

CREM

Savoury dishes



Quescrem

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recipe book

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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 autumn – 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.



CONTENTS



Bagel	6
Black pudding and cheese sandwich	8
Nori and salmon sandwich	10
Prawn empanada with mushrooms and ponzu	12
Chinese bread with meat and cocoa	14
Chinese nori bread and salmon	16
Okonomiyaki pizza	18
White pizza with cream cheese and arugula	20
Sweet potato and mushroom pizza	22
Pizza with basil cream	24

BAGEL

Ingredients

- Bagel
- Stuffed with smoked cod, carrot and **Quescrem Regular**
- Lamb's Lettuce

Assembly

Cut the bagel in half lengthwise. Fill the base with the salmon and **Quescrem Regular** mixture. Finish by placing some lamb's lettuce leaves on top.

Bagel

- 305 g Water
- 1.5 g Yeast
- 625 g Bread flour
- 25 g Sugar
- 17 g Vegetable oil
- 13 g Salt
- 12 g Malt syrup
- 4 kg Water
- 5 g Caustic soda

Preparation

Mix the water and the yeast in a bowl. Add the flour and finish kneading on a surface by hand. Let rise for one hour without folding. Divide into 140 g pieces. Form the disk. Let it prove in the cold for 12 to 16 hours, sprinkling with cornflour and leaving uncovered to help a crust form. Leave at room temperature for 1 hour before cooking. Blanch in a caustic soda bath 30 seconds on each side. Once out, sprinkle with the seeds to taste. Bake at 220 °C for 10 or 12 minutes, always on a baking tray.

Stuffed with smoked cod, carrot and Quescrem Regular

- 400 g **Quescrem Regular**
- 125 g Smoked cod
- 80 g Poached carrot

Preparation

Cook the carrot and once 'al dente' cut into Brunoise. Cut the cod into flakes and mix. Mix the three ingredients.



BLACK PUDDING AND CHEESE SANDWICH

Ingredients

- Bagel bread
- Stuffed with black pudding and Quescrem Regular

Assembly

Divide the dough into 60 g pieces. Stretch each one with the help of a roller, to a thickness of 2 cm. Place a strip of the black pudding filling and **Quescrem Regular**. Roll it up leaving the strip as centred as possible. Close and form the loaf. Prove the dough in the cold for 12 to 16 hours sprinkled with cornflour. Do not cover in order for a crust to form. Leave at room temperature for 1 hour before cooking. Blanche them in the caustic soda bath for 30 seconds. Once passed through the bath, place in tins. Bake at 220 °C for 10 or 12 minutes, always on a baking sheet.

Bagel bread

800 g Flour (400 w)
305 g Water
1.5 g Yeast
625 g Bread flour
25 g Sugar
17 g Vegetable oil
13 g Fine salt
12 g Malt syrup
4 kg Water
6 g Caustic soda

Preparation

Mix the water and yeast in a bowl. Add the flour and finish kneading on a surface by hand. Let it prove for an hour without folding it. Divide into 60 g pieces. Forming the disc.

Black pudding filling and Quescrem Regular

500 g **Quescrem Regular**
150 g Black pudding

Preparation

Crumble the black pudding, removing any remaining outer casing. Mix the two ingredients until you have a homogeneous mixture. Place in a pastry bag.



Regular

NORI AND SALMON SANDWICH

Ingredients

■ Bagel Bread

■ With salmon and **Quescrem Regular** filling

Assembly

Divide the dough into 60 g pieces. Stretch each one with the help of a roller to a thickness of 2 cm. Place a strip of the **Quescrem Regular** and salmon filling. Roll it up leaving the strip as centred as possible. Close and form the loaf. Prove the dough in the cold for 12 to 16 hours sprinkled with cornflour. Do not cover in order to form a crust. Leave at room temperature for 1 hour before cooking. Blanche them in the caustic soda bath for 30 seconds. Once passed through the bath, place in tins. Bake at 220 °C for 10 or 12 minutes, always on a baking sheet.

Bagel bread

800 g Flour (400 w)
305 g Water
1.5 g Yeast
625 g Bread flour
25 g Sugar
17 g Vegetable oil
13 g Fine salt
12 g Malt syrup
4 kg Water
6 kg Caustic soda

Preparation

Mix the water and yeast in a bowl. Add the flour and finish kneading on a surface by hand. Let it prove for an hour without folding it. Divide into 60 g pieces, forming the disc.

Salmon and Quescrem Regular filling

400 g **Quescrem Regular**
125 g Cold-smoked salmon
15 g Chive

Preparation

Cut the chives as thin as possible. Cut the salmon in Brunoise and mix. Mix the three ingredients. Place in a pastry bag.



PRAWN EMPANADA WITH MUSHROOMS AND PONZU

Ingredients

- Danish puff pastry dough
- Prawns, Ponzu, Shiitake and Quescrem Plus Filling
- Sesame seeds

Assembly

Roll out the Danish pastry dough to 3 mm thickness. Cut 12 cm diameter discs. Place 120 g of filling inside the disc. Fold in the shape of a dumpling. Let it prove for 90 minutes at 28 °C. Once the dough has proved, brush with egg, place flax seeds on top and cook at 200 °C.

Prawns, Ponzu, Shiitake and Quescrem Plus filling

650 g Quescrem Plus
150 g Prawns
50 g Ponzu
300 g Shiitake

Preparation

Sauté the shiitake mushrooms. Once they have lost most of their water, add the prawns and cook for 1 minute. Let it cool. Mix all the ingredients. Put in 8 cm wide by 40 cm long and 2 cm high moulds. Freeze.

Ponzu

60 g Freshly squeezed lemon juice
40 g Freshly squeezed lime juice
20 g Freshly squeezed orange juice
50 g Rice vinegar
150 g Soy sauce
100 g Mirin
75 g Kombu
10 g Katsobushi

Preparation

Place the mirin in a saucepan at a high temperature. When it is boiling, leave it for 15 seconds and remove the saucepan from the heat. Add the pieces of kombu seaweed to the saucepan and wait for the mixture to cool. Mix the fruit juices. Also add the mirin with the kombu seaweed once it has cooled, the soy sauce, the rice vinegar and a tablespoon of katsuobushi. Let it macerate for at least 2 hours and strain.



Plus



CHINESE BREAD WITH MEAT AND COCOA

Ingredients

- Brioche
- Filled with [Quescrem Regular](#), black pudding and pork belly
- Meat and cocoa Rousong (batter)
- Mayonnaise

Assembly

Divide the dough into 40 g pieces. Roll each one of them and let prove for an hour and a half at 28 °C. Bake at 190 °C. Once cold, cut the brioche in half lengthwise and fill with the meat filling. While wearing gloves, coat the brioche with a thin layer of mayonnaise and then immediately coat in cocoa rousong.

Brioche

800 g Flour (400 w)
200 g Sugar
200 g Egg
8 g Dough Improver
30 g Rum
100 g Milk
200 g Butter
2 g Cinnamon powder
1 Orange peel
2 pcs. Lemon peel
405 g Sponge

Preparation

Make the sponge. Grate the orange and lemon peel. Once the sponge has proved, put it in the mixer and add all the ingredients except the butter. Knead for 7 minutes in the spiral mixer (15 minutes with the arm mixer). Add the butter in 3 parts, kneading it for 2 minutes before adding the next part. Continue kneading until you get a homogeneous and elastic dough (15 minutes with the spiral mixer or 20 - 25 minutes with the arm mixer). Rest the dough in a block for 5 minutes. Divide into the desired size pieces and roll into a ball. Let the dough rest in a ball for 10 minutes and form the pieces.

Prove the pieces until they double their initial volume, brush with egg and bake at 190 °C.

Sponge

200 g Flour (400 w)
125 g Water
80 g Fresh yeast

Preparation

Knead the sponge ingredients for 10 minutes in a mixer (15 minutes in an arm machine). Roll and let it prove at a temperature of 28 °C until it doubles its initial volume.

Filled with Quescrem Regular, black pudding and pork belly

500 g [Quescrem Regular](#)
125 g Black pudding
150 g Cooked pancetta

Preparation

Crumble the black pudding, removing any remaining outer casing. Mash the cooked pancetta. Mix the three ingredients until you have a homogeneous mixture. Place in a pastry bag.



CHINESE NORI BREAD AND SALMON

Ingredients

- Brioche
- Sponge
- Salmon and **Quescrem Regular** filling
- Rousong (breeding) of meat and nori
- Mayonnaise

Assembly

Divide the dough into 40 g pieces. Roll each one of them and let prove for an hour and a half at 28 °C. Bake at 190 °C. Once cold, cut the brioche in half lengthwise and fill with the salmon and **Quescrem Regular** filling. While wearing gloves, coat the brioche in a thin layer of mayonnaise and then immediately coat it in Rousong and nori.

Brioche

- 800 g Flour (400 w)
- 200 g Sugar
- 200 g Egg
- 8 g Dough Improver
- 30 g Rum
- 100 g Milk
- 200 g Butter
- 2 g Cinnamon powder
- 1 Orange peel
- 2 pcs. Lemon peel
- 405 g Sponge

Preparation

Make the sponge. Grate the orange and lemon peel. Once the sponge has proved, put it in the mixer and add all the ingredients except the butter. Knead for 7 minutes in the spiral mixer (15 minutes with the arm mixer). Add the butter in 3 parts, kneading it for 2 minutes before adding the next part. Continue kneading until you get a homogeneous and elastic dough (15 minutes with the spiral mixer or 20-25 minutes with the arm mixer). Rest the dough in a block for 5 minutes.

Divide into the desired size pieces and roll into a ball. Let the dough rest in a ball for 10 minutes and form the pieces. Prove the pieces until they double their initial volume, brush with egg and bake at 190 °C.

Sponge

- 200 g Flour (400 w)
- 125 g Water
- 80 g Fresh yeast

Preparation

Knead the sponge ingredients for 10 minutes in a mixer (15 minutes in an arm machine). Roll and let it prove at a temperature of 28 °C until it doubles its initial volume.

Salmon and Quescrem Regular filling

- 400 g **Quescrem Regular**
- 125 g Cold-smoked salmon
- 15 g Chive

Preparation

Cut the chives as thin as possible. Cut the salmon in Brunoise and mix. Mix the three ingredients. Place in a pastry bag.



Regular



OKONOMIYAKI PIZZA

Ingredients

- Pizza base
- Tomato sauce
- Quescrem Plus and tuna filling
- Katsobushi and coriander sprouts

Assembly

Top the pizza base with a tablespoon of tomato sauce. Using a pastry bag, place a stripe of the **Quescrem Plus** and tuna filling. Bake for 2 to 3 minutes. Finish with katsobushi and coriander sprouts.

Pizza base

800 g Bread flour
200 g Cold water, 2 °C (with ice)
16 g Dry yeast
650 g Salt

Preparation

Mix the flour and yeast. Add 350 g of water and start kneading in the Kitchenaid until there is no dry flour, but the dough is not yet smooth (3 minutes at low speed). Cover and let stand 10 minutes. Add the salt and the remaining water, kneading at medium-low speed (3/10 Kitchenaid) for 5 minutes. Increase the speed to medium-high and continue kneading for 12 more minutes. Form a ball. Put the dough in a container or bowl with a little neutral oil, cover with film and let it prove at room temperature for 1 hour. After proving let's form 4 balls, each weighing 250 g. It is important that they be very smooth and homogeneous. Put them on a tray with a little neutral oil, also by brushing oil on top of each ball. Cover with film. Let them prove in the refrigerator for approximately 20 hours. Two or three hours before cooking, remove the tray, leave at room temperature (20 °C) to finish proving.

Formed and baked

Heat the oven to 320 – 350 °C (or the maximum temperature with 'grill'). Spread the dough on a surface with plenty of flour, rotating it while stretching with your hands and without touching the edge, which should be high. Fill the pizza with the ingredients and bake for 2 to 4 minutes until the edges are slightly burned.

Quescrem Plus and tuna filling

800 g **Quescrem Plus**
200 g Canned tuna

Preparation

Mix the two ingredients and place inside a piping bag.



WHITE PIZZA WITH CREAM CHEESE AND ARUGULA

Ingredients

- Pizza base
- Quescrem Plus and arugula filling
- Fresh arugula
- Dried tomatoes

Assembly

Pipe the Quescrem Plus and arugula filling with the piping bag as the base of the pizza. Bake for 2 or 3 minutes. Finish with arugula leaves and sun-dried tomatoes.

Pizza base

800 g Bread flour
200 g Cold water, 2 °C (with ice)
16 g Dry yeast
650 g Salt

Preparation

Mix the flour and yeast. Add 350 grams of water and start kneading in the Kitchenaid until there is no dry flour, but the dough is not yet smooth. (3 minutes at low speed). Cover and let stand 10 minutes. Add the salt and the remaining water, kneading at medium-low speed (3/10 Kitchenaid) for 5 minutes. Increase the speed to medium-high and continue kneading for 12 more minutes. Form a ball. Put the dough in a container or bowl with a little neutral oil, cover with film and let it prove at room temperature for 1 hour. After proving we form 4 balls, each weighing 250 g. It is important that they be very smooth and homogeneous. Put them on a tray with a little neutral oil, also by brushing oil on top of each ball. Cover with film. Let them prove in the refrigerator for approximately 20 hours. Two or three hours before cooking, remove the tray, leave at room temperature (20°C) to finish proving.

Formed and baked

Heat the oven to 320 – 350 °C (or the maximum temperature with 'grill'). Spread the dough on a surface with plenty of flour, rotating it while stretching with your hands and without touching the edge, which should be high. Fill the pizza with the ingredients and bake for 2 to 4 minutes until the edges are slightly burned.

Quescrem Plus and arugula filling

100 g Arugula
400 g Quescrem Plus

Preparation

Blanche in boiling water and place in a bath of cold water and ice to stop it cooking. Drain well. Mix the two ingredients and blend with a blender until you get a mixture that is as homogeneous as possible.



SWEET POTATO AND MUSHROOM PIZZA

Ingredients

- Pizza base
- Oyster mushrooms
- Quescrem Plus and sweet potato filling
- Sweet paprika

Assembly

Place the oyster mushrooms scattered over the base of the pizza. Pipe the Quescrem Plus and sweet potato filling with a piping bag. Bake for 2 to 3 minutes. Finish sprinkling of sweet paprika and a splash of extra-virgin olive oil.

Pizza base

800 g Bread flour
200 g Cold water, 2 °C (with ice)
16 g Dry yeast
65 g Salt

Preparation

Mix the flour and yeast. Add 350 grams of water and start kneading in the Kitchenaid until there is no dry flour, but the dough is not yet smooth. (3 minutes at low speed). Cover and let stand 10 minutes. Add the salt and the remaining water, kneading at medium-low speed (3/10 Kitchenaid) for 5 minutes. Increase the speed to medium-high and continue kneading for 12 more minutes. Form a ball. Put the dough in a container or bowl with a little neutral oil, cover with film and let it prove at room temperature for 1 hour. After proving let's form 4 balls, each weighing 250 g. It is important that they be very smooth and homogeneous. Put them on a tray with a little neutral oil, also by brushing oil on top of each ball. Cover with film. Let them prove in the refrigerator for approximately 20 hours. Two or three hours before cooking, remove the tray, leave at room temperature (20°C) to finish proving.

Formed and baked

Heat the oven to 320 – 350 °C (or the maximum temperature with 'grill'). Spread the dough on a surface with plenty of flour, rotating it while stretching with your hands and without touching the edge, which should be high. Fill the pizza with the ingredients and bake for 2 to 4 minutes until the edges are slightly burned.

Quescrem Plus and sweet potato filling

200 g Sweet potato
400 g Quescrem Plus

Preparation

Peel the sweet potatoes and bake with a little oil and salt inside a aluminium foil papillote in an oven at 180 °C for 50 minutes. Once cooked, blend with a blender until you get a puree texture. Allow to cool before mixing with the Quescrem Plus. Achieve a homogeneous texture.



PIZZA WITH BASIL CREAM

Ingredients

- Pizza base
- Tomato sauce
- Quescrem Plus and basil filling
- Fresh lamb's lettuce

Assembly

Place the tomato sauce on the base of the pizza. Pipe the Quescrem Plus and basil filling with a piping bag. Bake for 2 or 3 minutes. Finish with fresh lamb's lettuce.

Pizza base

800 g Bread flour
200 g Cold water, 2 °C (with ice)
16 g Dry yeast
650 g Salt

Preparation

Mix the flour and yeast. Add 350 grams of water and start kneading in the Kitchenaid until there is no dry flour, but the dough is not yet smooth. (3 minutes at low speed). Cover and let stand 10 minutes. Add the salt and the remaining water, kneading at medium-low speed (3/10 Kitchenaid) for 5 minutes. Increase the speed to medium-high and continue kneading for 12 more minutes. Form a ball. Put the dough in a container or bowl with a little neutral oil, cover with film and let it prove at room temperature for 1 hour. After proving we form 4 balls, each weighing 250 g. It is important that they be very smooth and homogeneous. Put them on a tray with a little neutral oil, also by brushing oil on top of each ball. Cover with film. Let them prove in the refrigerator for approximately 20 hours. Two or three hours before cooking, remove the tray and leave at room temperature (20°C) to finish proving.

Formed and baked

Heat the oven to 320 – 350 °C (or the maximum temperature with 'grill'). Spread the dough on a surface with plenty of flour, rotating it while stretching with your hands and without touching the edge, which should be high. Fill the pizza with the ingredients and bake for 2 to 4 minutes until the edges are slightly burned.

Quescrem Plus and basil filling

50 g Basil
400 g Quescrem Plus

Preparation

Remove the basil leaves. Blanch in boiling water and place in a bath of cold water and ice to stop it cooking. Drain well. Mix the two ingredients and blend with a blender until you get a mixture that is as homogeneous as possible.



Quescrem





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