Combi Kettle Cooking

Proveno

HACKMAN

Introduction

The bottom line of professional cooking is a satisfied customer, whether in a hospital, school, restaurant, small manufacturing facility, or a staff canteen.

The Hackman Combi kettle can guarantee delicious and safe food thanks to it's state-of-the-art Cook-Mix-Chill features.

In a Combi kettle three key food preparation functions are combined: cooking, mixing and chilling. All these functions can be done in one single operation without intermediate food transfers.

With the optional HACCP control package temperature recording of the complete cook-and-chill process can be obtained.

The Proveno Combi kettle will thereby save time, labor, space and food transfers. Additionally, it will increase the level of hygiene, safety and productivity of your food preparation.

Most liquid and semi liquid products that need cooking and mixing can be prepared in the Proveno.

Hackman is proud to share its updated cookbook, that outlines several areas of food production. The recipes contained in this book, are taken directly from our test kitchens and our customers facilities. We are pleased to highlight those Chefs who have shared their experiences and successes of their kettles with us.
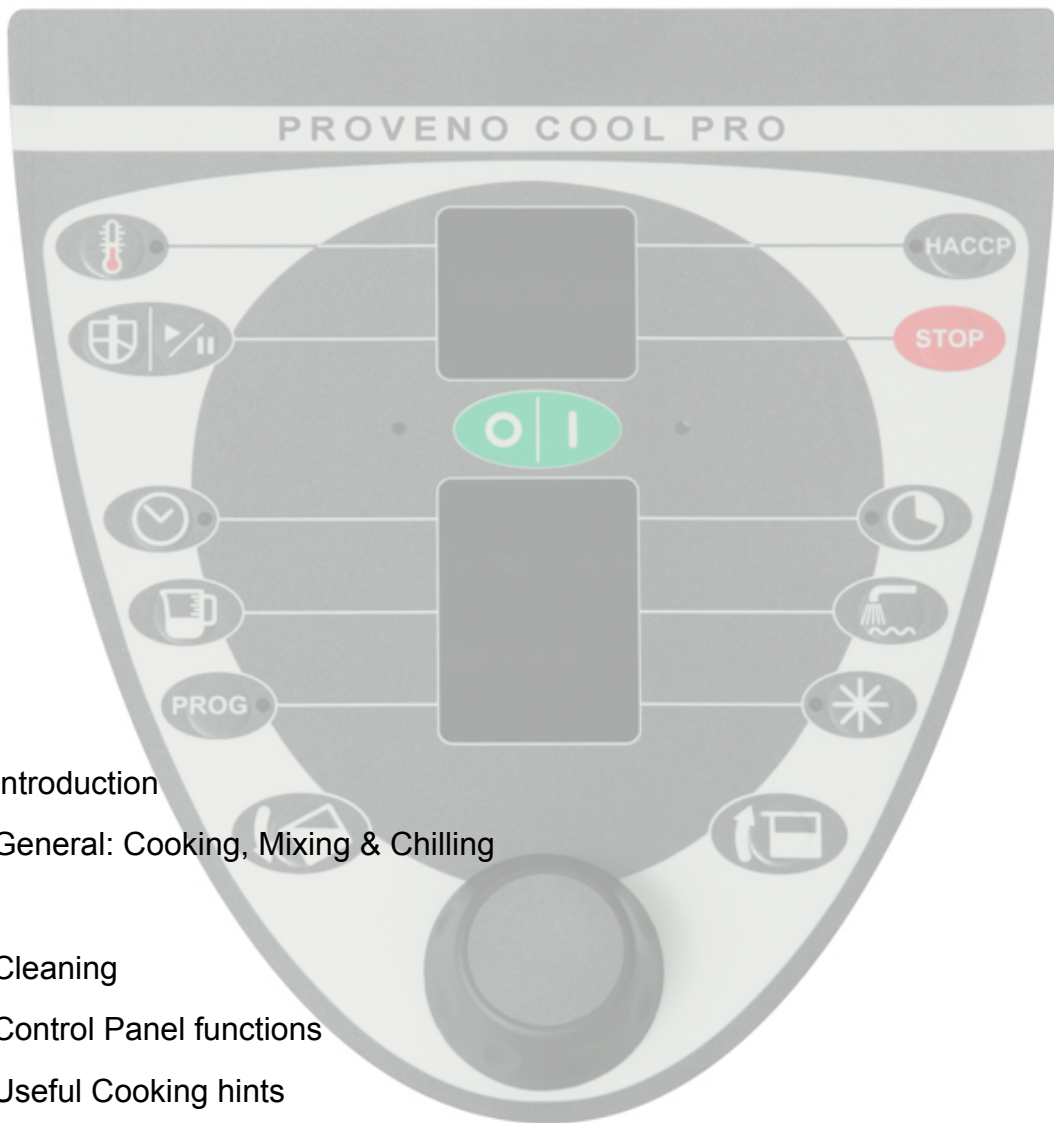
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The Art of Kettle Cooking

PROVENO COOL PRO

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Temperature Control Features

The Proveno kettle is fitted with an intelligent 'TempGuard' temperature control system

With the food temperature accuracy you will have full control over your cooking, ensuring you perfect cooking results. No need for guessing or manual temperature controls.

Mixing is essential to even out temperature variations within the kettle.

Food Temperature Control

The cooking is controlled by the food (=core) temperature. The digital display shows constantly the accurate food temperature within the normal cooking zone +51 > +100 ° C.
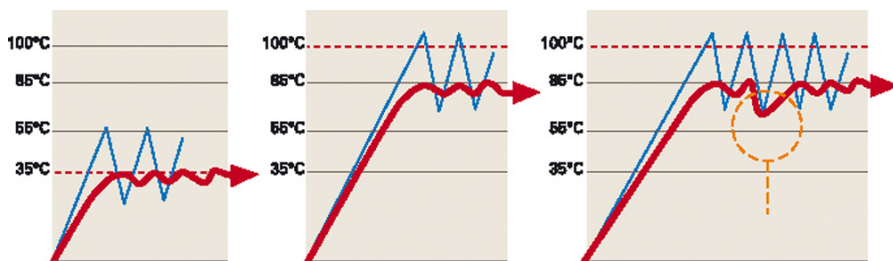
Jacket Temperature Control

Between the temperatures 0 > + 50 ° C and +101 > +120 ° C the digital display shows the steam jacket temperature.

Automatic 1/2-Energy Control

The kettle automatically balances the power usage. 1/2-power is always connected, if full power is not needed. The kettle recognizes automatically if cold food ingredients or water are added switches to full heating power, until the set core temperature is reached. After the set temperature is reached, 1/2-power is again switched on.

This function saves energy and cuts down unnecessary energy peaks. It also ensures even cooking without burning risks.

TempGuard

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Temperature Control Features

Burn Prevent Control

The kettle is fitted with burn-prevent control. The burn-prevent control system operates within the temperature settings + 51 > + 87 ° C. The function prevents burning of sensitive products as the steam jacket temperature does not exceed 100 ° C.

Proving Control

The Proveno kettles are equipped with a proving control function enabling dough to be proven in the kettle directly after mixing.

The temperature zone of the proving function is 0 > +50 ° C. The steam jacket temperature is indicated on the digital display. The 1/2- energy function is always activated during the proving process.

The proving temperature for dough is set at 37°C

The proving function eliminates the need of transferring a dough into a separate proving cabinet. This saves time, labor and raw material.

Essential Temperature Details

The food temperature control zone being + 51-100 ° C, it is recommended to use this zone always during normal cooking. It is only within this zone that the real food temperature is indicated on the display.

Milk based products are recommended to be cooked at max 87 ° C to avoid burning risks.

Only for meat colouring / power cooking it is recommended to use 115-120 ° C (within this zone the steam jacket temperature is indicated on the display).

All burning risks are eliminated and cooking of milk based products such as cream sauces and desserts is fully safe and easy, guaranteeing superior cooking results

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Mixing Control Features

The Proveno can perform many versatile mixing tasks, because it can be not only be used as a cooking mixer kettle, but also used as a standard cold mixer.

Thanks to the mixer versatility everything from gentle soup stirring to high speed whipping and mashing is possible.

The mixer will save you plenty of time and manual work. It is also necessary to ensure good cooking results; the temperature variations within the kettle are eliminated and the whole food mass will be cooked evenly and simultaneously, thus shortening the cooking time.

The manual mixing speed is stepless, the mixing range is 15 > 140 rpm. The highest technical mixing power operates at the middle speed zone 55-75 rpm.

The mixer is fitted with auto-reverse and power mixing functions (see next page) as well as 6 pre-set standard mixing programs:

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Mixing Control Features

Gentle interval mixing for soups: continuous program; max. 5 hour

1

For sauces/stews based on minced meat: 6 min auto-reverse meat crushing + 38 min to finalize the product

2

Potato mash program: 6 min auto-reverse potato mashing + 7 min to finalize the mash

3

Dessert program: total time 1,2 h; last 40 min efficient whipping

4

Porridge program: total time 1,4 h

5

Dough mixing: total time 6 min

6

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Mixing Control Features

Auto-Reverse

While using the manual stepless mixing the auto-reverse function can at any time be used. The mixing tool changes the direction with regular intervals. The auto-reverse function cannot be used during the pre-set programs.

Power mixing

In the power mixing mode the mixer turns efficiently back-and-forth during constant pressing of the mixing key on the control panel. The power mixing can be used at any time; also during the pre-set programs. Make sure, however, that the food will not split out of the kettle while using this

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Kettle Lid

The kettle lid is fitted with a mixer safety grid (safety switch). The mixer does not function without the safety grid on. It is easy to fill ingredients through the grid while mixing.

Mixing Control Features

Mixing tool

The universal mixing tool is easily removed thanks to a clever lifting handle with quick-locking system. Larger mixing tools are most conveniently removed when the kettle is in a tilted position. The mixing tool can be fitted with an optional whipping grid to bring in more air into whipped products (e.g. dessert puddings).

The mixing tool is equipped with several scrapers to lick the kettle walls during mixing. This way the whole food mass will be mixed evenly and no isolation will be built between the steam jacket and the food. It is recommended to always use the scrapers, except when preparing bigger loads of mash or dough. The scrapers are easily removed and can be washed separately in a dishwasher.

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Chilling Features

General

The food can be cooled or chilled down in the Proveno kettle to a desired target temperature directly after the cooking process. This can either be done manually or automatically (by press of a button) depending on the kettle equipment. The cold/chilled water/liquid circulates within the steam jacket cooling down the kettle contents. The use of the mixer is necessary to ensure an even and quick cooling/chilling. The food temperature is constantly indicated on the digital display during the cooling/chilling process.

Cooling

The kettle is cooled down quickly by means of cold tap water. Certain recipes require quick cooling after cooking.

The function increases the kettle flexibility, as hot and cold foods can be alternated rapidly. The cooling function is also very useful while whipping cold cremes, mayonnaise, pastry doughs and cake mixes.

Chilling

If your operation is partly or completely based on a cook-chill method, the kettle needs to be fed with closed-circuit chilled water/liquid arriving from a separate chiller.

Even large amounts of food can be chilled down from 70 to 3 ° C in less than 90 minutes. The Hackman system is based on a special Flo/Ice technology, including a pumpable ice/water mixture circulating within the kettle jacket and the mixing tool.

Direct kettle chilling saves time and labor and eliminates the need of transferring hot food into GN-containers and blast chillers. It also frees up blast chiller capacity for other purposes, such as oven food products.

Cleaning The Kettle

95% of kettles can be cleaned in 10 min.

Its easiest to clean the kettle after it has just been used

Regardless of the type of Hackman kettle you have, they are cleaned in the same way

This is one of the most effective ways to gain more production capacity at your property. Reduce the downtime of your kettle

1	Turn the temperature of the kettle to warm, or 45°C
2	Fill with water. 10% of kettle volume. ie. 10 ltr for 100ltr kettle
3	give a big squirt of hand soap
4	adjust auto reverse mixing arm to 55 or 65 rpm, or just fast enough so the water almost comes out of the kettle
5	set timer to 5 min, and cover with full lid.
6	stop and use plastic bowl scraper to remove general buildup
7	continue to wash with plastic brush and handshower.
8	Tip out water and rinse our with handshower, while at 90°

Cooling

1. Stop kettle heating by pressing the temperature button for 3 sec.
2. Push cooling button
3. Select desired temperature
4. Wait until flashing stops
5. Confirm by pushing cooling button again
6. Set mixing speed and direction
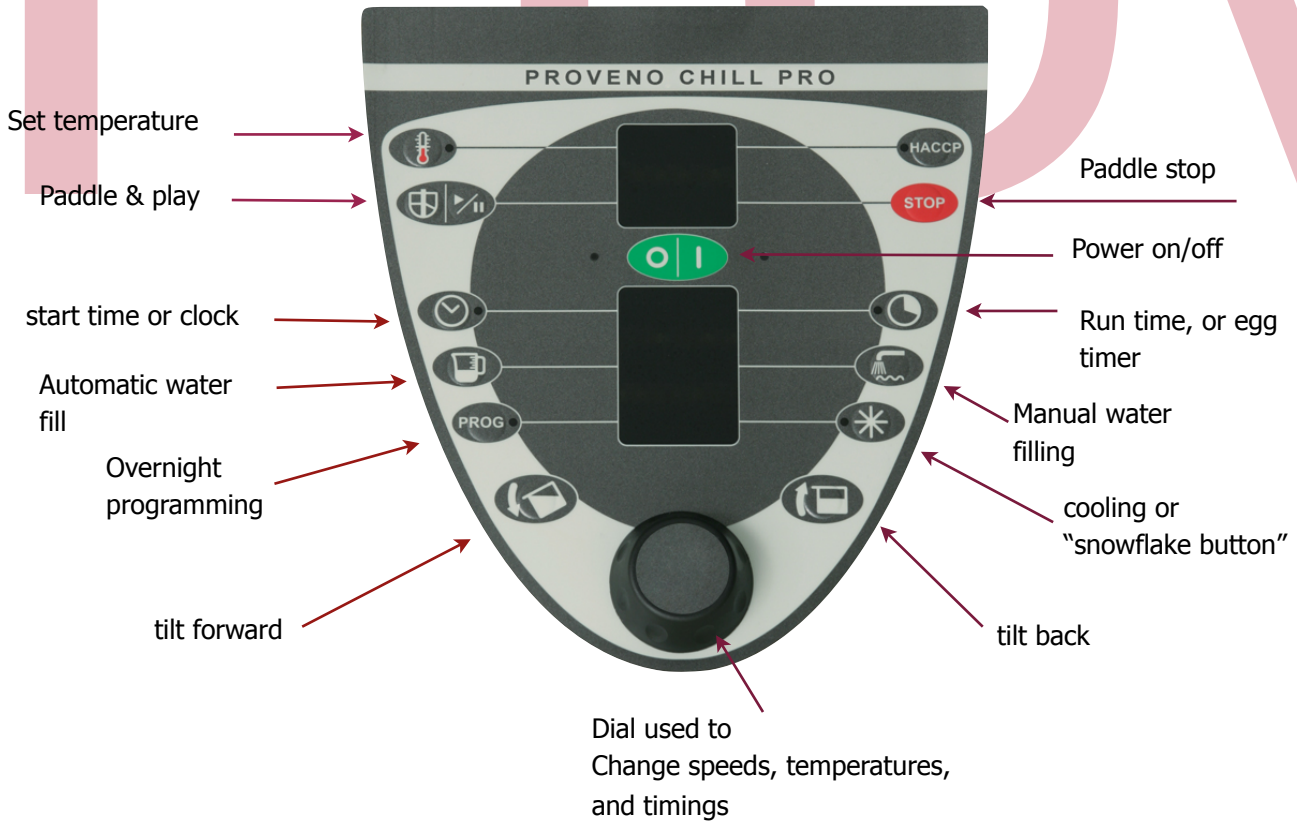7. An alarm will sound when temperature is reached

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Control Panel Proveno

PROVENO CHILL PRO

Set temperature

Paddle & play

start time or clock

Automatic water fill

Overnight programming

tilt forward

HACCP

Paddle stop

Power on/off

Run time, or egg timer

Manual water filling

cooling or "snowflake button"

tilt back

Dial used to Change speeds, temperatures, and timings

Set Temperature	Push to select various temperatures
Paddle & Play	Push the paddle icon to activate the mixing arm, push play to start
Start Time or Clock	Used to change the clock on the unit, or to be used with overnight programming to tell the kettle when to turn itself on
Automatic Water filling	Push and select volume of water to go into the kettle. Incremented by the liter, up to the full capacity of the kettle
Overnight Programming	Chefs use this to set the kettle to turn itself on, add water, start a mixing program, run time program, heat of the kettle etc, while they are on their way to work, or while they are elsewhere in the building.
Tilt forward	Push to tilt the kettle forward to a position of 90°
Dial	Turn to change any of the settings of the activated button
Tilt back	Push to tilt back to upright. The kettle will not operate if the kettle is not fully tilted back and lid adjusted properly
Cooling or snowflake	Used to activate the cooling process, once cooking has stopped. See master cooling
Manual Water filling	Press and hold to flow water into the kettle, the display will show liters used
Run time or "Egg timer"	Press and turn dial to set a run time for a specific part of a recipe, or for a reminder for adding ingredients in certain stages
Stop	Used to stop the mixing arm functions
HACCP	Upon connection, push at the beginning of any cooking process, to start the recording of all times, temperature and cooling curves.

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Recipes

A Note for the Chefs

The recipes contained in the Hackman Kettle Cookbooks are NOT written in stone. Please feel free to adapt them to your own property, and send us the results.

These recipes are designed to give the user a starting point for their new equipment purchases. Some of the noted recipes are adaptations from certain properties, as a request. Others are word for word, from the kitchen chefs using the kettles on a daily basis.
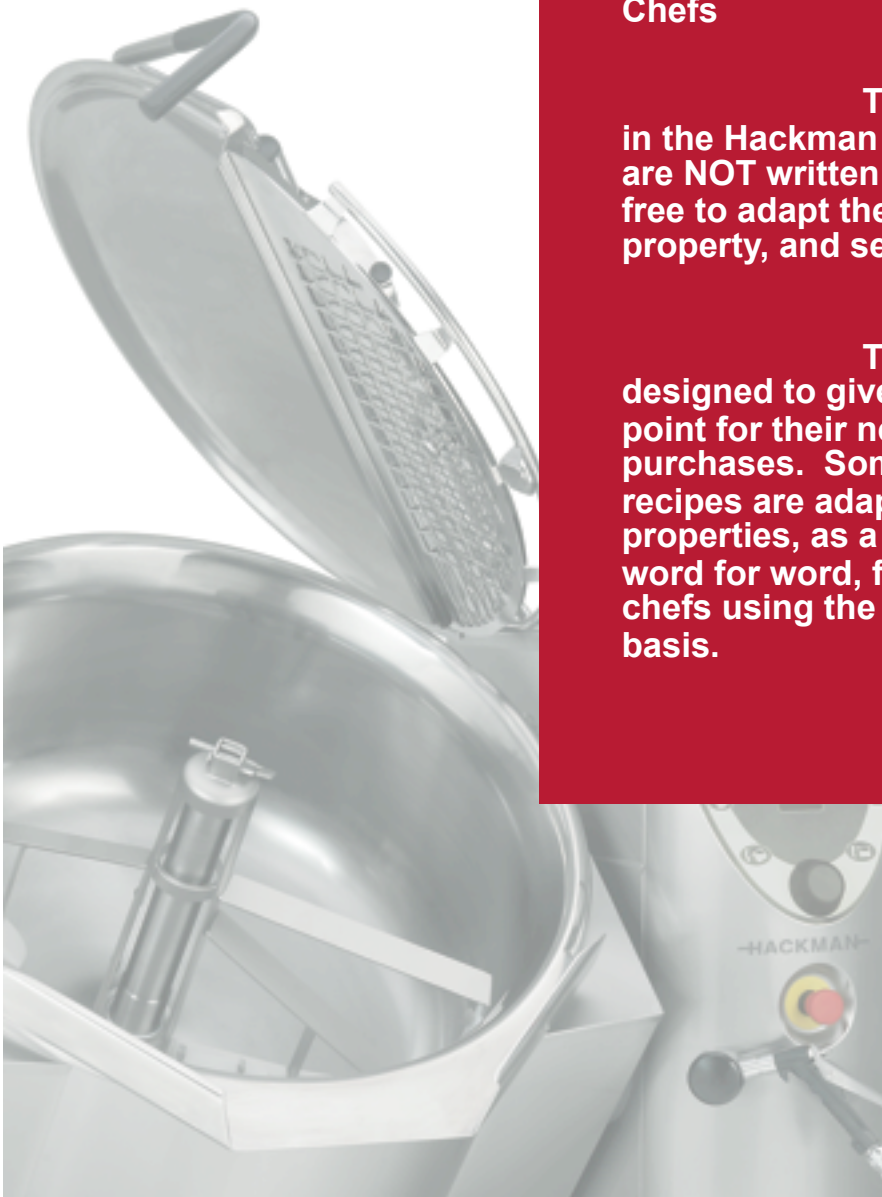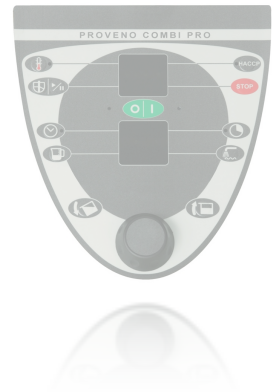
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Pastry

Recipe Group   Pastry
Name   Meringue I
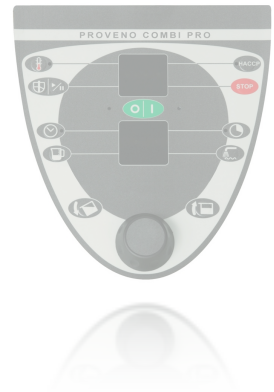**Yield**
Portions
Kettle   Proveno

Ingredients	100%	Unit	300%
Egg Whites	5000	g	15000
Sugar, granulated	10000	g	30000
	15000		45000

Method
Set kettle to cooling mode, temperature 5°C
Ensure the kettle bowl is completely grease free and very clean
Attach whipping grid to the mixing tool
Add the egg whites into the bowl and set mixing to 120RPM single direction
Bring the egg whites to half volume, or very soft peak and start to add the sugar slowly.
continue to whip carefully, until all sugar is incorporated.
Decant for use.

*Please note, this is a typical meringue. It requires all the care a meringue does normally.
This recipe may take some practice to achieve best results.

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Recipe Group	Pastry
Name	Meringue II
Yield	
Portions	
Kettle	Proveno

Ingredients	100%	Unit	300%
Egg Whites	6000	g	18000
Sugar, castor	10000	g	30000
	16000		48000

Method

Set kettle to cooking mode and set, temperature 54°C
Ensure the kettle bowl is completely grease free and very clean
Attach whipping grid to the mixing tool
Add the egg whites & sugar into the bowl and set mixing to 20RPM single direction
When the kettle product reaches 54°C, turn off heating
Select chilling and set temperature to 25°C
Set mixing at 20 RPM, single direction, 15 minutes

This recipe is result is a very smooth meringue, with good piping quality and suitable for baking.
*Please note, this is a typical meringue. It requires all the care a meringue does normally. This recipe may take some practice to achieve best results.

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Recipe Group	Pastry
Name	Berry Dessert, Finnish
Yield	130 kg
Portions 100%	865 @ 150g
Kettle	Proveno

Ingredients	EU (g)	
	100%	200%
Berries, mixed, frozen	40000 g	80000 g
Juice, berry, concentrated	16000 g	32000 g
Sugar, granulated	6000 g	12000 g
Thickening starch	4000 g	8000 g
Water	64000 g	1E+05 g
	130000 g	3E+05 g

Method

In a clean kettle, add in berries, sugar and starch.
Set temperature to 98°C and set mixing arm to
30RPM Auto reverse
When temperature is reached, cook for 7 minutes
Start cooling process, see sheet, and set target temperature
to 28°C. Decant into large serving bowls or containers, and chill
overnight before serving.

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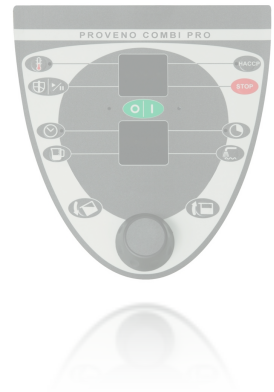
Recipe Group	Pastry
Name	Sweet Crust Pastry
Yield	+/- 23 kg of 100%
Portions	
Kettle	Proveno

Ingredients	**100%**	**Unit**	**400%**
Hard Flour	12000	g	48000
Butter, Unsalted	9000	g	36000
Sugar, granulated	300	g	1200
Salt	60	g	240
Egg Yolk	1200	g	4800
Milk	200	g	800
	22760		91040

Method
In a cold and clean kettle, set cooling function to 10°C.
Add flour, salt, sugar and butter and mix start mixing at 15RPM AR
When you have a feel for the mass, increase speed to 40-50 RPM AR
being careful not to overflow the kettle.
Continue until a crumb has formed.
Add the egg yolks and milk and continue to mix.
As soon as the paste has come completely together,
stop mixing and decant for storage.

It is recommended that the paste be shaped into blocks and
chilled, tightly wrapped, in +4°C overnight.

Use as normal sweet paste.

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Recipe Group	Pastry
Name	Whipped Cream
Yield	
Portion	
Kettle	Proveno

Ingredient
Cream, with more than 30% fat

Method
Add whipping grid to mixing tool
Set cooling in kettle and set temperature to 7-10°C
*See cooling notes.
Add cream and set mixing to 65RPM single direction until small bubbles form.
At this point, you can increase the speed to 120 RPM
be careful with your amounts, that you do not spill over the kettle.
You can place the full lid on the kettle, to prevent splatter.
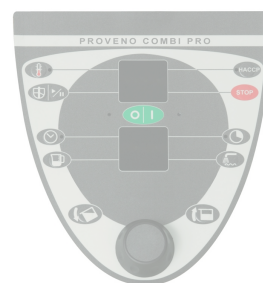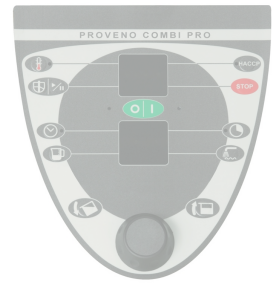Check often, as cream will not take long to whip.

Notes:
Cream should be very cold
Kettle should be very clean and cold

Stabilizers can be added to cream to prolong whipped life or mixing with
fruits for cakes etc.

Recipe Group	Pastry
Name	Rice Pudding (Christmas Pudding in Finland!)
Yield	
Portions	approx 400 portions at 100%
Kettle	Proveno

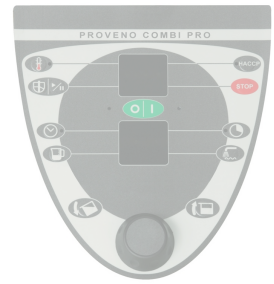| Ingredients	100%	Unit	300%
Water	20000	g	60000
Porridge rice	16000	g	48000
Milk, whole	80000	g	240000
Salt, iodized	320	g	960
Butter, unsalted	300	g	900
	116620		349860

Method

Adjust temperature to 87°C

Add water, butter and rice to kettle. Set mixing to 20 RPM AR

When rice has absorbed the water, add milk.

Season with salt and continue to simmer for 15 min.

The pudding may seam loose in the beginning, but

will thicken when the rice absorbs the milk.

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Recipe Group	Pastry
Name	Choux pastry
Yield	
Portions	1500 @ 30g of 100%
Kettle	Proveno

Ingredients	EU (g)		
	1		**4**
water	15000 g		60000 g
butter	4500 g		18000 g
salt	250 g		1000 g
sugar	250 g		1000 g
flour, all purpose	6000 g		24000 g
eggs, whole	20000 g		80000 g
	46001		184004

Method

There are two types of methods for Choux, with and without cooling.
You will need to identify which works best for your existing master recipe
and property.

Adjust the temperature of the kettle to 100°C. Add the water, butter, salt
and sugar and mix at 25 rpm. Bring to a boil.
Switch off heating and start cooling process. (see chilling)
Add the flour using the pulse mixing function, continue mixing on 75 rpm
Auto reverse until the dough loosens from the sides. Add the eggs
carefully on auto reverse 75 until the dough becomes clear and smooth.

Remove from kettle and take to depositor.
*Note- Depositors are tricky to get the consistency right for your
machine. If the dough is too stiff, simply try the above method
without the cooling, just turn off the heating.
The flour and eggs and whipping will take out enough heat

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Recipe Group	Pastry
Name	Choux pastry-no chilling
Yield	
Portions	1500 @ 30g of 100%
Kettle	Proveno

Ingredients	EU (g)			
	100%		400%	
water	15000	g	60000	g
butter	4500	g	18000	g
salt	250	g	1000	g
sugar	250	g	1000	g
flour, all purpose	6000	g	24000	g
eggs, whole	20000	g	80000	g
	46001		184004	

Method

There are two types of methods for Choux, with and without cooling.
You will need to identify which works best for your existing master recipe
and property.

Adjust the temperature of the kettle to 100°C. Add the water, butter, salt
and sugar and mix at 25 rpm. Bring to a boil.
Switch off heatir .
Add the flour using the pulse mixing function, continue mixing on 75 rpm
Auto reverse until the dough loosens from the sides. Add the eggs
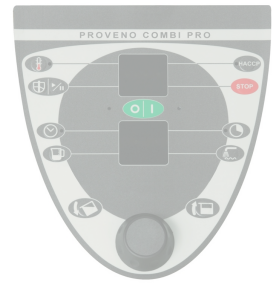carefully on auto reverse 75 until the dough becomes clear and smooth.

Remove from kettle and take to depositor.
*Note- Depositors are tricky to get the consistency right for your
machine. If the dough is too stiff, simply try the above method
without the cooling, just turn off the heating.
The flour and eggs and whipping will take out enough heat

Recipe Group	Pastry			
Name	Quiche mix			
Yield	25 quiches at 1800g per. At 100%			
Portions				
Kettle	Proveno			

Ingredients

Ingredient	Amount	Unit	Amount
Vegetable Oil	1000	g	3000
Eggs	11600	g	34800
White Cheddar, grated	6400	g	19200
Onion, sm. dice	3200	g	9600
Milk, whole	12800	g	38400
Cream, 32%	12800	g	38400
Bacon, lardon cut	3200	g	9600
Salt		taste	
Pepper		taste	
	51000		153000

Method

In a clean kettle, with mixing attachment, heat kettle to 99°C and add oil.

When hot, add bacon and onion and set mixing to 25 RPM AR

Cook until tender and starting to color, 10 to 12 min.

At 5 min, add a shot of water to assist with steam.

When complete, turn off mixing and set to cooling cycle. 30°C target.

When kettle is at 30°C, beat in the eggs, milk and cream.

Mix on 40 RPM AR for 5 min. Remove lid and add in Cheese

Replace lid, and continue to mix until all is incorporated evenly.

Adjust seasoning and decant for use.

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Recipe Group	Pastry
Name	Ice Cream Base 1
Yield	56 ltrs of 100%
Portions	
Kettle	Proveno

Ingredients	100%		300%
Cream heavy	20000	g	60000
Milk, whole	20000	g	60000
Egg yolks	8000	g	24000
Sugar, granulated	8250	g	24750
Vanilla pods, scrapped	60	pcs	180
	56250		168750

Method

Premix your egg yolks and sugar in cold kettle, until pale.
Decant and clean kettle.
Set kettle temperature to 85°C and add cream and milk.
Scrape split vanilla pods into kettle and add pods to mix wrapped in sachet.
Simmer gently on 20 RPM for 20 min.
Remove sachet and temper in yolk mixture with warm milk/cream mixture.
Increase mixing speed to 60-75 RPM auto reverse
Be careful it does not come up over the sides.
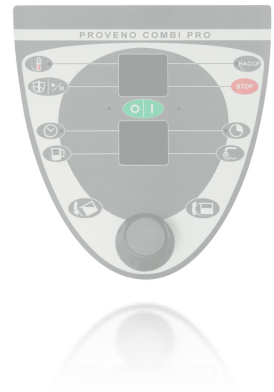Continue to cook at 85°C for 20 min, or until thick.
Now start the cooling process
*See cooling process
Decant and chill overnight in suitable containers.

This mixture is now ready for churning in ice cream machine.

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Recipe Group   Pastry
Name   Berry Parfait
Yield
Portions   +/- 500 at 120g of 100%
Kettle   Proveno

Ingredients

	100%		300%
Cream, 35%	18000	g	54000
Sugar	6000	g	18000
Egg Yolks	3240	g	9720
Crushed berries	15000	g	45000
Vanilla Sugar	180	g	540
	42420		127260

*note in this recipe we are basing the portions on a 50% increase of volume, after whipping the cream. Make this note when choosing your recipe size and kettle volume
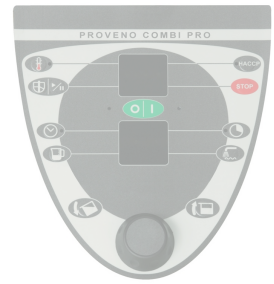
Method

* Mix Egg yolks and sugar separately
* Fit mixing tool with whipping grid

In a clean kettle, set the cooling program on. (see cooling)
Set temperature of cooling to 8°C and add in cream.
Set mixing speed to highest possible, without splashing the cream out of the kettle
When the cream is starting to achieve soft to medium peaks, add in the crushed berries and egg yolk/sugar mix. Adjust mixing speed and direction accordingly to get proper distribution of ingredients, using Auto reverse.

Portion batter into suitable molds or dishes. Freeze for future service
* For service, remove from Freezer 30 min before.

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Recipe Group   Pastry
Name   Semolina Pudding
Yield
Portions
Kettle   Proveno

Ingredients

	100%		300%
Juice, mixed berry concentrate	9000	g	27000
water	18000	g	54000
lingonberry, frozen	7500	g	22500
sugar	3000	g	9000
semolina, fine	3000	g	9000
	40500		121500

Method

In a clean kettle, fitted with the whipping grid, add all ingredients except semolina
Set mixing speed to 45 RPM and set temperature to 100°C

Slowly add in semolina.
Cook on 100°C until the dessert thickens.
Turn off heating and set cooling to 10°C.
Set mixing speed to 55 RPM. When mass reaches 30°C, you may increase the mixing speed to incorporate more air inside the pudding.
When the kettle is approaching 15°C ensure the mixing speed is as high as possible, wi overflowing the mixer and continue to mix another 10 min.

Decant and serve or keep refrigerated for later use.

PROVENO COMBI PR

Breads

Muffins

Recipe Group	Pastry / Breads
Name	Oat bread
Yield	
Portions	
Kettle	Proveno

Ingredients

	100%		300%
Water	10000	g	30000
Dry yeast	462	g	1386
Sugar	330	g	990
Salt	200	g	600
Rye Flour	1400	g	4200
Oats	1000	g	3000
Wheat flour	11000	g	33000
Oil, vegetable	800	g	2400
	25192		73176

Method

In a clean kettle fitted with mixing tool, add in water (auto fill) and set to 42°C. Add in the dry ingredients (not wheat flour), and oil into kettle and start program no.6. Add major part of wheat flour, in two parts.
Set the temperature to 35°C and set timer for 20 min. (proving)
Cover the ingredient lid, with the full cover.
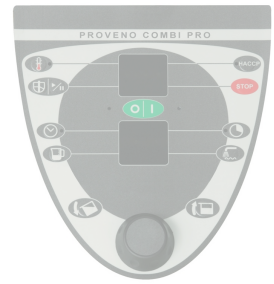Visually confirm the prove.
Hold down the mixing icon and give a quick punch down with "powermix"

The mass is now ready for the bench, shaping and second rise before baking off

Hackman recommends the classic bakers' oven- the Luko Ps-1
This is also available with a full size proving cabinet for the second rise.

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Recipe Group	Breads/muffins
Name	Apple Muffins
Yield	
Portions	+/- 400 at 100g scaling per of 100%
Kettle	Proveno

Ingredients

	100%		300%
Flour, wheat	18140	g	54420
Sugar, granulated	4532	g	13596
Milk	6528	g	19584
Baking powder	428	g	1284
Salt	60	g	180
Eggs	3172	g	9516
Apple sauce	3408	g	10224
Oil, vegetable	1304	g	3912
Apples, diced	3628	g	10884
	41200		123600

Method

In a clean kettle, fitted with mixing attachment, sift in flour, sugar, baking powder and salt
Set mixing to 30 RPM AR and add in milk, eggs, applesauce, oil and mix for
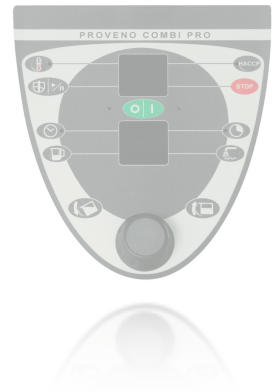approx 2 min. Do not overmix, batter should be lumpy

Using power mix, fold in cut apples.

Decant and scale into prepared muffin tins.
Bake off and serve.

Alternately, decant and keep in cold room for daily use, for up to 3 days.

HACKMAN

Recipe Group	Pastry
Name	Blueberry Muffins
Yield	
Portions	
Kettle	Proveno

Ingredients

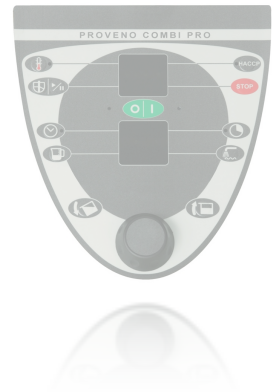|	100%		300%
Flour, wheat	16329	g	48987
Baking powder	566	g	1698
Salt	340	g	1020
Milk, dry	726	g	2178
Sugar, granulated	10659	g	31977
Shortening, hot	5443	g	16329
Eggs	8000	g	24000
Water	7257	g	21771
Blueberries	9071	g	27213
	42063		126189

Method

In a clean kettle, fitted with mixing tool, sift together all dry ingredients.
Add melted shortening, eggs, water and mix just until blended, on 15 rpm AR.
Fold in Blueberries with power mixing.

Decant and drop into pre-prepared muffin tins. Bake off
Do not over mix.
*Tip: If the blueberries are dusted with some of the flour before starting,
they should not sink to the bottom of the mix.

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	Recipe Group	Pastry
	Name	Cheese Biscuits
	Yield	
	Portions	
	Kettle	Proveno

Ingredients

	100%		300%
Flour, wheat, hard	31680	g	95040
Milk, dry	2070	g	6210
Baking powder	585	g	1755
Salt	360	g	1080
Cheddar Cheese	3120	g	9360
Shortening	1419	g	4257
Water	1500	g	4500
	40734		122202

Method

In a clean kettle bowl, fitted with the mixing arm, sift together dry ingredients.
Mix on single direction 25 RPM
Add in grated cheddar cheese and continue to mix until a nice crumble appears
Add water and mix only until a soft dough is formed.

Decant and move to sheeter. Roll out to 3 cm thickness and cut out.

Bake out until light brown. Serve.
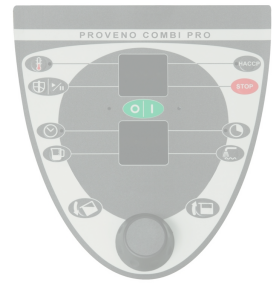*Note, these also freeze well, if trayed up single layer with baking paper.
Defrost and bake off when needed.

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Cakes & Cookies

Recipe Group	Pastry
Recipe Name	Almond Pound Cake
Yield	115 loaf pans x 150g each of 100%
Kettle	Proveno

Ingredients	100%	Unit	180%
Flour, general, ap	18140	g	32652
Sugar, granulated	18140	g	32652
salt, iodized	354.35	g	637.83
baking powder	315	g	567
milk, non fat, dry	840	g	1512
shortening	12150	g	21870
water	7895	g	14211
almond flavoring	150	g	270
	57984		104372

Method

Sift together flour, sugar, slat, baking powder and milk.

Place into kettle

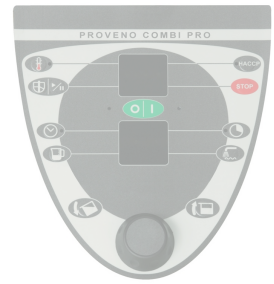Add shortening and water to flour mixture. set mixing to 45 Auto reverse

Set 7 minutes on Run Timer

Stop machine once to scrape down bowl during mixing and again at end of mixing period. Combine eggs and almond flavoring. Add slowly to creamed mixture while beating at low speed. Stop machine and scrape down bowl. Beat 7 minutes at low speed.

Decant into prepared baking pans.

Bake 45 to 50 minutes. 180°C

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	Recipe Group	Pastry
	Name	Gingerbread
	Yield	+/- 27 kg of wet mix @ 100%
	Portions	
	Kettle	Proveno

Ingredients

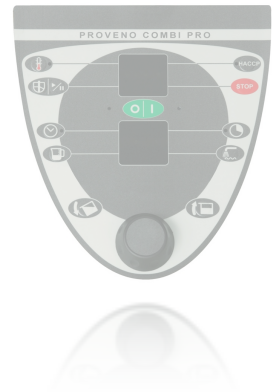|	100%		300%
Flour, wheat	7256	g	21768
Sugar, granulated	5440	g	16320
Salt	113	g	339
Baking Powder	113	g	339
Baking Soda	113	g	339
Ground cinnamon	80	g	240
Ground ginger	160	g	480
Shortening	1814	g	5442
Molasses	5443	g	16329
Eggs, whole	2400	g	7200
Water	4532	g	13596
	27464		82392

Method

Sift dry ingredients together into clean kettle bowl, fitted with mixing tool.
Add wet ingredients to the kettle and set mixing 20 RPM, auto reverse.
When well mixed, increase rpm to 45 for 3 minutes and scrape down sides if needed.
Reduce mixing speed to 15 rpm auto reverse.

With water automatics, add most of the water, while mixing. ensure this is well
incorporated. Add the remaining water with the hand-shower

Decant and bake off in desired, pre-prepared pans.

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Recipe Group   Pastry
Name   Lemon Cake Mix
Yield   +/- 29 kg of wet mix @ 100%
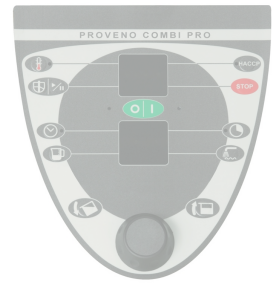**Portions**
Kettle   Proveno

Ingredients

	100%		300%
Flour, wheat	7257	g	21771
Sugar, granulated	7257	g	21771
Salt	170	g	510
Baking powder	1133	g	3399
Dry milk powder	680	g	2040
Shortening	3396	g	10188
Water	4192	g	12576
Eggs	4000	g	12000
Water	1360	g	4080
Lemon extract	226	g	678
	29671		89013

Method

In a clean kettle bowl, fitted with mixing tool, sift together dry ingredients.
Add in the shortening and 1st water. Mix at 20 RPM auto reverse for 2-5 minutes.
Scrape down bowl, if needed. While mixing, slowly add in eggs and second water.
When just incorporated, add in lemon extract.

Decant and drop into pre prepared pans. Bake off .

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Recipe Group	Pastry
Name	Spice Cake
Yield	
Portions	
Kettle	Proveno

Ingredients

	100%		300%
Flour, wheat	7257	g	21771
Sugar, granulated	5823	g	17469
Salt	170	g	510
Baking powder	283	g	849
Baking soda	56	g	168
Cinnamon, ground	113	g	339
Cloves, ground	56	g	168
Allspice, ground	32	g	96
Milk, dry	680	g	2040
Shortening	9070	g	27210
Water	4192	g	12576
Eggs	4000	g	12000
Molasses	1020	g	3060
Water	907	g	2721
Vanilla extract	226	g	678
	33885		101655

Method

Sift together dry ingredients into a clean kettle mixing bowl, fitted with mixing arm
Add Shortening and water to the dry mix and set mixing speed to 15 RPM auto
reverse. Continue to mix on speed 25 RPM, until well incorporated.
Add in the other wet ingredients, slowly to the mixture. Scrape down if needed
Increase speed of mixer to 35-45 RPM for 3 minutes.

Decant and drop into pre prepared floured pans. Bake off

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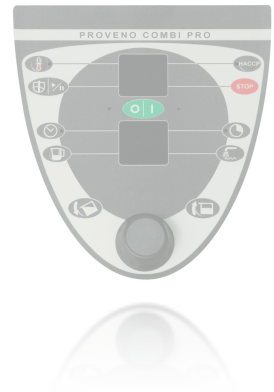
Recipe Group	Pastry
Name	Brownies
Yield	
Portions	
Kettle	Proveno

Ingredients

	100%		300%
Flour, wheat	4989	g	14967
Sugar, granulated	9979	g	29937
Cocoa	2494	g	7482
Baking powder	113	g	339
Salt	80	g	240
Shortening	4989	g	14967
Eggs	5600	g	16800
Syrup, light	2525	g	7575
Vanilla extract	156	g	468
Almonds, chopped	2721	g	8163
	33646		100938

Method

In a clean kettle bowl, fitted with mixing tool, blend together dry ingredients.
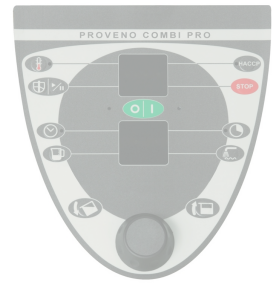Do this using mixing program 1 or manually set to 20 RPM AR.

When well incorporated, mix in shortening, eggs, syrup and vanilla slowly through the ingredient lid.
When mixture has come together, fold nuts into mix, using power mixing.

Decant and drop into pre prepared baking pan. Do not over-bake.

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Recipe Group   Pastry
Name   Chocolate Chip Cookies
Yield
Portions
Kettle   Proveno

Ingredients

	100%		300%
Shortening	2721	g	8163
Brown Sugar	1814	g	5442
Sugar, granulated	1814	g	5442
Vanilla	40	g	120
Eggs	1600	g	4800
Flour, wheat	4535	g	13605
Baking Soda	96	g	288
Salt	96	g	288
Chocolate couverture	5443	g	16329
Almonds, chopped	3628	g	10884
	21787		65361

Method

In a clean kettle bowl, fitted with mixing tool, blend together dry ingredients.
Do this using mixing program 1 or manually set to 20 RPM AR.

When well incorporated, mix in shortening, eggs, syrup and vanilla slowly through the ingredient lid.
When mixture has come together, fold nuts into mix, using power mixing.

Decant and drop into pre prepared baking pan. Do not over-bake.

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Recipe Group	Pastry/Cakes
Name	Chocolate Coco Cake
Yield	2500 portions of individual serving cakes
Portions	
Kettle	Proveno

Ingredients	100%		200%
Valrhona Pur Caribe Chocolate	25000	g	50000
Butter, unsalted	25000	g	50000
Yolks	9000	g	18000
Whole Eggs	29000	g	58000
Sugar, granulated	13750	g	27500
Flour	2500	g	5000
	104250		208500

Description

This recipe is an adaptation of one of the world's most famous
restaurant dessert recipes. It will be ideal to bake in individual portions
as the center is molten.

Method

Melt butter and chocolate in single kettle
85°C, 15 rpm AR
Whip egg yolks, eggs and sugar until fluffy in kettle 2. Use whipping grid for this
and whip on 65 RPM AR. Temperature set to 0°C
No cooling.

Slowly add the flour and then the butter chocolate mix to this.
Work for 2 to 3 minutes

Decant into prepared baking moulds
Bake at 180°C for 15 to 20 min. Cool at room temperature

Recipe Group	Pastry
Nationality	Intl
Recipe Name	Cheesecake
Yield	50 cheesecakes at 2100g of 100%
Kettle	Proveno
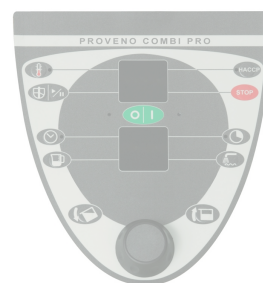
Ingredients	100%		200%
Butter, unsalted	10884	g	21768
graham cracker crumb	16326	g	32652
sugar	4080	g	8160
cream cheese, soft	54426	g	108852
sugar	16326	g	32652
flour	1356	g	2712
milk pwd	588	g	1176
salt	3000	g	6000
eggs	14400	g	28800
water	5322	g	10644
vanilla	360	g	720
orange rind, grated	360	g	720
lemon rind, grated	360	g	720
	127788		255576

Method

Combine butter, crumbs and 1st sugar in bowl. Blend thoroughly.
Lay into bottom of pans, 1 cm thick around the bottom of the pans
press thoroughly and bake 5 minutes. Cool.

Place room temperature cream cheese in kettle bowl, fitted with whipping attachment
Set to program no 2. until well creamy.
Sift in sugar, flour, dry milk powder and salt, and continue on Program 2
Combine water, vanilla, orange and lemon rind. Add to mixture
Set mixer manually to 35RPM AR until well blended.
Decant and fill pans accordingly.
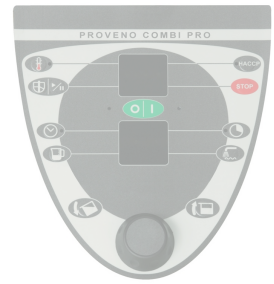Bake at 175°C for 40 min or until filling is firm.
Chill overnight, cut for service.

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Pastry Sauc

Recipe Group	Pastry Sauces
Name	Chocolate Sauce
Yield	40 ltrs
Portions	1300 at 30g of 100%
Kettle	Proveno

Ingredients

	100%		300%
Milk	18140	g	54420
Sugar	13060	g	39180
Cocoa powder	2600	g	7800
Water, cold	4540	g	13620
Butter	2830	g	8490
Vanilla extract	140	g	420
	41310		123930

Method

To a clean kettle, add sugar, cocoa and water. Set mixing to 20 RPM AR
When a good paste is formed, bring kettle temperature to 105°C
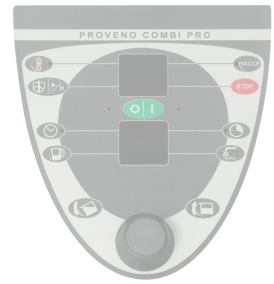When simmering, set timer to 5 min.
Reduce temperature to 85°C, continue mixing.
When temperature is reached, add in Milk and continue to cook for 10 min.
Add butter and vanilla and serve warm, or chill for decanting.

*Note for ease of handling, only chill this to 35°C

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Recipe Group   Pastry Sauces
Name   Ganache
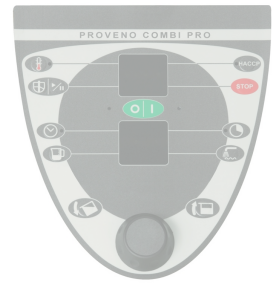**Yield**   43 kg of 100%
Portions
Kettle   Proveno

Ingredients

	100%		300%
bittersweet couverture	22700	g	68100
Cream, 35%	18000	g	54000
Butter, unsalted	2800	g	8400
	43500		130500

Method

In a clean kettle, set temperature to 85°C and add Cream and butter.
Set mixing to 20RPM AR
Warm until butter is melted.
Add in Couverture, and continue to mix until all is incorporated.

Set cooling to 35°C and decant for use or further chilling.

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Recipe Group	Pastry
Name	Pastry Cream
Yield	+/- 55 ltrs of 100%
Portions	
Kettle	Proveno

Ingredients	100%		300%
Milk, whole	36000	g	108000
Vanilla bean, split	16	pcs	48
Large egg Yolks	6480	g	19440
White sugar	6000	g	18000
Flour, all purpose	2400	g	7200
Cornstarch	2400	g	7200
Liqueur	1200	g	3600
	54480		163440

Method

Kettle 1, Heat milk and vanilla to 87°C
Kettle 2, install whipping grid to mixing arm and set temperature to 28°C
Whip Egg yolks, sugar, flour and cornstarch at 75RPM AR until well
shiny and smooth.
Slowly temper milk into egg mix and whip on 65RPM single direction, until all is in
Reduce speed to 30 RPM single direction, and bring whole mass to 87°C
and cook until thick.

Set cooling on kettle and set mixing to 30 RPM single direction and 25°C.
Decant and cool for use.

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Proveno