

Partybrot**Yield: 16 bread rolls**

dried yeast	10g
milk	100ml
unsalted butter	60g
c. sugar	30g
milk	150ml
eggs	2
strong white flour	560g
salt	2 tsp

Egg glaze -1 egg yolk & 1 tbl milk
1 tbl each of Sesame seeds and Poppy seeds

Sprinkle the dried yeast onto the 100ml of milk.

Melt the butter and sugar, add the 150ml milk, cool until tepid and the eggs and whisk.
Sieve the flour and salt, make a well in the centre, pour in the yeasted milk and the butter mixture.

Knead until smooth, shiny and elastic – 10 mins. Place in a clean bowl, cover and leave to prove until double in size – 1 ½ hr.

Knock back, scale, mould and place on tray.

Egg wash, sprinkle with seeds and prove until double in size.

Bake in a preheated oven for 30 minutes (200C). Cool on a wire rack.

Black forest roulade**Yield: 8 portions****Choc Swiss Roll**

eggs	5
c. sugar	135g
cocoa powder	25g
cornflour	25g
flour	60g

Whisk the eggs and sugar to sabayon stage.

Meanwhile combine and sieve the remaining ingredients. Line a tray with greased paper.

Gently fold in the flour etc, transfer to baking sheet.

bake @ 210 - 220°C x 10 – 12 mins.

Crème Chantilly

Cream -whipping	250ml
Caster sugar	35g
Vanilla essence	

Black cherries – stoned

Kirsch flavoured syrup (100ml water & 100g sugar, boil & cool)

Grated choc - decorate

Piping cream

Apfel Strudel

Yield: 12 portions

Dough

Strong flour	340g
Water	180ml
Soft butter	55g
Salt	2g
Egg	1

Fried Breadcrumbs

butter	80g
breadcrumbs	150g
sugar	100g
Vanilla Ess	3 drops

Strudel filling

Sliced apples	1kg
Castor sugar	100g
Fried breadcrumbs/croutons	150g
Lemon – zest	1
Flaked almonds	100g
Sultanas / raisins	150g
gr cinnamon	pinch
Melted butter	100ml

Sieve flour and salt, add butter, whisk the egg and water, mix to a smooth dough (5 mins), oil slightly, relax for 20 mins under a bowl.

Fry the breadcrumbs in melted butter, stir in sugar & vanilla, allow to cool.

Melt the butter.

Wash, peel, core and thinly slice the apples.

Combine the sugar, zest, fl almonds raisins and cinnamon in a bowl.

Roll the dough in to a rectangle on a floured surface. Transfer to a large floured table cloth, firstly use the rolling pin, secondly stretch over the backs of your hand easing the dough into a thin membrane. 40 ins x 30in. If it rips patch it up.

Allow to dry out for 5 mins, brush with melted butter (trim excess thick dough).

Spread a layer of breadcrumbs, a layer of dry ingreds, a layer of apples.

Use the cloth to roll the strudel and place seal side down on a lined baking sheet.

Brush with butter, bake at 190C - 210C for 35mins, brush with butter half way through.

Cinnamon Anglaise

500ml milk

500ml cream

3 sticks cinnamon

12 yolks

250g c. sugar

**1 level tsp cornstarch