

CREM

Baked Goods

Coca
Doughnut
Horseshoe
Braid



Quescrem

number

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Fall/Winter

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recipe book

César Romero Villena

Employee

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

In 2009, he was proclaimed champion of the Spanish Pastry Cup and in 2011 he won, alongside his students, First Prize for the best Chocolate in the contest category of Hospitality and Pastry Schools in Spain.

Since 2013 he has been working as an advisory Pastry - cooking chef for important international brands.

He is currently a professor of Master Training in Sweet Foods and Restaurant desserts at the Basque Culinary Centre, where he has also collaborated in the R+D department. He also teaches at L'Atelier de Barcelona, the School of the Barcelona Confectionary Guild and the Hofman Culinary School, among others.

Since 2015, he has been a dessert advisor for Quescrem, highlighting the main features and functionalities from our wide range of products around the world.



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

Welcome the new Christmas gastronomic season with this selection of Quescrem recipes. Creamier, tastier.

Colours, Flavours, textures... Each of these recipes shows the importance we place on Innovation. Our challenge is to create by innovating on different recipes that make us grow together, not only as an organisation, but involving our suppliers, our clients, and people.



Santiago Martínez

Culinary team coordinator

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He began his career in his hometown of A Coruña. His restlessness took him to Barcelona, where he worked at the EX Bulli, combining the sweet and the salty, learning different techniques that were new at the time. He worked in London at restaurants with different types of cuisine, such as Asian, Peruvian and Mexican.

He completed a master's degree in pastry at the Basque Culinary Centre, where he remained as a teacher for three more years.

He returned to La Coruña to work in the Habaziro bakery, one of the most prestigious bakeries in Galicia and in the Spanish top 10. He currently plays a gastronomic role in Quescrem, developing and researching new applications and recipes for all our products.

Santiago has more than 12 years of experience in cooking, both sweet and savoury, working in restaurants and bakeries.





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MASCARPONE AND MARRON GLACÉ BRIOCHE COCA

Ingredients

- Extended fermentation Brioche
- **Spongy Quescrem Mascarpone 42%** and marron glacé
- Marron glacé paste
- Almond glaze

Assembly

Make brioche loafs weighing 200 g, 25 cm long x 10 cm wide. Put the loafs in tins to ferment at 28 °C. When the brioches are ready to bake, cover with crunchy almonds and put them in the oven at 170 °C for 25 minutes. Once the loafs are baked, let them cool and cut lengthwise in half. Put on the brioche base and spread with the marron glacé paste. Fill, piping the fluffy **Quescrem Mascarpone 42%** and marron glacé. Cover with the brioche. Decorate by sprinkling a little icing sugar and a drizzle of brown glacé.

Extended fermentation Brioche

1000 g Strong wheat flour 400w
100 g Sugar
100 g Honey
12 g Salt
60 g Compressed yeast
460 g Eggs
130 g Whole milk
500 g Butter

Preparation

Put the flour, sugar, salt, honey and the dissolved yeast with the milk into the blender. Add the eggs and knead for 10 minutes. Add the butter and continue kneading until you get an elastic dough. Remove the dough from the mixer and roll. Allow it to rest in a tin for

2 hours at 28 °C. Tear the dough and keep covered in the refrigerator for 24 hours. Tear it again. Divide into 250 g pieces and stretch out into 25 x 10 cm loafs. Put the loafs in tins to ferment at 28 °C. When the brioche loafs are ready to bake, cover with the almond glaze and bake in the oven at 170 °C for 25 minutes.

Spongy Quescrem Mascarpone 42% and marron glacé

60 g Marron glacé paste
150 g Cocoa butter
8 g Gelatine
40 g Water (for the gelatine)
400 g **Quescrem Mascarpone 42 %**
402 g 35% MG cream

Preparation

Heat the cream and dissolve the gelatine sheets. Pour the mixture over the cocoa butter and the marron glacé paste. Emulsify well. Add the **Quescrem Mascarpone 42%** while mixing with a blender. Leave refrigerated for 6 hours and assemble.

Almond glaze

200 g Ground almonds
50 g Loose flour
200 g Sugar
190 g Pasteurised egg white

Preparation

Mix all the ingredients.



Mascarpone 42%



CHEESE, HAZELNUT AND COFFEE BRIOCHE COCA

Ingredients

- Extended fermentation Brioche
- Hazelnut praline
- Regular Quescrem and coffee sponge cake
- Almond glaze

Assembly

Make brioche loafs weighing 200 g, 25 cm long x 10 cm wide. Put the loafs in the trays to ferment at 28 °C. When the brioche loafs are ready to bake, cover with the almond icing and put them in the oven at 170 °C for 25 minutes. Once the loafs are baked, let them cool and cut them halfway into slices, lengthwise. Place the brioche base and spread with the hazelnut praline. Spread the Quescrem Regular and coffee sponge. Cover with the brioche. Decorate by drizzling a little icing sugar and a few pieces of hazelnut.

Extended fermentation Brioche

1 000 g Strong wheat flour 400w
100 g Sugar
100 g Honey
12 g Salt
60 g Compressed yeast
460 g Eggs
130 g Whole milk
500 g Butter

Preparation

Put the flour, sugar, salt, honey and the dissolved yeast with the milk into the blender. Add the eggs and knead for 10 minutes. Add the butter and continue kneading until you get an elastic dough. Remove the dough from the mixer and

roll. Allow it to rest in a block for 2 hours at 28 °C. Tear the dough and keep covered in the refrigerator for 24 hours. Tear it again. Divide into 250 g pieces and roll out 25 cm x 10 cm loafs. Put the loafs in tins to ferment at 28 °C. When the brioche loafs are ready to bake, cover with the almond glaze and bake in the oven at 170 °C for 25 minutes.

Regular Quescrem and coffee sponge cake

72 g Milk
70 g Sugar
8 g Gelatine
392 g Quescrem Regular
450 g 35% MG cream
8 g Instant coffee

Preparation

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

Almond glaze

200 g Ground almonds
50 g Loose flour
200 g Sugar
190 g Pasteurised egg white

Preparation

Mix all the ingredients.



Regular



BRIOCHE YOGHURT AND RASPBERRY COCA

Ingredients

- Extended fermentation Brioche
- Raspberry jelly
- Quescrem Culinary Yoghurt and raspberry sponge cake
- Almond glaze

Assembly

Make brioche loafs weighing 200 g, 25 cm long x 10 cm wide. Put the loafs in tins to ferment at 28 °C. When the brioche loafs are ready to bake, cover with the almond glaze and bake in the oven at 170 °C for 25 minutes. Once the loafs are baked, let them cool and cut them in half, lengthwise. Place the brioche base and spread with the raspberry jelly. Fill with the fluffy [Quescrem Culinary Yoghurt](#) and raspberry sponge cake. Cover with the brioche. Decorate by drizzling a little icing sugar and some fresh raspberries.

Extended fermentation Brioche

1000 g Strong wheat flour 400w
100 g Sugar
100 g Honey
12 g Salt
60 g Compressed yeast
460 g Eggs
130 g Whole milk
500 g Butter

Preparation

Put the flour, sugar, salt, honey and the dissolved yeast with the milk into the blender. Add the eggs and knead for 10 minutes. Add the butter and continue kneading until you get an elastic dough. Remove the dough from the mixer and roll. Allow it to rest in a block for

2 hours at 28 °C. Tear the dough and keep covered in the refrigerator for 24 hours. Tear it again. Divide into 250 g pieces and stretch out into 25 x 10 cm loafs. Put the loafs in tins to ferment at 28 °C. When the brioche loafs are ready to bake, cover with the almond glaze and bake in the oven at 170 °C for 25 minutes.

Raspberry jelly

302 g Raspberry puree
5 g Yellow pectin
2 g Agar
85 g Glucose syrup
65 g Sugar
30 g Lemon juice

Preparation

Heat the fruit puree with the glucose syrup and agar in a saucepan. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon juice and continue cooking for a minute. Remove from the heat and pour 100 g into a 16 cm diameter round silicone mould and freeze. Freeze.

Quescrem Culinary Yoghurt and raspberry sponge cake

150 g Raspberry puree
200 g White chocolate
8 g Gelatine
40 g Gelatine water
301 g [Quescrem Culinary Yoghurt](#)
301 g 35% MG cream

Preparation

Heat the raspberry puree and cream. Add the gelatine sheets and dissolve thoroughly. Pour over the chocolate and add the mixture over the [Quescrem Culinary Yoghurt](#). Leave refrigerated for 6 hours and assemble.

Almond glaze

200 g Ground almonds
50 g Loose flour
200 g Sugar
190 g Pasteurised egg white

Preparation

Mix all the ingredients.



KING CAKE WITH HAZELNUT AND COFFEE

Ingredients

- Brioche dough
- Regular Quescrem and coffee sponge cake
- Hazelnut praline
- Hazelnuts

Assembly

Cut the brioche dough into 2 slices. On the base, spread the hazelnut praline with a spatula. Pipe onto the [Quescrem Regular](#) and coffee sponge cake with the help of a pastry bag and a crimped nozzle. Cover with the top of the brioche. Spread the toasted hazelnuts on top.

Brioche dough

Sponge

200 g Flour (400 W)
125 g Water
100 g Yeast

Dough

Sponge All the previous dough
800 g Flour (400 W)
200 g Sugar
20 g Salt
200 g Eggs
30 g Rum
100 g Milk
200 g Butter
2 g Cinnamon powder
1 Grated orange zest
1 Grated lemon zest
2 pcs. Vanilla pods
250 g Pearl sugar

Preparation

Knead the sponge ingredients, roll and let it ferment at a temperature of 28 °C until it doubles its initial volume. Once the sponge is fermented, add

the rest of the ingredients except the butter. Knead for 7 minutes and add the butter in increments. Continue kneading until you get a homogeneous and elastic dough (15 minutes or so). Rest the dough in a block for 5 minutes. Divide the dough into 350 g pieces and roll out. Let it rest for 10 minutes in a ball and form a donut with the pieces. Put the dough in a greased 18 cm diameter crown mould with a height of 8 cm. Let the pieces sit until they double their initial volume, brush with egg wash and cover with pearl sugar. Cook at 180 °C for approximately 30 minutes.

Regular Quescrem and coffee sponge cake

72 g Milk
70 g Sugar
8 g Gelatine
392 g [Quescrem Regular](#)
450 g 35% MG cream
8 g Instant coffee

Preparation

Heat the milk with the sugar until boiling. Add the gelatine sheets and coffee. Mix it well. Pour the mixture over the [Quescrem Regular](#). Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.



Regular



KINGS CAKE WITH MASCARPONE AND BROWN GLACÉ

Ingredients

- Brioche dough
- **Spongy Quescrem Mascarpone 42% and marron glacé**
- Marron glacé paste

Assembly

Cut the brioche dough into 2 slices. Spread the marron glacé paste on the base with a spatula. Pipe over the fluffy **Quescrem Mascarpone 42%** and marron glacé with the help of a piping bag and a crimped nozzle. Cover with the top of the brioche.

Brioche Dough

Sponge

- 200 g Flour (400 W)
- 125 g Water
- 100 g Yeast

Dough

- All the Sponge previous dough
- 800 g Flour (400 W)
- 200 g Sugar
- 20 g Salt
- 200 g Eggs
- 30 g Rum
- 100 g Milk
- 200 g Butter
- 2 g Cinnamon powder
- 1 Grated orange zest
- 1 Grated lemon zest
- 2 pcs. Vanilla pods
- 250 g Pearl sugar

Preparation

Knead the sponge ingredients, roll and let it ferment at a temperature of 28 °C until it doubles its initial volume. Once the sponge has fermented, add the rest of the ingredients except the butter. Knead for 7 minutes and add the butter in increments. Continue kneading until you get a homogeneous and elastic dough (15 minutes or so). Rest the dough in a block for 5 minutes. Divide the dough into 350 g pieces and roll. Let it rest for 10 minutes in a ball and form a donut with the pieces. Put the dough in a greased 18 cm diameter crown mould with a height of 8 cm. Let the pieces sit until they double their initial volume, brush with egg wash and cover with pearl sugar. Bake at 180 °C for approximately 30 minutes.

Spongy Quescrem Mascarpone 42% and marron glacé

- 60 g Marron glacé paste
- 150 g Cocoa butter
- 8 g Gelatine
- 40 g Water (for the gelatine)
- 400 g **Quescrem Mascarpone 42 %**
- 402 g 35% MG cream

Preparation

Heat the cream and dissolve the gelatine sheets. Pour the mixture over the cocoa butter and the marron glacé paste. Emulsify well. Add the **Quescrem Mascarpone 42%** while mixing with a blender. Leave refrigerated for 6 hours and assemble.



KING CAKE WITH YOGHURT AND RASPBERRY

Ingredients

- Brioche dough
- Raspberry jelly
- Quescrem Culinary Yoghurt and raspberry sponge cake

Assembly

Cut the brioche dough into 2 slices. Spread the raspberry jelly on the base with a spatula. Pipe the spongy Quescrem Culinary Yoghurt and raspberry on top with the help of a pastry bag and a crimped nozzle. Cover with the top of the brioche.

Brioche dough

Sponge

200 g Flour (400 W)
125 g Water
100 g Yeast

Dough

All the Sponge
previous
dough
800 g Flour (400 W)
200 g Sugar
20 g Salt
200 g Eggs
30 g Rum
100 g Milk
200 g Butter
2 g Cinnamon powder
1 Grated orange zest
1 Grated lemon zest
2 pcs. Vanilla pods
250 g Pearl sugar

Preparation

Knead the sponge ingredients, roll and let it ferment at a temperature of 28 °C until it doubles its initial volume. Once the sponge has fermented, add the rest of the ingredients except the butter. Knead for 7 minutes and add the butter in increments. Continue kneading until you get a homogeneous and elastic dough (15 minutes or so). Rest the dough in a block for 5 minutes. Divide the dough into 350 g pieces and roll out. Let it rest for 10 minutes in a ball and form a donut with the pieces. Place the dough in a greased 18 cm diameter crown mould and 8 cm in height. Let the pieces sit until they double their initial volume, brush with egg wash and cover with pearl sugar. Cook at 180 °C for approximately 30 minutes.

Raspberry jelly

302 g Raspberry puree
5 g Yellow pectin
2 g Agar
85 g Glucose syrup
65 g Sugar
30 g Lemon juice

Preparation

Heat the fruit puree with the glucose syrup and agar in a saucepan. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon puree and continue cooking for a minute. Remove from the heat and pour 100 g into a 16 cm diameter round silicone mould and freeze.

Quescrem Culinary Yoghurt and raspberry sponge cake

150 g Raspberry puree
200 g White chocolate
8 g Gelatine
40 g Gelatine water
301 g Quescrem Culinary Yoghurt
301 g 35% MG cream

Preparation

Heat the raspberry puree and cream. Add the gelatine sheets and dissolve thoroughly. Pour over the chocolate and add the mixture over the Quescrem Culinary Yoghurt. Leave refrigerated for 6 hours and assemble.



HORSESHOE WITH WALNUTS AND RAISINS

Ingredients

- Danish puff-pastry dough.
- Quescrem Plus cream cheese with walnuts and raisins
- Candied egg-yolk cream

Assembly

Roll out the Danish puff pastry dough until it is 0.5 cm thick, 40 cm long and 20 cm wide. With a fine edge, make 2 cm cuts, until there are 14 pieces on each side. On the other hand, fill the puff pastry piece with the Quescrem Plus filling, nuts and raisins, using the piping bag with a nozzle with a diameter of about 4 cm. Close the dough by joining the lengthwise sides, gluing the pieces on both sides with the help of an egg wash. Let it rest for 1 hour 30 minutes, brush with the egg and cook at 180 °C.

Danish puff pastry

- 1000 g Flour (400 w)
- 150 g Sugar
- 20 g Salt
- 150 g Butter
- 50 g yeast
- 450 g Water
- 330 g Grease for rolling out, per 1000 g of dough

Preparation

Start kneading flour, yeast, salt, sugar and water. When we have a good gluten network, add the butter. Knead for 10 minutes in the blender at 2nd speed. Portion the dough into pieces, stretch into a rectangular shape and freeze. Let the dough thaw in the refrigerator. Give it a quick mix and let it rest for 30 minutes in the refrigerator and then mix it again, let it rest for another

30 minutes. Give it a quick mix for a third time and let it rest in the refrigerator for 30 minutes, then stretch and form the desired pieces.

Quescrem Plus cream cheese with walnuts and raisins

- 650 g Quescrem Plus
- 100 g Candied egg-yolk cream
- 100 g Chopped walnut
- 150 g Walnut powder
- 75 g Raisins

Preparation

Mix all the ingredients. Place in a sleeve to pipe inside the dough.

Candied egg-yolk cream

- 380 g Pasteurised egg yolk
- 400 g Sugar
- 200 g Water
- 20 g Lemon juice
- 4 pcs. Vanilla pods

Preparation

In a saucepan, heat the sugar with the water. When the syrup reaches 115 °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 and a creamy texture is obtained. Add the lemon juice and run the mixture through the blender. Reserve in the fridge.



Plus



APPLE AND ALMOND BRAID

Ingredients

■ Danish puff pastry dough

■ Quescrem Plus cream cheese with apple and almonds

Assembly

Roll out Danish puff pastry until it is 0.5 cm thick, 40 cm long and 20 cm wide. Use a paring knife to make 6 cm cuts, leaving 14 strips on each side. On the other hand, fill moulds that are 8 cm wide by 40 cm long and 2 cm high with the Quescrem Plus cream cheese with apple and almonds. Close in the form of a braid, crossing the strips on each side. Let it ferment for 1 hour 30 minutes and cook at 180 °C. Brush with egg wash

Danish puff pastry

1000 g Flour (400 w)
150 g Sugar
20 g Salt
150 g Butter
50 g Yeast
450 g Water
330 g Grease for rolling out, per 1000 g of dough

Preparation

Start kneading flour, yeast, salt, sugar and water. When we have a good gluten network, add the butter. Knead for 10 minutes in the blender at 2nd speed. Portion the dough into pieces, stretch into a rectangular shape and freeze. Let the dough thaw in the refrigerator. Give it a quick mix and let it stand 30 minutes in the fridge and then turn it again. Let it rest for another 30 minutes. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes. Stretch and form the desired pieces.

Quescrem Plus Cream Cheese with apple and almond

650 g Quescrem Plus
100 g Candied egg-yolk cream
150 g Sautéed apple cubes
150 g Toasted ground almonds
2 pcs. Grated orange zest

Preparation

Mix all the ingredients. Place in moulds that are 6 cm wide by 40 cm long and 2 cm high and then freeze.

Candied egg-yolk cream

380 g Pasteurised egg yolk
400 g Sugar
200 g Water
20 g Lemon juice
4 pcs. Vanilla pods

Preparation

In a saucepan, heat the sugar with the water. When the syrup reaches 115 °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 and a creamy texture is obtained. Add the lemon juice and run the mixture through the blender. Reserve in the fridge.

Water glaze

200 g Water
800 g Icing sugar

Preparation

Sift the icing sugar and add the water.



Quescrem





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