

CREM



Bakery
Ensaimada
Milk bread

Quescrem

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|-----------|---------------|-------------|
| number | season | issue |
| 01 | Spring/Summer | recipe book |

César Romero Villena

Pastry chef consultant

He is a renowned pastry chef with more than 30 years of professional experience at the highest level. He trained at the school of the Valencia Confectioners' Guild. He has specialised in pastry and ice cream formulation. An expert connoisseur of ingredients and processes, his extensive technical background allows him to approach both tradition and innovation from a differentiating point of view.

In 2009 he was proclaimed champion of the Spanish Pastry Cup and in 2011 he and his students won first prize for the best bonbon in the competition of the Spanish Hotel and Catering and Pastry Schools.

Since 2013 he has been advising important international brands as Pastry - cooking chef.

He currently teaches Formulation for the Master's Degree in Sweet Cuisine and Restaurant Desserts at the Basque Culinary Center, where he has also collaborated in the R&D department. He also teaches at L'Atelier de Barcelona, the Escuela del Gremio de Pasteleros de Barcelona and the Hoffman Gastronomy Training Centre, among others.

Since 2015 he has been a sweet consultant for Quescrem, showing the main characteristics and functionalities of our varied range of products around the world.



Santiago Martínez

Culinary team coordinator

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He began his career in his hometown, A Coruña. His interest moved him to Barcelona, where he worked at EX Bulli, where he combined the sweet and savoury side, learning different techniques that were new at the time. He worked in London in restaurants of different gastronomies, such as Asian, Peruvian and Mexican. When he saw the need to train in pastry making, he did a master's degree in pastry making at the Basque Culinary Center, where he stayed for three more years as a teacher after his training. He returned to La Coruña to work in the Habaziro patisserie, one of the most prestigious in Galicia and one of the top 10 in Spain. He currently plays a gastronomic role at Quescrem, where he develops and researches new applications and recipes for all our products.

Antón Castro

Culinary technician at Quescrem

Antón Castro trained at the Centro Superior de Hostelería de Galicia (CSHG).

After finishing his studies, Antón set off for La Rioja Alavesa to begin his professional career working as a chef at the gastronomic restaurant Marqués de Riscal, under the orders of the prestigious chef Francis Paniego and awarded with a Michelin Star.

He returned to Santiago de Compostela to join the team at LUME Santiago, headed by Lucía Freitas. He continued at Casa Gaibor, a traditional food restaurant in the province of Lugo, before moving on to Amsterdam to continue his professional development, and A Coruña, working with Pablo Morales at Habaziro, a nationally renowned patisserie.



To passionately make excellent dairy products that make people's lives easier and more enjoyable. This is Quescrem's mission and therefore the premise that inspires CREM, the recipe book that invites you to discover a new world of flavours.

Welcome the new spring-summer gastronomic season with this selection of Quescrem recipes. Creamier, tastier.

Colours, flavours, textures... Each of these recipes shows how important innovation is for us. Our challenge is to create by innovating to make different preparations that make us grow together, not only as an organisation, but also by involving our suppliers, our customers and our people.





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CHEESE AND RAISINS STUFFED ENSAIMADA

Ingredients

■ Ensaïmada dough

■ Quescrem Plus cream, raisins and honey

Assembly

Place a generous strand of Quescrem Plus cream on top of the dough and roll it up, forming a kind of cannelloni.

Let it rest for 10 minutes before stretching and shape it in the typical form of an ensaïmada.

Place the ensaïmadas in the tins, brush them with whisked eggs and let them rise until they double their initial volume. Rise at 28 °C. Bake at 180 °C until completely golden brown (15-18 minutes). Sprinkle with icing sugar straight out of the oven.

Ensaïmada

1000 g High strength flour (300w)
350 g Water
175 g Eggs
125 g Sunflower oil
200 g Sugar
10 g Salt
55 g Compressed yeast
1 tbsp. Butter for the interior

Preparation

Knead all the ingredients except the yeast and the sunflower oil.

After the dough rises for 10 minutes, add the yeast.

Add the oil progressively until its total absorption. The total kneading time will be 20 minutes.

Remove the dough from the mixer and form a ball. Let rest for 20 minutes.

Weigh 70 g pieces. Round them out and let rest for 10 minutes.

Stretch.

Spread plenty of lard on each ellipse and carefully stretch the dough as thin as possible by hand, so as not to break it.

Quescrem Plus cream with almonds

350 g Quescrem Plus
50 g Honey
150 g Toasted ground almonds
50 g Raisins

Preparation

Mix all the ingredients and keep refrigerated.



CHEESE AND CHORIZO STUFFED ENSAIMADA

Ingredients

■ Ensaimada dough

■ Quescrem Plus cream and chorizo

Assembly

Place a generous strand of Quescrem Plus cream and chorizo on top of the dough and roll it up, forming a kind of cannelloni.

Let it rest for 10 minutes before stretching and shape it in the typical form of an ensaimada.

Place the ensaimadas in the tins, brush them with whisked eggs and let them rise until they double their initial volume. Rise at 28 °C. Bake at 180 °C until completely golden brown (15-18 minutes). Brush with oil and garlic straight out of the oven.

Ensaimada

1000 g High strength flour (300w)
350 g Water
175 g Eggs
125 g Sunflower oil
200 g Sugar
10 g Salt
55 g Compressed yeast
1 tbsp. Butter for the interior

Preparation

Knead all the ingredients except the yeast and the sunflower oil.

After the dough rises for 10 minutes, add the yeast.

Add the oil progressively until its total absorption. The total kneading time will be 20 minutes.

Remove the dough from the mixer and form a ball. Let rest for 20 minutes.

Weigh 70 g pieces. Round them out and let rest for 10 minutes.

Stretch.

Spread plenty of lard on each ellipse and carefully stretch the dough as thin as possible by hand, so as not to break it.

Quescrem Plus cream and chorizo

500 g Quescrem Plus
500 g Chorizo

Preparation

Mix all the ingredients and keep refrigerated.



CHEESE, PINEAPPLE AND COCONUT STUFFED ENSAIMADA

Ingredients

- Ensaïmada dough
- **Quescrem Plus** cream, coconut and pineapple.

Assembly

Place a generous strand of **Quescrem Plus** cream on top of the dough and roll it up, forming a kind of cannelloni.

Let it rest for 10 minutes before stretching and shape it in the typical form of an ensaimada.

Place the ensaimadas in the tins, brush them with whisked eggs and let them rise until they double their initial volume. Rise at 28 °C. Bake at 180 °C until completely golden brown (15-18 minutes). Sprinkle with icing sugar straight out of the oven.

Ensaïmada

1000 g High strength flour (300w)
350 g Water
175 g Eggs
125 g Sunflower oil
200 g Sugar
10 g Salt
55 g Compressed yeast
1 tbsp. Butter for the interior

Preparation

Knead all the ingredients except the yeast and the sunflower oil. After the dough rises for 10 minutes, add the yeast.

Add the oil progressively until its total absorption. The total kneading time will be 20 minutes.

Remove the dough from the mixer and form a ball. Let rest for 20 minutes.

Weigh 70 g pieces. Round them out and let rest for 10 minutes. Stretch.

Spread plenty of lard on each ellipse and carefully stretch the dough as thin as possible by hand, so as not to break it.

Quescrem Plus cream with almonds

150 g **Quescrem Plus**
75 g Shredded desiccated coconut
50 g Stewed pineapple
75 g Toasted ground almonds

Preparation

Mix all the ingredients and keep refrigerated.



CHEESE AND ALMONDS STUFFED ENSAIMADA

Ingredients

- Ensaïmada dough
- Quescrem Plus cream and almonds
- Candied egg-yolk cream

Assembly

Place a generous strand of Quescrem Plus cream and almonds on top of the dough and roll it up, forming a kind of cannelloni.

Let it rest for 10 minutes before stretching and shape it in the typical form of an ensaïmada. Place the ensaïmadas in the tins, brush them with whisked eggs and let them rise until they double their initial volume. Rise at 28 °C. Bake at 180 °C until completely golden brown (15-18 minutes). Sprinkle with icing sugar straight out of the oven.

Ensaïmada

- 1000 g High strength flour (300w)
- 350 g Water
- 175 g Eggs
- 125 g Sunflower oil
- 200 g Sugar
- 10 g Salt
- 55 g Compressed yeast
- 1 tbsp. Butter for the interior

Preparation

Knead all the ingredients except the yeast and the sunflower oil. After the dough rises for 10 minutes, add the yeast. Add the oil progressively until its total absorption. The total kneading time will be 20 minutes. Remove the dough from the mixer and form a ball. Let rest for 20 minutes.

Weigh 70 g pieces. Round them out and let rest for 10 minutes. Stretch.

Spread plenty of lard on each ellipse and carefully stretch the dough as thin as possible by hand, so as not to break it.

Candied egg-yolk cream

- 380 g Pasteurised egg yolk
- 300 g Sugar
- 100 g Glucose syrup
- 200 g Water
- 20 g Lemon juice
- 4 Vanilla pods

Preparation

In a saucepan, heat the sugar with the glucose syrup and water. When the syrup reaches 118 °C, pour over the egg yolks in a fine stream while whisking.

Add the torn vanilla pods.

Cook the mixture over low heat until it thickens, to obtain a creamy texture.

Add the lemon juice and pass the mixture through the blender. Reserve in the fridge.

Quescrem Plus cream with almonds

- 700 g Quescrem Plus
- 300 g Candied egg-yolk cream
- 150 g Toasted ground almonds
- 3 Grated orange peel

Preparation

Mix all the ingredients and keep refrigerated.



MILK BREAD WITH MASCARPONE AND STRAWBERRY SPONGE FILLING

Ingredients

- Milk bread
- Mascarpone, vanilla and strawberry cream
- Quescrem Mascarpone 42% sponge filling
- Fresh mango

Assembly

Cut the milk bread lengthwise in the middle, leaving enough space to place the filling.

Pour 35 g of [Quescrem Mascarpone 42%](#), vanilla and strawberry cream onto the middle of the dough.

Assemble the sponge filling, and pour filling over the entire dough. Place a few cubes of fresh strawberry on top of the filling.

Milk bread

- 1000 g Flour (300w)
- 110 g Sugar
- 20 g Salt
- 20 g Powdered milk
- 24 g Dry yeast
- 450 g Whole milk
- 100 g Egg
- 120 g Butter
- 2 Lemon peels
- 480 g Tangzhong dough

Preparation

Mix all ingredients except the butter and milk.

In a dough-hook mixer, knead slowly and add ½ cup of milk. Slowly add the rest of the milk.

When the gluten network develops, add the butter and knead for 10 minutes (2nd speed).

Divide the dough into balls and let rise until doubled in size. Knead again and divide the dough into 60 g balls.

Let rise at 28 °C, then brush with egg and bake at 170 °C for 14 minutes. Let it cool.

Tangzhong dough

- 400 g Water
- 80 g Flour (300w)

Preparation

Mix the water and flour with a hand-held mixer. Heat the mixture and continue mixing until it boils. Let it cool for 6 hours.

Mascarpone and strawberry cream

- 500 g [Quescrem Mascarpone 42%](#)
- 200 g Strawberry puree
- 122 g Sugar
- 130 g Egg yolk
- 8 g Gelatine sheets
- 40 g Gelatine water

Preparation

Mix the fruit puree, mascarpone, sugar and egg yolk. Cook at 85 °C. Next, add the gelatine sheets.

Mascarpone sponge filling

- 72 g Milk
- 70 g Sugar
- 8 g Gelatine
- 395 g [Quescrem Mascarpone 42%](#)
- 450 g 35% cream

Preparation

Heat the milk with the sugar until boiling. Add the gelatine sheets and dissolve thoroughly. Pour the mixture over the [Quescrem Mascarpone 42%](#). Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.



MILK BREAD WITH CHEESE AND MANGO SPONGE FILLING

Ingredients

- Milk bread
- Quescrem Regular and passion fruit cream
- Quescrem Regular sponge filling.
- Fresh mango

Assembly

Cut the milk bread lengthwise in the middle, leaving enough space to place the filling. Pour 35 g of Regular Quescrem and passion fruit cream onto the middle of the dough. Assemble the sponge filling, and pour filling over the entire dough. Place a few cubes of fresh mango on top of the filling.

Milk bread

- 1000 g Flour (300w)
- 110 g Sugar
- 20 g Salt
- 20 g Powdered milk
- 24 g Dry yeast
- 450 g Whole milk
- 100 g Egg
- 120 g Butter
- 2 Lemon peels
- 480 g Tangzhong dough

Preparation

Mix all ingredients except the butter and milk. In a dough-hook mixer, knead slowly and add ½ cup of milk. Slowly add the rest of the milk. When the gluten network develops, add the butter and knead for 10 minutes (2nd speed). Divide the dough into balls and let rise until doubled in size. Knead again and divide the dough into 60 g balls. Rise at 28 °C. Brush with egg and bake at 170 °C for 14 minutes. Let it cool.

Tangzhong dough

- 400 g Water
- 80 g Flour (300w)

Preparation

Mix the water and flour with a hand-held mixer. Heat the mixture and continue mixing until it boils. Let it cool for 6 hours.

Quescrem Regular and passion fruit cream

- 340 g Quescrem Regular
- 150 g Egg yolk
- 130 g Glucose
- 130 g Sugar
- 202 g Passion fruit puree
- 8 g Gelatine sheets
- 40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the eggs, glucose, lime juice and heat up to 85 °C, stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat, pass through the blender, strain and add the gelatine sheets. Allow it to warm up to 45 °C, add the Quescrem Regular and pass through the blender again.

Quescrem Regular sponge filling

- 72 g Milk
- 70 g Sugar
- 8 g Gelatine
- 395 g Quescrem Regular
- 450 g 35% cream

Preparation

Heat the milk with the sugar until boiling. Add the gelatine sheets and dissolve thoroughly. Pour the mixture over the Quescrem Regular. Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.



MILK BREAD WITH YOGHURT, PISTACHIO AND BASIL SPONGE FILLING

Ingredients

- Milk bread
- Quescrem Culinary Yoghurt and lime cream
- Quescrem Culinary Yoghurt sponge filling
- Pistachios and pistachio praline

Assembly

Cut the milk bread lengthwise in the middle, leaving enough space to place the filling.
Pour 35 g of **Quescrem Culinary Yoghurt** and lime cream onto the middle of the dough.
Assemble the sponge filling, and pour filling over the entire dough. Place a few cubes of fresh mango on top of the filling.

Milk bread

- 1000 g Flour (300w)
- 110 g Sugar
- 20 g Salt
- 20 g Powdered milk
- 24 g Dry yeast
- 450 g Whole milk
- 100 g Egg
- 120 g Butter
- 2 Lemon peels
- 480 g Tangzhong dough

Preparation

Mix all ingredients except the butter and milk.
In a dough-hook mixer, knead slowly and add ½ cup of milk. Slowly add the rest of the milk. When the gluten network develops, add the butter and knead for 10 minutes (2nd speed).

Divide the dough into balls and let rise until doubled in size. Knead again and divide the dough into 60 g balls.
Let rise at 28 °C, then brush with egg and bake at 170 °C for 14 minutes. Let it cool.

Tangzhong dough

- 400 g Water
- 80 g Flour (300w)

Preparation

Mix the water and flour with a hand-held mixer. Heat the mixture and continue mixing until it boils. Let it cool for 6 hours.

Yoghurt and lime cream

- 310 g **Quescrem Culinary Yoghurt**
- 220 g Egg yolk
- 120 g Glucose
- 120 g Sugar
- 182 g Lime juice
- 8 g Gelatine sheets
- 40 g Water for the gelatine

Preparation

Soak the gelatine in cold water.
Mix the eggs, glucose, lime juice and **Quescrem Culinary Yoghurt** and heat up to 85 °C while stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat, add the gelatine sheets, pass through the blender and strain.

Yoghurt sponge filling

- 72 g Milk
- 70 g Sugar
- 8 g Gelatine
- 395 g **Quescrem Culinary Yoghurt**
- 450 g 35% cream

Preparation

Heat the milk with the sugar until boiling. Add the gelatine sheets and dissolve thoroughly. Pour the mixture over the **Quescrem Culinary Yoghurt**. Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.



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