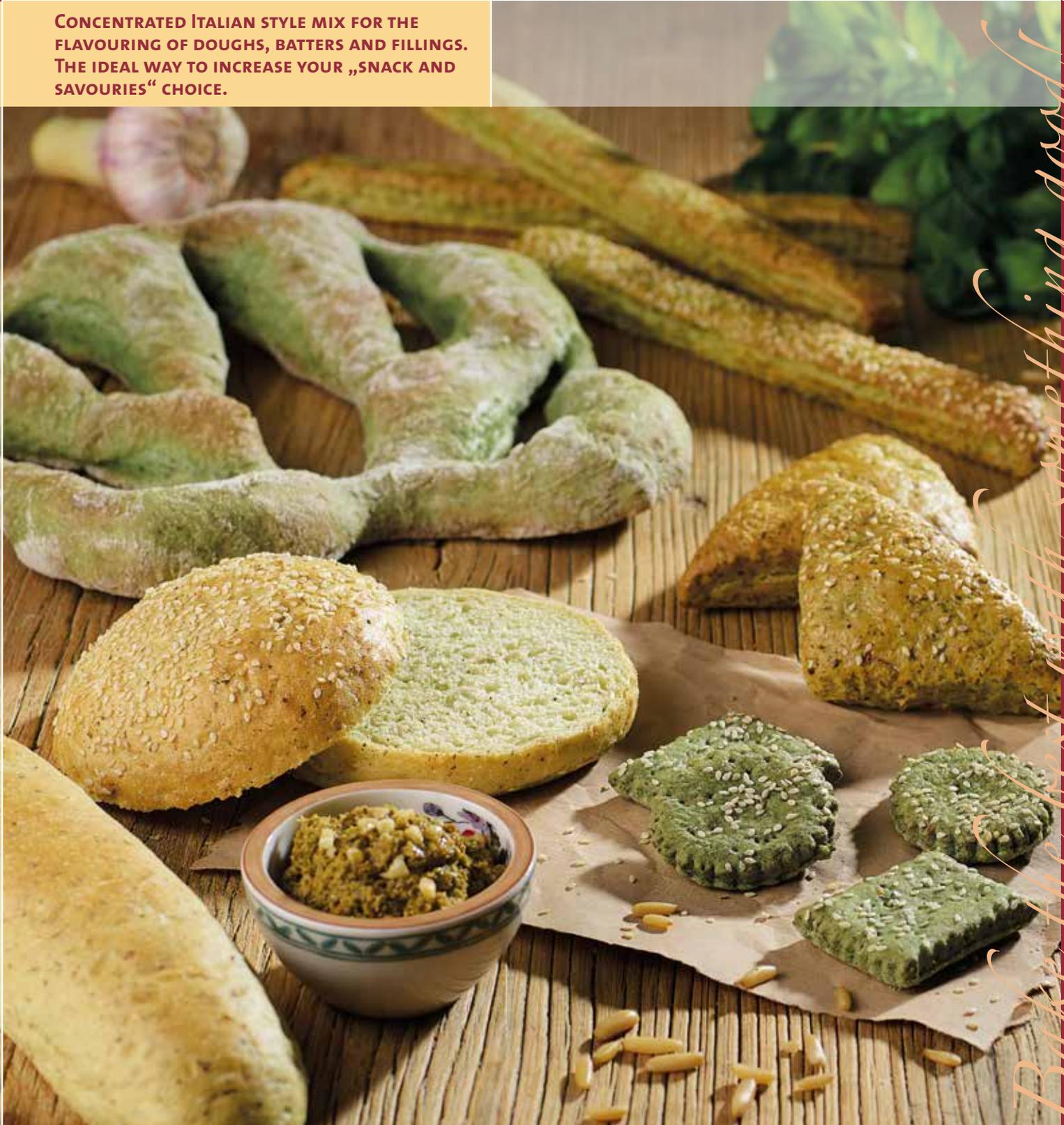


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# KOMPLET Pesto Snack

CONCENTRATED ITALIAN STYLE MIX FOR THE FLAVOURING OF DOUGHS, BATTERS AND FILLINGS. THE IDEAL WAY TO INCREASE YOUR „SNACK AND SAVOURIES“ CHOICE.



*Bake the best with something good!*



# KOMPLET Pesto Snack

CONCENTRATED ITALIAN STYLE MIX FOR THE FLAVOURING OF DOUGHS, BATTERS AND FILLINGS.  
THE IDEAL WAY TO INCREASE YOUR „SNACK AND SAVOURIES“ CHOICE.

**KOMPLET Pesto Snack** is a savoury mix well known from the Italian style of cooking, with a strong taste of garlic and basil, refined with parsley and Parmesan cheese.

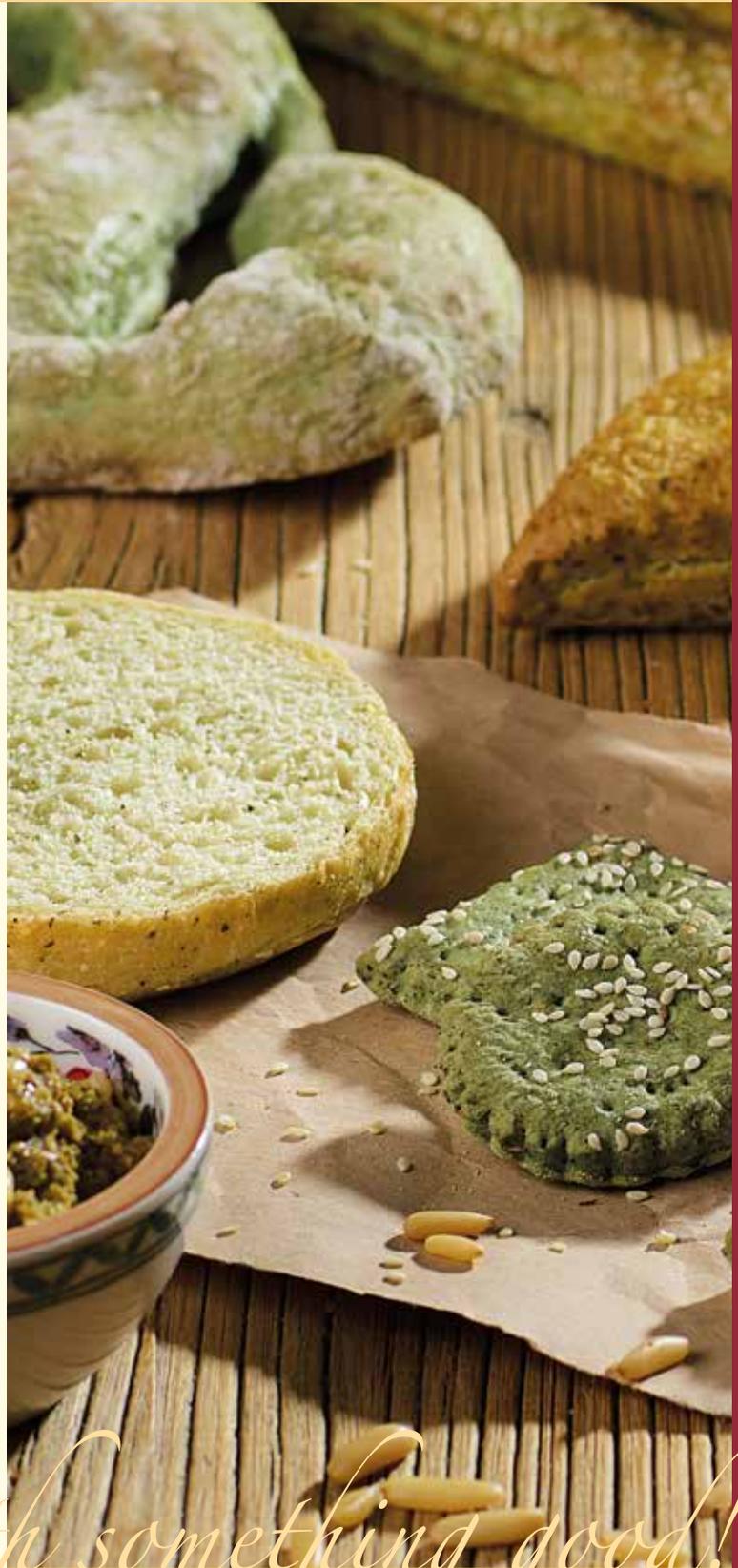
The addition of 5 to 10 % (according to the desired strength) of **KOMPLET Pesto Snack** directly into the dough provides for a Mediterranean flair in your flour-based products or fillings. **KOMPLET Pesto Snack** is delicate and aromatic.

Let your imagination run wild and create with proven **KOMPLET** products magical snacks of your choice:

Use **KOMPLET** products like **KOMPLET Ciabatta Artisan 20** and **Baguette Premium 10** for spicy and crusty snacks: rolls, baguette, pitta breads, pizza doughs, croissants, cheese straws, Grissinis, Focaccia etc.

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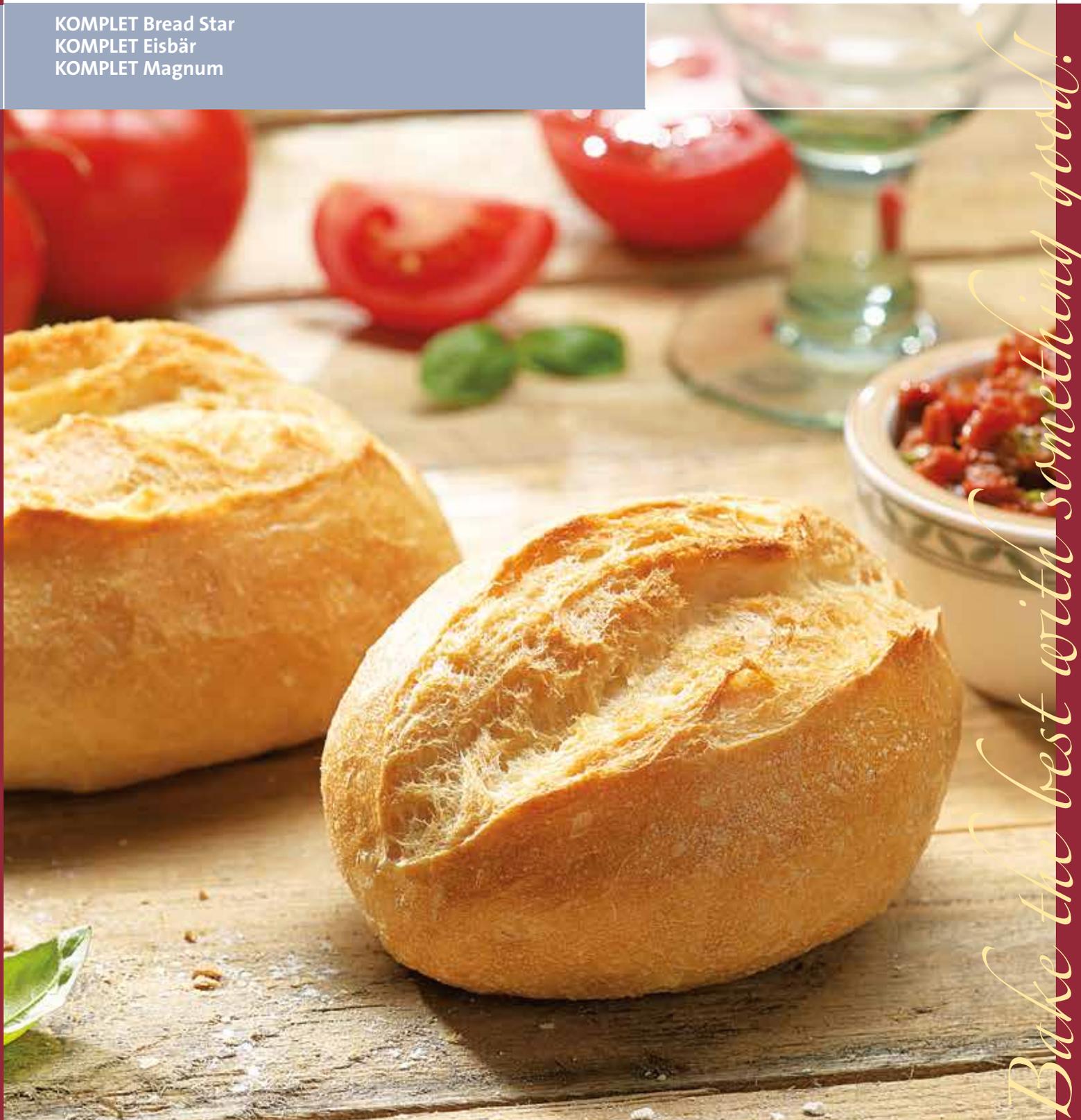


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# KOMPLET Improvers

KOMPLET Bread Star  
KOMPLET Eisbär  
KOMPLET Magnum



*Bake the best with something good!*



# KOMPLET Improvers

## KOMPLET Bread Star

Economical bread improver for wheat-based rolls, bread, toasting bread and Hamburger buns. Also ideal for soft baked goods containing sugar and fat.

Usage: 0,3-0,5% of flour quantity

### Baguettes / Crusty rolls

Wheat flour	10,000 kg
<b>KOMPLET Bread Star</b>	0,050 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 6,000 kg
<hr/>	
Total weight	16,650 kg

**Method:** As usual.

## KOMPLET Eisbär

Special dough improver for rolls. Ideal for interrupted or retarded fermentation and freezing for several weeks.

Usage: 3% of flour quantity

### Rolls

Wheat flour	10,000 kg
<b>KOMPLET Eisbär</b>	0,300 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,130 kg)	0,400 kg
Water	approx. 5,700 kg
<hr/>	
Total weight	16,600 kg

**Method:** As usual.

## KOMPLET Magnum

Bread improver for yeast dough and frozen dough, also well-proved. By using **KOMPLET Magnum** you achieve according to the usage rate – a very high volume of the baked goods.

Usage: 0,5 – 1,0% of flour quantity

### Baguettes / Crusty rolls

Wheat flour	10,000 kg
<b>KOMPLET Magnum</b>	0,080 kg
Salt	0,200 kg
Fresh yeast (dried yeast 0,130 kg)	0,200 kg
Water	approx. 6,000 kg
<hr/>	
Total weight	16,480 kg

**Method:** As usual.

*Bake the best with something good!*



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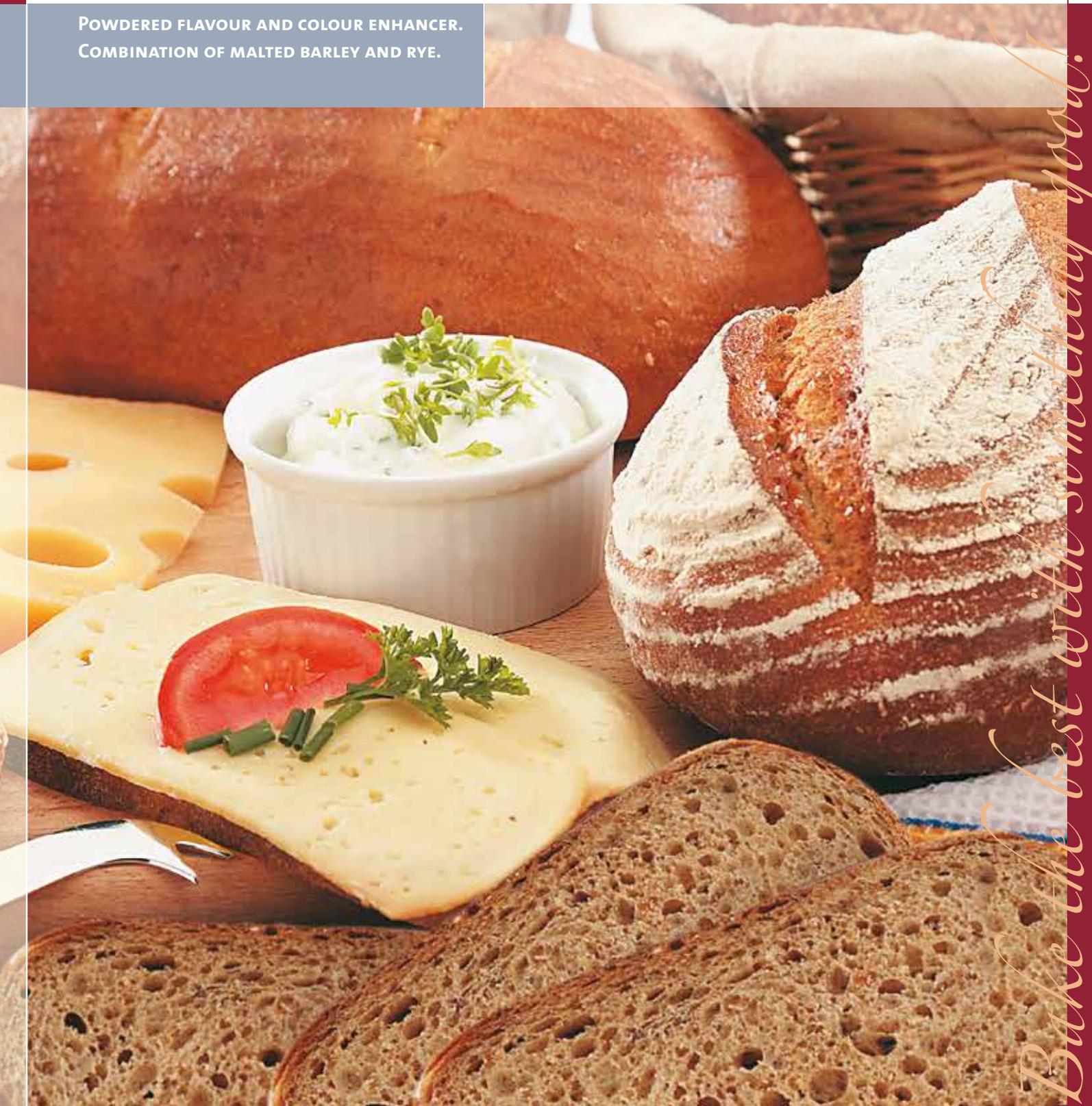
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# KOMPLET Malty

POWDERED FLAVOUR AND COLOUR ENHANCER.  
COMBINATION OF MALTED BARLEY AND RYE.



*Bake the best with something good!*



# KOMPLET Malty

POWDERED FLAVOUR AND COLOUR ENHANCER. COMBINATION OF MALTED BARLEY AND RYE.



**Recommended usage rate:**  
*2 - 3 % of flour quantity*

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# KOMPLET Dried Rye Sour

DRIED RYE SOUR DOUGH FOR THE PREPARATION OF WHEAT AND RYE BREADS AND BREAD ROLLS.



*Bake the best with something good!*



# KOMPLET Dried Rye Sour

DRIED RYE SOUR DOUGH FOR THE PREPARATION OF WHEAT AND RYE BREADS AND BREAD ROLLS.



Flour Ratio/ Rye/Wheat	Rye flour	Wheat flour	KOMPLET Dried Rye Sour	Salt	Dried Yeast	Water approx.
100/–	8,650 kg	–	1,350 kg	0,215 kg	0,100 kg	7,800 kg
90/10	7,800 kg	1,000 kg	1,200 kg	0,210 kg	0,100 kg	7,700 kg
80/20	6,950 kg	2,000 kg	1,050 kg	0,210 kg	0,100 kg	7,600 kg
70/30	6,100 kg	3,000 kg	0,900 kg	0,200 kg	0,100 kg	7,500 kg
60/40	5,200 kg	4,000 kg	0,800 kg	0,200 kg	0,150 kg	7,500 kg
50/50	4,350 kg	5,000 kg	0,650 kg	0,200 kg	0,150 kg	7,300 kg
40/60	3,400 kg	6,000 kg	0,600 kg	0,200 kg	0,150 kg	6,900 kg
30/70	2,600 kg	7,000 kg	0,400 kg	0,200 kg	0,150 kg	6,800 kg
20/80	1,700 kg	8,000 kg	0,300 kg	0,200 kg	0,150 kg	6,500 kg

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# KOMPLETIN Release agents

THE QUALITY SOLUTION FOR EACH PURPOSE.



*the best with something good!*

*Bake*



# KOMPLETIN Release agents

THE QUALITY SOLUTION FOR EACH PURPOSE.

## KOMPLETIN Liquid

- Is a liquid releasing agent for all baked good, made of 100 % vegetable oil and waxes.
- Ideal for all types of frames, tins and tray. Protects also from rust and corrosion.
- **KOMPLETIN Liquid** enhances the crust formation and the colouring of the crust. It does not taint the product at all.
- **KOMPLETIN Liquid** is of pure vegetable origin and water-free. It is stable, has a superb shelf life and may also be used as non-stick agent for salt pretzel and other savoury goods.
- Even on very upright tins **KOMPLETIN Liquid** will stick firmly as a thin, closed film.
- **KOMPLETIN Liquid** is the ultimate versatile releasing agent. It is economical and reliable. Even pastry rich in sugar and egg-whites with a small fat content like sponge bases or macaroons is perfectly released from the mould.
- **KOMPLETIN Liquid** can be applied by hand, with spray gun or high-powered greasing machines.
- Items: 8 kg metal cans/canister

## KOMPLETIN Paste

Release agent for all baked goods, ideal for brush application.

Items: 4 and 8 kg plastic buckets.

## KOMPLETIN Spray

**KOMPLETIN Liquid** comes also in an easy to use 500 ml spray can. You save up to 70 % compared with brushing. A major concern is the even and thin application of the releasing film. This is always guaranteed with this practical spray can.

Items: 6 spray cans 500 ml each in a cardboard box.

## KOMPLETO

**KOMPLETO** is a water-in-oil release emulsion. It can be used for automatic spray machines.

## KOMPLETIN Cutting Oil

Oil for greasing all different types of cutting machines, dough dividers etc.

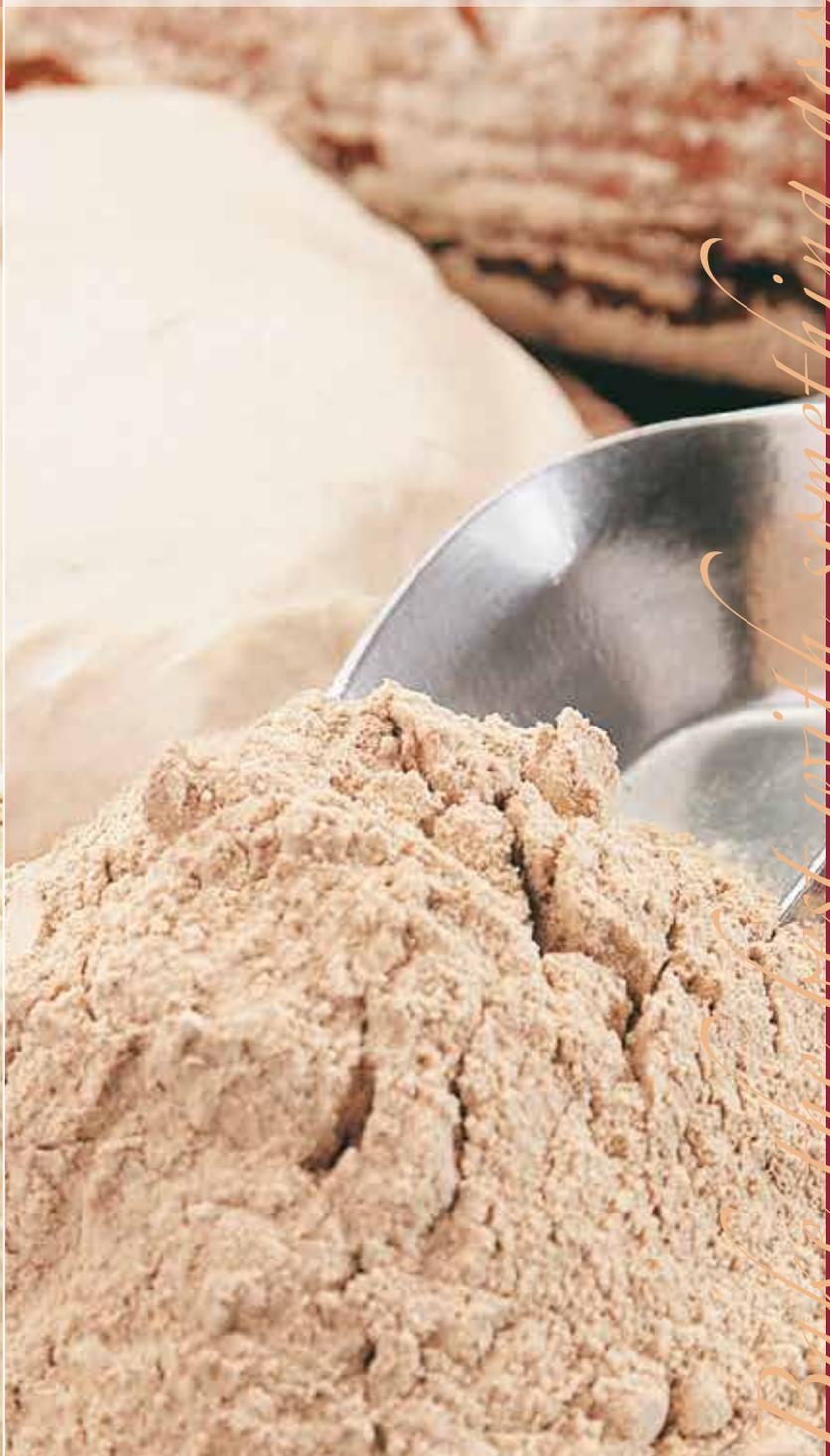


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# KOMPLET Flours

PREMIUM FLOURS FOR VARIOUS APPLICATIONS.



*Bake the best with something good!*



# KOMPLET Wheat Flour Type 550

Our all-rounder for bread, rolls and all kinds of pastry goods.

# KOMPLET Rye Flour Type 1150

Aromatic flour ideal for bread and rolls.



## Country-style bread

KOMPLET Rye Flour Type 1150	1,700 kg
KOMPLET Dried Rye Sour	0,300 kg
KOMPLET Wheat flour 550	8,000 kg
Salt	0,200 kg
Fresh Yeast ( <i>dried yeast 0,150 kg</i> )	0,300 kg
Water	approx. 6,300 kg
<hr/>	
Total weight	approx. 16,800 kg

## Crusty rolls

KOMPLET Wheat Flour Type 550	10,000 kg
KOMPLET Bread Star	0,050 kg
Salt	0,200 kg
Fresh Yeast ( <i>dried yeast 0,100 kg</i> )	0,400 kg
Water	approx. 6,000 kg
<hr/>	
Total weight	approx. 16,650 kg



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# KOMPLET Gluten- and Lactose-Free Flour

FOR THE PREPARATION OF GLUTEN- AND LACTOSE-FREE BREAD, ROLLS, COOKIES AND PASTA, ETC.



*Bake the best with something good!*



# KOMPLET Gluten- and Lactose-Free Flour



## Recipe:

### Gluten-free Brioche-style Bread

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	0,300 kg
Butter, liquid	0,200 kg
Sugar	0,150 kg
Fresh Yeast /Dry Yeast	0,080 kg / 0,030 kg
Salt	0,020 kg
Water	0,700 kg

Total weight 2,400 kg

**Yield:** 4 pieces

#### Process:

Make the dough with all the ingredients (using a flat beater).

**Mixing time:** approx. 3 minutes on first speed  
approx. 3 minutes on medium speed

**Dough temperature:** approx. 30 °C

**Scaling weight:** 570 g dough pieces  
(tins of: 19 cm x 8 cm x 7 cm)

Do not rest the dough! Scale 570 g and place the dough with wet hands into the baking tins.

**Proving time:** approx. 40 minutes  
(35 °C and 75 % humidity)

**Baking temperature:** approx. 230 °C, falling to 200 °C

**Baking time:** 45 minutes (bake with steam)

#### Variations:

##### Brioche-style bread with chocolate

After mixing, add to the above dough quantity:  
400 g Chocolate Drops

##### Brioche-style bread with raisins

After mixing, add to the above dough quantity:  
400 g soaked raisins

FOR THE PREPARATION OF GLUTEN- AND LACTOSE-FREE BREAD, ROLLS, COOKIES AND PASTA, ETC.



## Recipe:

### Gluten- and Lactose-free Bread with Sunflower Seeds

Roasted Sunflower Seeds	0,400 kg
Water	0,100 kg

Mix the water with the Sunflower Seeds and let rest for approx. 30 minutes.

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Vegetable Oil	0,100 kg
Fresh Yeast / Dry Yeast	0,060 kg / 0,020 kg
Salt	0,030 kg
Soaked Sunflower Seeds (see above)	0,500 kg
Water	1,100 kg

Total weight 2,790 kg

**Yield:** 4 pieces

#### Process:

Make the dough with all the ingredients (using a flat beater)

**Mixing time:** approx. 3 min. on first speed  
approx. 3 min. on medium speed

**Dough temperature:** approx. 30 °C

**Scaling weight:** 600 g dough pieces  
(tins of: 19 cm x 8 cm x 7 cm)

Do not rest the dough! Scale 600 g and place the dough with wet hands into the baking tins. Sprinkle the surface with Sunflowers Seeds.

**Proving time:** approx. 40 minutes  
(35 °C and 75 % humidity)

**Baking temperature:** approx. 230 °C,  
falling to 200 °C

**Baking time:** 45 minutes (bake with steam)



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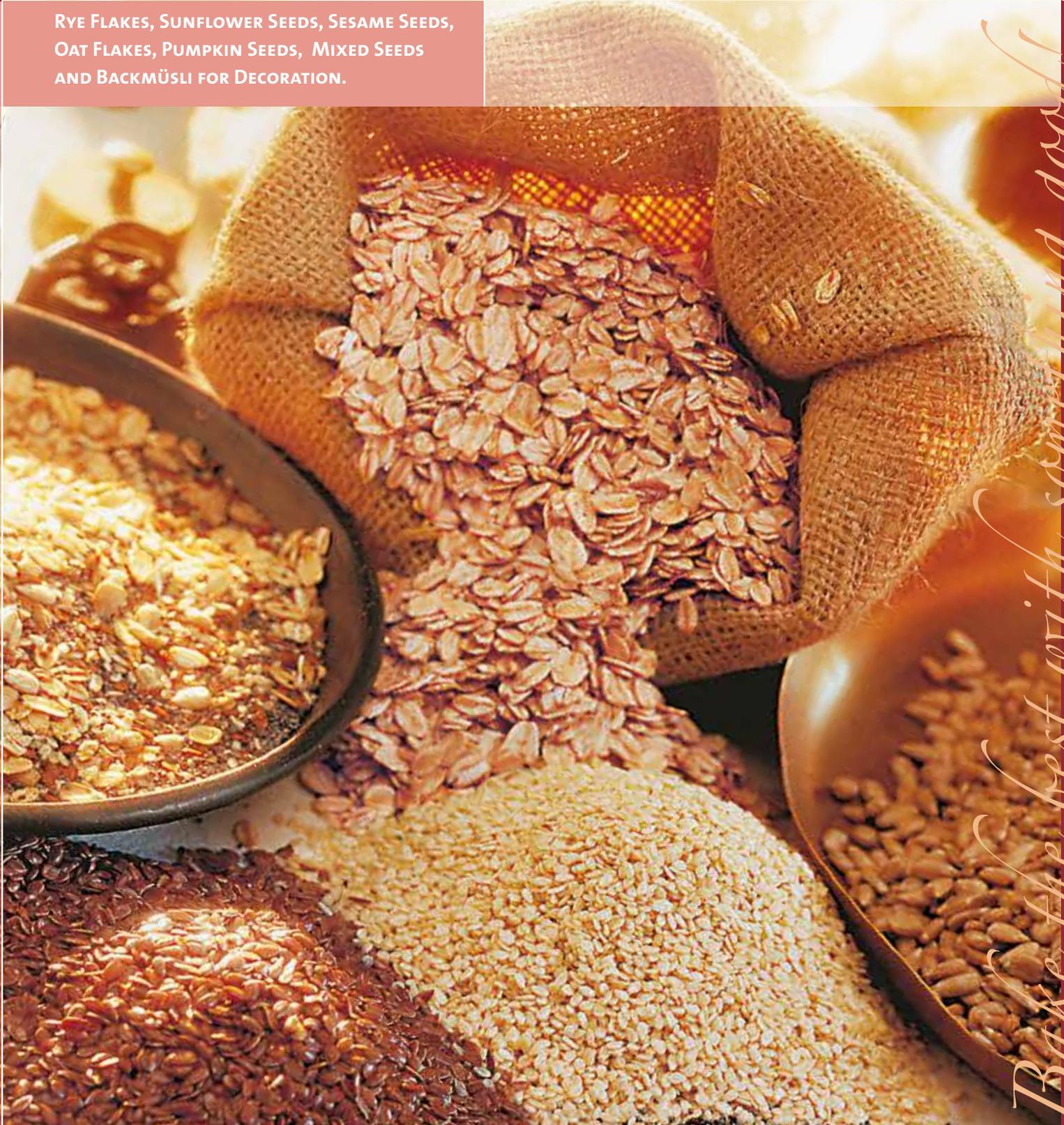
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# KOMPLET Seeds and Flakes

RYE FLAKES, SUNFLOWER SEEDS, SESAME SEEDS,  
OAT FLAKES, PUMPKIN SEEDS, MIXED SEEDS  
AND BACKMÜSLI FOR DECORATION.



*Bake the best with something good!*



# KOMPLET Seeds and Flakes

RYE FLAKES, SUNFLOWER SEEDS, SESAME SEEDS, OAT FLAKES, PUMPKIN SEEDS, MIXED SEEDS AND BACKMÜSLI FOR DECORATION.



## KOMPLET Rye Flakes

Made from the whole rye grain, our rye flakes are rich in vitamins and minerals.

Used for toppings or incorporated into doughs, it provides intense flavour and eye-catching decoration.



## KOMPLET Sunflower Seeds

This product has a "nutty" flavour and is very popular, especially when roasted.

Used for decoration and also for incorporation into doughs. Favoured also for its nutritional qualities.



## KOMPLET Sesame Seeds

The classical and popular seed. Mostly used on breakfast rolls, Hamburger buns and a range of bread products.



## KOMPLET Oat Flakes

Our rolled oats can be used in a variety of baked goods, such as bread, rolls, cakes, cookies or grain bars. Incorporated into the dough or used as a topping, they provide a pleasant taste and enhance the appearance of the final product. An interesting feature from the nutritional point of view: oat flakes do not contain gluten.



## KOMPLET Pumpkin Seeds

Pumpkin Seeds can be used for the decoration of breads and rolls. They can also be added directly into the dough.



## KOMPLET Mixed Seeds

A selection of seeds and grains for the decoration of a variety of products. Especially recommended for the preparation of savoury snacks such as rustic seed sticks.



## KOMPLET Backmüsli

Cereal and seed mix with hazelnuts for sprinkling over baked goods (bread and rolls) or for incorporation into the dough. Improves flavour and texture.

*Bake the best with something good!*



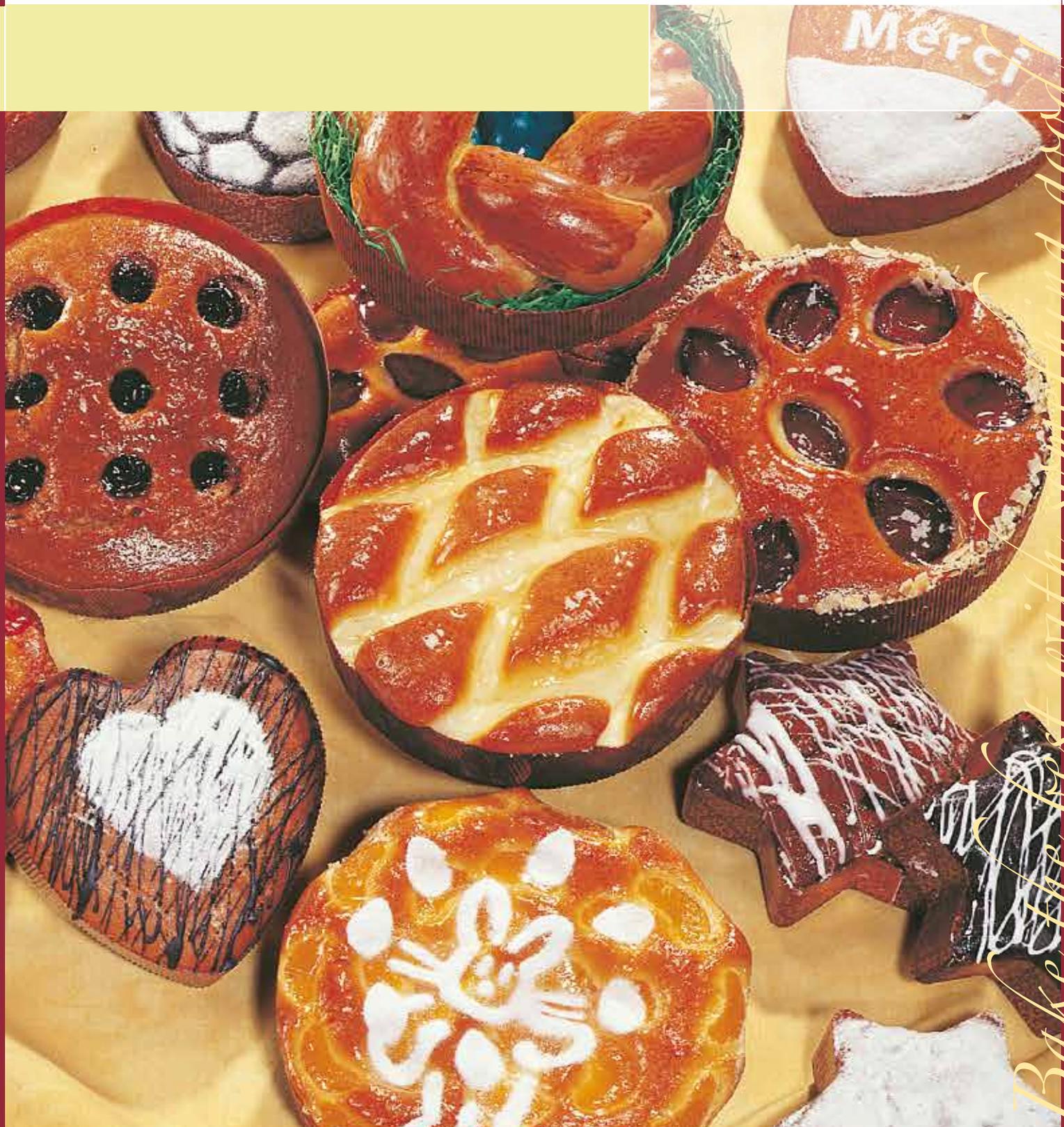
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# KOMPLET Paper baking cases



*Bake the best with something good.*



# KOMPLET Paper baking cases

Pastry and confectionery products can be baked in the **KOMPLET Paper baking cases**. The baked products can remain in the cases for sale. The cases are greaseproof and come in various shapes and sizes. Ideal for use with products like **KOMPLET Magic Muffin**, **Pound Cake** or **Black Soft**.



## Muffin Cups

**300 cases per carton**

Paper baking cases for the preparation of Muffins. One tray consists of 12 paper baking cases. Fill the batter into the cases and bake.

**Scaling weight:** 60 - 70 g batter/case



## Paper Mould, round

**240 cases per carton/720 cases per carton**

Ø 170 mm, height 35 mm

**Scaling weight:** 400 - 450 g batter/case



## Mini Cake Paper Trays

**500 cases per carton**

H: 40 mm, L: 100 mm, W: 50 mm

## Lotus-Vario Paper Mould

**240 cases per carton**

170x170 mm, height 35 mm

**Scaling weight:** 400 - 750 g batter/case



## Christmas Tree Paper Mould

**200 cases per carton**

140x160 mm, height 35 mm

**Scaling weight:** 140 - 160 g batter/case



## Easy Baking Mould

**375 cases per carton**

Rectangular, stable, printed baking mould for the preparation of small breads and pastries.

H: 60 mm, L: 100 mm, W: 80 mm

**Scaling weight:** 400 - 600 g batter/case

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# KOMPLET Tulip Cups & Mini Tulip Cups

*Variety of coloured baking cases*

**TULIP-SHAPED PAPER CASES WITH BAKING FRAMES INCLUDED.**



## KOMPLET Tulip Cups

For the preparation of Muffins

Scaling weight  
approx. 4 oz. / 110 g per cup

Carton content: 500 cups  
125 cups of each of the  
following colours:  
blue, green, orange, pink  
plus 20 x 6 baking frames



## KOMPLET Mini Tulip Cups

For the preparation of Muffins

Scaling weight approx. 1,2 oz. / 35 g per cup

Carton content: 600 cups  
150 cups of each of the following colours:  
blue, red, green, yellow  
plus 20 x 12 baking frames



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