

**PreGel**

*Your passion. Our ingredients.*



**MY  
SAVORY**

**Mix**



# MY SAVORY MIX

A special mix for making any kind of savory leavened product: from classic nibbles to aperitifs and quick lunches – *mini-sandwiches, veg-filled rolls and sliced bread* – to those tied to local traditions – such as *mini-pizzas, pretzels and baguettes* – as well as specialities dedicated to festivities – such as *gourmet panettone*.

## FEATURES

The balanced and meticulously selected high-quality raw ingredients allow for great results:

- standardising the possible variations in flour quality, thereby guaranteeing consistent performance over time
- improving the texture and fluffiness of the products, reducing the risk of them becoming stale
- improving the palatability of the products, extending their melt-in-the-mouth factor
- improving the stability of the finished products, increasing their shelf-life
- improving the workability of the dough, increasing its tolerance to manufacturing variations and reducing preparations times
- improving the volume of the finished products, giving them excellent texture.

*My Savory Mix* allows you to make tonnes of recipes with a single product, optimising space and time management within your lab: thanks to this semi-finished product you will actually be able to reduce preparation times, labor costs and prevent waste.

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# Savory stuffed Croissants

## INGREDIENTS

### Dough:

1 Kg	<i>PreGel My Savory Mix</i>
15 g	<i>Instant PreGel yeast</i>
370 g	Eggs
215 g	Milk
140 g	Butter

### For the dough sheeting:

For each Kg of dough, use 300 g butter and 50 g flour for the dough sheeting (if you use butter blocks); alternatively, use 300 g butter if you use butter sheets.

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is smooth and homogeneous. Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Flatten the dough, cover it and place it in a refrigerator for a few hours, until it reaches the right temperature for dough sheeting (about 4°C, alternatively place in shock freezer at positive temperature for 1 hour).
4. Sheet the butter using a dough sheeter or a rolling pin, and fold the dough into thirds over the butter (for 3 times).
5. Sheet or roll the dough out to 5-6 mm thickness, then cut into desired shape.
6. Let the croissants proof for about 2.5 hours in a proofer at 27-28°C (70-80% R.H.).
7. Bake in vented oven at 170° -180° C for about 12 minutes or in static oven at 195°C for about 12 minutes (depending on size).

Using the same procedure it is possible to prepare stuffed puff pastries.

# Puff Ribbon & Breadstick

## INGREDIENTS

### *Dough:*

1 Kg	<i>PreGel My Savory Mix</i>
15 g	<i>Instant PreGel yeast</i>
370 g	Eggs
215 g	Milk
140 g	Butter

### *For the dough sheeting:*

For each Kg of dough, use 300 g butter and 50 g flour for the dough sheeting (if you use butter blocks); alternatively, use 300 g butter if you use butter sheets.

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is smooth and homogeneous. Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Flatten the dough, cover it and place it in a refrigerator for a few hours, until it reaches the right temperature for dough sheeting (about 4°C, alternatively place in shock freezer at positive temperature for 1 hour).
4. Sheet or roll the dough to 5-6 mm thickness, giving it a rectangular shape.
5. Cut into 20 cm x 1 cm stripes and twist them, making either ribbons or breadsticks.
6. Let them proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.) or at least until the dough volume has redoubled.
7. Brush the surface with egg wash and garnish with sesame or poppy seeds or toasted cereals.
8. Bake in vented oven at 200°C for about 12 minutes.

Using the same procedure it is possible to realize puff pastry pizza bites.

Sheet or roll the dough to 2-3 mm thickness, then cut the dough using a dough cutter (any shape and size).

Let them leaven and fill to taste.

# Puffs snails

## INGREDIENTS

### Dough:

1 Kg	PreGel My Savory Mix
15 g	Instant PreGel yeast
370 g	Eggs
215 g	Milk
140 g	Butter

### For the dough sheeting:

For each Kg of dough, use 300 g butter and 50 g flour for the dough sheeting (if you use butter blocks); alternatively, use 300 g butter if you use butter sheets.

### Filling for 1 Kg dough:

125 g	Ricotta cheese
100 g	Eggs
50 g	Grated Parmesan cheese
75 g	Diced onion
80 g	Diced bacon/pancetta
As required	Parsley
As required	Salt
As required	Pepper

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is smooth and homogeneous. Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Flatten the dough, cover it and place it in a refrigerator for a few hours, until it reaches the right temperature for dough sheeting (about 4°C, alternatively place in shock freezer at positive temperature for 1 hour).
4. Sheet or roll the dough to 5-6 mm thickness, giving it a rectangular shape.
5. Prepare the filling (see ingredients).
6. Spread the filling on the dough, then roll it up. Place in a shock freezer (negative temperature) until it is hard enough to be cut in 1.5 cm thick snails.
7. Let them proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
8. Bake in vented oven at 200°C for about 15 minutes.

Using the same procedure it is possible to prepare savory puff horns.

# Quiche Lorraine

## INGREDIENTS

### Dough:

1 Kg	<i>PreGel My Savory Mix</i>
15 g	<i>Instant PreGel yeast</i>
370 g	Eggs
215 g	Milk
140 g	Butter

### For the dough sheeting:

For each Kg of dough, use 300 g butter and 50 g flour for the dough sheeting (if you use butter blocks); alternatively, use 300 g butter if you use butter sheets.

### Filling:

225 g	Ricotta cheese
225 g	Eggs
225 g	Cream
180 g	Diced boiled potatoes
145 g	Speck/pancetta
As required	Parsley
As required	Salt
As required	Pepper
As required	Nutmeg

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is smooth and homogeneous. Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Flatten the dough, cover it and place it in a refrigerator for a few hours, until it reaches the right temperature for dough sheeting (about 4°C, alternatively place in shock freezer at positive temperature for 1 hour).
4. Sheet or roll the dough to 2-3 mm thickness.
5. Cut the dough using a dough cutter (any shape and size)
6. Prepare the filling (see ingredients)
7. Fill the mini quiches.
8. Let them proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
9. Bake in vented oven at 200°C for about 20 minutes.

# Sliced Bread

## INGREDIENTS

### Dough:

1 Kg	<i>PreGel My Savory Mix</i>
10 g	<i>Instant PreGel yeast</i>
90 g	Water
415 g	Milk
90 g	Butter

## INGREDIENTS FOR WHOLE WHEAT SLICED BREAD

1 Kg	<i>PreGel My Savory Mix</i>
850 g	Whole wheat flour
18 g	<i>Instant PreGel yeast</i>
300 g	Water
770 g	Milk
170 g	Butter

## RECIPE:

1. Knead all ingredients, except the butter, in a planetary mixer for 5-6 minutes at medium speed until the mixture is homogeneous (using a spiral or dough hook attachment). Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Sheet or roll the dough to 7-8 mm thickness; next cut a rectangle as long as the chosen baking pan, then roll it up until it becomes as large as the pan.
4. Place the rolls into the pans and let them proof for 30 minutes (until it becomes as high as the pan) in a proofer at 27-28°C (70-80% R.H.).
5. Bake in vented oven at 190°C for about 40 minutes (for 1.5 kg loafs. That is the ideal weight for a 42 cm long pan).

Using the same procedure it is possible to realize WHOLE WHEAT SLICED BREAD.

# Sweet Cornbread with raisin

## INGREDIENTS

### Polenta:

150 g	Corn flour
300 g	Boiling water (80-85°C)

Mix and let it cool down for 1 hour. To cool down faster, put in refrigerator or blast freezer for a few minutes.

### Dough:

1 Kg	<i>PreGel My Savory Mix</i>
450 g	Polenta mix
18 g	<i>Instant PreGel yeast</i>
330 g	Water
60 g	Butter
200 g	Raisin

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, water and Polenta Mix in a planetary mixer for 5-6 minutes at medium speed until the mixture is homogeneous (using a spiral or dough hook attachment). Next add the butter and knead for another 7-8 minutes at medium speed. Finally add raisins and mix for few seconds until everything is well combined. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Cut the dough into desired shapes.
4. Let them proof for about 1 hour in a proofer at 30°C (70-80% R.H.).
5. Brush the surface with egg yolk and garnish with cereal seeds.
6. Bake in vented oven at 190°C for about 15 minutes.

# Vegetables puff snails

## INGREDIENTS

### Dough:

1 Kg	PreGel My Savory Mix
15 g	Instant PreGel yeast
115 g	Water
300 g	Milk
150 g	Eggs
90 g	Butter

### Filling:

250 g	Ricotta cheese
200 g	Eggs
100 g	Flour
150 g	Diced boiled potatoes
250 g	Diced boiled carrots
250 g	Poached peppers
150 g	Diced boiled zucchini
As required	Parsley
As required	Salt
As required	Pepper

## RECIPE:

1. Knead all ingredients, except butter, in a planetary mixer for 5-6 minutes at medium speed until the mixture is smooth and homogeneous (using a spiral or dough hook attachment). Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Place the dough in a refrigerator for about 2 hours, then spread it out to a rectangular shape, 7-8 mm thickness.
4. Prepare the filling by mixing all the ingredients, then spread it on the dough, then cut the rectangle in 3 parts and roll them. Place the rolls in a shock freezer (negative temperature) until they reach the right temperature to be cut into 3 cm thick rolls.
5. Let the rolls proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
6. Bake in vented oven at 185°C for about 20 minutes.

# Kougelhopf & Muffins

## INGREDIENTS

### Dough:

1 Kg	PreGel My Savory Mix
15 g	Instant PreGel yeast
100 g	Water
250 g	Milk
120 g	Egg Yolk
450 g	Butter
250 g	Boiled potatoes
120 g	Boiled carrots
300 g	Smoked pancetta
80 g	Poached peppers

## RECIPE:

1. Knead *My Savory Mix*, *instant yeast*, water, milk and egg yolk in a planetary mixer for 5-6 minutes at medium speed until the mixture is smooth and homogeneous (using a spiral or dough hook attachment). Next add the butter and knead for another 5-6 minutes at medium speed. Then add all other ingredients and mix it again. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Place the dough in the desired mold.
4. Let the dough proof for about 30 minutes in a proofer at 27-28°C (70-80% R.H.).
5. Place in vented oven at 190°C for about 35 minutes (for 500 g cakes).

# Mini Bread roll

## INGREDIENTS

### Dough 1:

1 Kg	<i>PreGel My Savory Mix</i>
10 g	<i>Instant PreGel yeast</i>
500 g	Water

### Dough 2:

	Dough 1
1 Kg	<i>PreGel My Savory Mix</i>
10 g	<i>Instant PreGel yeast</i>
550 g	Water
90 g	Extra virgin olive oil
100 g	Parmesan cheese
180 g	Toasted sesam seeds

## RECIPE :

1. Dough 1: Knead all ingredients in a planetary mixer for 5-6 minutes at medium speed until the mixture is smooth and homogeneous (using a spiral or dough hook attachment).
2. Let the dough proof for 30 minutes in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Dough 2: Knead Dough 1 with *My Savory Mix*, *instant yeast* and water for 5-6 minutes, until the mixture is homogeneous. Next add the extra virgin olive oil and finally parmesan cheese and toasted sesame seeds and knead for another 5-6 minutes at medium speed.
4. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
5. Sheet or roll the dough up to 1 cm thickness, then cut in the desired shape and size.
6. Let proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
7. Brush the surface with egg yolk and garnish with cereal seeds.
8. Bake in vented oven at 200°C for about 15 minutes (depending on the size).

# Pizza bites & Baguette

## INGREDIENTS

### Dough 1:

1 Kg	<i>PreGel My Savory Mix</i>
15 g	<i>Instant PreGel yeast</i>
460 g	Water

### Dough 2:

	Dough 1
1 Kg	<i>PreGel My Savory Mix</i>
460 g	Water
100 g	Butter
50 g	Extra virgin olive oil

## RECIPE:

1. Dough 1: Knead all ingredients in a planetary mixer for 5-6 minutes at medium speed until the mixture is smooth and homogeneous (using a spiral or dough hook attachment).
2. Let the dough proof for 30 minutes in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Dough 2: Knead Dough 1 with *My Savory Mix*, water, butter and extra virgin olive oil for 5-6 minutes at medium speed, until the mixture is homogeneous.
4. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.

### PROCEDURE FOR PIZZA BITES:

1. Sheet or roll the dough up to 1 cm thickness, then cut in the desired shape and size.
2. Let proof for 30 minutes in a proofer at 27-28°C (70-80% R.H.).
3. Fill to taste.
4. Bake in vented oven at 250°C for about 12 minutes (depending on the size).

### PROCEDURE FOR BAGUETTE:

1. Cut into the desired shape.
2. Let proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
3. Bake in vented oven at 230°C for about 20 minutes (depending on the size).

# Pretzel

## INGREDIENTS

### Dough 1:

1 Kg *PreGel My Savory Mix*  
35 g *Instant PreGel yeast*  
550 g Water

### Dough 2:

Dough 1  
1 Kg *PreGel My Savory Mix*  
500 g Water  
120 g Butter

## RECIPE:

1. Dough 1: Knead all ingredients in a planetary mixer for 5-6 minutes at medium speed until the mixture is smooth and homogeneous (using a spiral or dough hook attachment).
2. Let the dough proof for 30 minutes in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Dough 2: Knead Dough 1 with *My Savory Mix* and water for 5-6 minutes, until the mixture is homogeneous. Next add the butter and knead for another 4-5 minutes at medium speed.
4. Let the dough proof for 30 minutes in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
5. Make 50 g French sticks (slightly tapered) and roll them to obtain the typical pretzel shape.
6. Let them proof for 15-20 minutes at room temperature.
7. Boil 4 lt water and add 30 g baking soda, then poach the pretzels for 30-40 seconds to desired color.
8. Bake in vented oven at 220°C for about 12 minutes (depending on the size).

# Gourmet Panettone

## INGREDIENTS

### *Dough:*

1 Kg	<i>PreGel My Savory Mix</i>
15 g	<i>Instant PreGel yeast</i>
325 g	Milk
185 g	Water
230 g	Butter
100 g	Grated cheese (optional)

## RECIPE:

1. Knead all ingredients, except the butter, in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is smooth and homogeneous. Next add the butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. Cut into pieces and let them proof for about 1 hour in a proofer at 27-28°C (70-80% R.H.).
4. Bake in vented oven at 185°C for about 40 minutes (for 600 g panettone)
5. When cooked, flip the product with the help of special pins until completely cooled.



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