

softie ideas

macphie

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Mint & Halloumi Bread

Make up Softie® as per basic recipe. Add diced Halloumi cheese at 20% of dough weight, add mint as required and chop through dough. Leave to rest for 5 minutes. Scale into 350g and shape. Prove at 35°C 85% RH for 45 minutes. Bake at 220°C (435°F) for 35 minutes.

Delicious served with Tzatziki made by blending 1kg Macphie Sauce Blanche, 1/2 cucumber finely chopped, 2 garlic cloves chopped, 30g chopped fresh mint, 30g extra virgin olive oil, season to taste.



Tomato, Cheese & Walnut Bread Sticks

Make up Softie® as per basic recipe. Add 100g grated cheese, 50g chopped walnuts and 50g chopped sun-dried tomato, per kilo of dough. Scale into 100g mould, pin out and wrap around wooden skewers. Prove at 35°C 80% RH for 30 minutes. Bake at 220°C (435°F) for 12 minutes.



Chocolate & Orange Brioche

Make up Softie® as per basic recipe. To approximately 8kg add 1.2kg sugar, 1.2kg butter, 800g egg, 200g grated orange rind, 15g orange flavouring and gently fold in 1.5kg of chocolate drops. Weigh at required size, ball up round and put into brioche tins. Prove at 38°C 85% RH for approximately 40 minutes. Prior to baking, apply GlenGlaze. Bake at 220°C (435°F) for 15 minutes. When cool, spin with 5th Avenue® White Icing coloured with orange food colouring.



Focaccia Pizza

For the base, make up Softie® as per basic recipe, add olive oil and chop through dough (add mixed herbs to the dough if required) and shape as desired. Spread Macphie Pizza Topping over the base and cover with your choice of additional toppings. Sprinkle with grated cheese and bake at 230°C (450°F) until the cheese melts.



The Vital ingredient

Moroccan Sesame Ring

Make up Softie® as per basic recipe. Scale 300g of dough, mould round and leave to rest for 10 minutes. Roll out into French stick shapes about 9". Apply GlenGlaze and dip into sesame seeds. Shape into rings and prove at 35°C 85% RH for 40 minutes. Bake at 230°C (440°F) for 25 minutes.

**Chilli & Lime Tear 'n' Share**

Make up Softie® as per basic recipe. To approximately 8kg of dough, chop through dried diced chillies, lime zest and juice according to taste. Add 300g of olive oil and mix through dough. Scale 300g of dough into 6 individual rounds and arrange into a 6" diameter sponge tin or foil. Prove at 38°C 85% RH for approximately 40 minutes. Bake at 220°C (435°F), for approximately 10-15 minutes. Brush with olive oil immediately after removing from the oven. Delicious served with a bowl of chilli con carne or soup. Alternative recipes: Cranberry & Mozzarella Cheese, Garlic, Herb & Cheese, Pesto & Parmesan.

**Banana & Muesli Bread**

Make up Softie® as per basic recipe. To approximately 4kg dough chop through 200g muesli and 400g fresh banana. Scale 350g of dough into a square loaf tin. Prove at 38°C 85% RH for approximately 30-40 minutes. Bake at 220°C (435°F) for 35-40 minutes. When cool, apply Macphie Sweet Glaze and finish with sugar nibs.

**St. Clements Croissants**

Make up Softie® as per basic recipe, adding 5% sugar. To approximately 4kg of dough, layer 30% Macphie Danish Pastry Margarine and give two book-turns. Place into chiller for an hour before giving the pastry a further two half-turns. Sheet out to 2.5mm thick and cut into triangles. Make up Macphie Orange/Lemon Bake Stable Filling Mix as per basic recipe and spread onto triangle. Roll up into a croissant shape. Apply GlenGlaze before proving at 35°C 80% RH for 40 minutes. Bake at 200°C (400°F) for 18 minutes.

**Breakfast Danish Pastries**

Make up Softie® as per basic recipe. To approximately 4kg of dough, layer 30% Macphie Danish Pastry Margarine and give two book-turns. Place into chiller for an hour before giving the pastry a further two half-turns. Sheet out to 2.5mm thick. Make up the filling: Blend together 1kg Macphie Sauce Blanche, 650g cooked sausages, bacon & mushrooms with 2% Filset. Deposit the mixture onto the pastry and shape as required. Apply GlenGlaze before proving at 38°C 70% R.H. for 40 minutes. Bake at 200°C (400°F) for approximately 15 minutes.

**Curry Naan Bread**

Make up Softie® as per basic recipe. Add 50g curry paste and 2g of mixed herbs per kilo of dough, mix through, scale at 100g per naan and mould round. After 10 minutes rest, pin out flat to 7" rounds, leave to rest for 15 minutes and hand mould into a naan bread shape. Brush with olive oil and prove at 35°C 85% RH for 15 minutes. Slide off tray and bake on base of oven at 235°C (450°F) for 6 minutes.

**Apricot, Ginger & Brandy Swirly Buns**

Make up Softie® as per basic recipe, adding 10% sugar. Add 250g of chopped apricot and 250g ginger per kilo of dough, mix for 1 minute. Scale to required size and prove at 35°C 85% RH for 60 minutes. Swirl with Macphie RTU Crossing Paste and bake at 230°C (440°F) for 18 minutes. Apply Macphie Sweet Glaze and 10% added brandy immediately after removing from the oven.

**Chicken Pockets**

Make up Softie® as per basic recipe. To approximately 4kg dough add 25g of mixed herbs and mix for one minute. Scale 200g of dough and leave to rest for 5 minutes. Make up a filling by mixing 1kg Macphie Pizza Topping and 1kg sliced, grilled chicken. Pin dough out to approximately 6mm thick and fill with Chicken filling. Leave to rest for 35 minutes and apply GlenGlaze. Add some fresh sprigs of rosemary or herbs as desired. Bake at 220°C (435°F) for 20-25 minutes. Grilled peppers can be included for additional flavour.

