

Royal Steensma

BAKERY INGREDIENTS

**Delicious
autumn**

*Inspiration for
autumn & winter*

Ready for a delicious autumn!

After a very warm and sunny summer it's time to prepare for the colder months ahead of us. With the holidays and festivities to look forward to, our bakers have once again used their creativity and our broad range of products, to create a number of delicious recipes.

In this brochure you will find a variety of pastry: ranging from cookies, elegant desserts and also sweet breads, filled with candied fruits.

We hope you will be inspired to offer your customers some tasty new products this season.

Royal Steensma

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4



12



24



26



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Colophon

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Triple raspberry cake

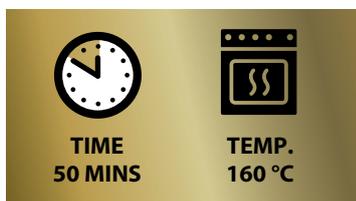
12
pieces

Ingredients for base:

- 1,000 g **Damco complete croûte powder**
- 500 g Butter
- 20 g **Lemon raspel ZKZC**

Ingredients for chocolate cake:

- 2,000 g **Damco dark chocolate cake**
- 1,000 g Butter
- 1,000 g Whole egg
- 100 g Water



Method:

Croûte: Mix **Damco complete croûte powder**, **Lemon raspel ZKZC** and butter with the dough hook. When it resembles bread crumbs, add the water. Once the dough has formed, stop the machine and chill the dough for 24 hours. Tighten up the chilled dough, roll out to 2 mm thickness and cut out circles with a 18 cm ø ring.

Cake:

Beat the butter with a butterfly whisk until supple (not airy). Add the remainder of the ingredients and mix for about 2 minutes on 2nd speed until smooth. Pipe out 1,5 cm of cake mixture onto the croûte slice and bake until the cake is just done. Allow to cool in the rings before removing.

Ingredients for raspberry bavaois:

- 1,000 g **Frucaps raspberry filling**
- 1,000 g Unsweetened cream, loosely whipped
- 100 g **Damco neutral mousse fond**
- 100 g Water, lukewarm

Ingredients for yoghurt bavaois:

- 200 g **Damco neutral mousse fond**
- 200 g Water, lukewarm
- 750 g Sweetened cream, loosely whipped
- 350 g Yoghurt

Remaining ingredients:

- 1,300 g **Frucaps raspberry filling**
- 300 g **Frucaps mirror glaze neutral**

Preparation:

Replace the clean rings over the base and line the rings with a banderole. Make the raspberry bavaois and fill the ring for 50% with the piping bag. Allow the bavaois to stiffen in the freezer. Pipe a layer of **Frucaps raspberry filling** on top of the bavaois with the piping bag.

Make the yoghurt bavaois, fill the ring to the top using the piping bag and smooth out the top with a palette knife. Place the cakes in the freezer for at least 2 hours. Mix 300 g **Frucaps raspberry filling** and **Frucaps mirror glaze neutral**, spread this mixture onto the cake nice and evenly and return to the freezer. Remove the cakes by warming up the edges with a burner and decorate as desired.



Pure
ENJOYMENT



65
pieces

Cinnamon and cream bread rolls



Ingredients:

2,000 g	Flour	100%
400 g	Damco dough conditioner with butter	20%
200 g	Damco paste bread improver	10%
120 g	Yeast	6%
30 g	Salt	1.5%
ca. 1,200 g	Water	60%



TIME
10-12 MINS



TEMP.
240°C

Butter crumbs:

600 g	Flour
200 g	Damco Top R custard powder
20 g	Cinnamon
400 g	Butter
400 g	Sugar

Pastry cream:

1,400 g	Damco Top R
3,500 g	Water

Method:

Mix all the ingredients together and knead the dough well. Carefully stir the filling into the dough and maintain a dough temperature of 26°C. Divide the dough into 60 g pieces and immediately shape into round balls. Place the balls into 8 cm ø baking cases. Give the bread a second proving of 80-90 minutes and then sprinkle 25 g butter crumbs over it.

Bake the bread at 240°C for 10-12 minutes.

Remove the bread rolls immediately after baking. After cooling slice the bread rolls in two and fill with 75 g pastry cream. Optional: decorate with **Damco snow**.

Bavarois cakes

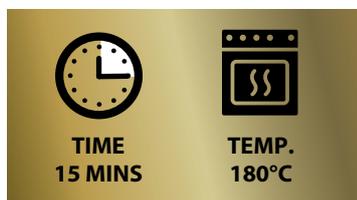
30
pieces

Ingredients for croûte base:

- 275 g **Damco complete croûte powder**
- 120 g Butter
- 30 g Water

Method:

Mix the **Damco complete croûte powder** and the butter with the dough hook. When it resembles bread crumbs, add the water. Once the dough has formed, stop the machine and allow the dough to chill for 24 hours. Tighten up the chilled dough, roll out to 2 mm thickness and cut out slices.



Ingredients for raspberry bavarois:

- 600 g **Frucaps raspberry filling**
- 600 g Sweetened cream, loosely whipped
- 100 g Water, lukewarm
- 45 g **Damco neutral mousse fond**

Method:

Pour lukewarm water over the **Damco neutral mousse fond** while whisking. Mix this with the **Frucaps raspberry filling**. Next, add half of the cream and mix with the whisk. Add the rest of the cream to the mixture using a spatula. Pipe the flexipan mould with 65 g bavarois and place in the freezer.

Ingredients for chocolate mirror:

- 85 g Unsweetened cream
- 85 g **Souplesse dark chocolate**
- 85 g **Frucaps mirror glaze neutral**
- 3 g Leaf gelatine

Method:

Cook the cream and add to the melted **Souplesse dark chocolate**. Stir well with a spatula until completely smooth. Then add the soaked leaf gelatine and stir thoroughly until smooth. Finally, add the **Frucaps mirror glaze neutral** and stir thoroughly until smooth.

Assembling the cakes:

Remove the cakes from the flexipan mould, dip them in the chocolate mirror glaze and place on the croûte base. Decorate as desired.







Brownie cake

8
pieces

Ingredients for chocolate cake:

2,000 g	Damco dark chocolate cake
1,200 g	Vegetable oil
1,000 g	Whole egg
200 g	White caster sugar
150 g	Water
200 g	Mixed nuts

Method:

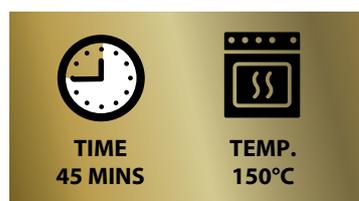
Place all the ingredients, except for the **Mixed nuts**, in a bowl and mix for 3 minutes to form a homogeneous mass. Add the **Mixed nuts** last.

Ingredients for croûte base:

1,000 g	Damco complete croûte powder
450 g	Butter
100 g	Water

Method:

Mix the Damco complete croûte powder and the butter with the dough hook. When it resembles bread crumbs, add the water. Once the dough has formed, stop the machine and allow the dough to chill for 24 hours. Tighten up the chilled dough, roll out to 2 mm thickness and cut out circles with a 15 cm ø ring.



Ingredients for chocolate ganache:

500 g	Chocuisse Souplesse dark
200 g	Cream
150 g	Frucaps mirror glaze neutral
100 g	Butter

Method:

Bring the cream to the boil together with the butter, then add the remaining ingredients and mix to form a homogeneous mass.

Remaining ingredients:

Frucaps apricot jam

Preparation:

Grease 8 15 cm ø rings and place them on a lined baking tray. Place the croûte dough circles on the bottom of the rings. Pipe or pour about a 2 cm thick layer of the chocolate mass on the croûte dough.

Grease 4 rings and place them on a lined baking tray. Pipe or pour the remainder of the chocolate mass in these 4 rings (2 cm thick) without a croûte base and use these later for decoration.

Bake all the rings in the hot air oven until almost, but not quite, done. Allow the cakes to cool for at least 2 hours and remove the 8 brownie cakes with the croûte bases from the rings. Brush them with a layer of **Frucaps apricot jam**.

Slice the remaining 4 cakes without bases into thick slices, break them into pieces and place them on top of the 8 brushed cakes.

Finally, pour the chocolate ganache over the cakes. They don't need to be fully covered, it may look slightly rugged.



LAYER CAKE

80
pieces



TIME
5-10 MINS



TEMP.
220-240 °C

Ingredients:

1,000 g **Damco sponge cake mix extra fine**
1,000 g Whole egg

Method:

Mix **Damco sponge cake mix extra fine** with the egg for 10 minutes at maximum speed. Line a baking tray and pour the batter in a neat rectangle, about 1-2 cm thick.

Ingredients for the buttercream:

400 g **Pomokrem**
1,000 g Butter

Method:

Beat the butter with a butterfly whisk until unctuous. Replace the butterfly whisk with the beater and beat the cream in 20 minutes on the 3rd speed until light and airy. Add the **Pomokrem**. When well mixed, stop the machine.

Preparation:

Place a thin layer of biscuit in a 60/40 frame and top it with the flavoured cream. Place another layer of biscuit on top of the cream and apply the other flavoured cream on top of the biscuit layer. Cover with the last layer of biscuit. Apply a last smooth layer of cream and place in freezer for at least 6 hours. Then, cover with marzipan and cut into 10x3 cm pieces.



FLAVOUR COMBINATIONS

Orange-caramel:

1. 1,000 g Buttercream
200 g Frucaps orange filling
2. 1,000 g Buttercream
200 g Frucaps caramel filling

Forest fruits-chocolate:

1. 1,000 g Buttercream
200 g Frucaps forest fruits filling
2. 1,000 g Buttercream
200 g Chocuisse souplesse milk

Poached pear-cinnamon

1. 1,000 g Buttercream
200 g Frucaps poached pear filling
2. 1,000 g Buttercream
10 g Cinnamon

Something for everyone...

Nut cake

56
pieces

Ingredients:

- 1,300 g **Damco complete kano powder**
- 500 g Butter
- 125 g Caster sugar
- 30 g Whole egg
- 60 g Water



Method:

Mix the butter, caster sugar and **Damco complete kano powder** until crumbly. Now add the egg and water. When the dough is smooth, stop mixing and chill the dough for 24 hours. Once chilled, knead the dough and then roll out to 5 mm thickness. Place on a baking tray lined with baking paper of 60/40/5.

Ingredients for filling:

- 400 g Water
- 160 g **Damco Top R custard powder**
- 500 g **Damco almond paste superior**

Remaining ingredients:

- 600 g **Mixed nuts**
- 50 g **Complete florentine powder**

Method:

Put the **Damco almond paste superior** in a bowl with a butterfly whisk. Add water to the **Damco Top R custard powder** and mix until smooth and creamy then add this to the almond paste in 4 parts.

Spread the filling evenly over the dough and sprinkle the **Mixed nuts** over it. Finally, using a sieve, sprinkle the **Complete florentine powder** evenly over it and bake.

Cut into 9x4 cm pieces after cooling.



Let's go
NUTS



Tip

Replace the dark chocolate drops with white or milk chocolate drops, or the **Royal Steensma Mixed Nuts.**

Chocolate chip cookies

28
pieces



TIME ABOUT
12 MINS



TEMP.
220°C

Ingredients:

1,200 g	Damco complete kano powder
600 g	Butter
125 g	White caster sugar
30 g	Whole egg
60 g	Water
240 g	Baking chocolate drops (dark)

Method:

Mix the butter, caster sugar and **Damco complete kano powder** until crumbly. Now add the egg, water and the chocolate drops. After adding the water, the dough needs to be kneaded thoroughly 2, 3 times.

Divide the dough into 2 pieces, roll into 56 cm rounds and chill for 24 hours.

Cut the rounds into 4 cm pieces and place them with the cutting edge down on a lined baking tray. Bake for about 11 minutes; the cookies must remain soft in the middle.

Florentine butter cake

18
pieces

Ingredients for butter dough:

600 g	“Zeeland” flour
600 g	Patent flour
1,100 g	Butter
950 g	Caster sugar
100 g	Whole egg
25 g	Lemon raspel ZKZC
12 g	Salt

Ingredients for frangipane:

3,000 g	Damco almond paste K+K
1,000 g	Butter
750 g	Whole egg
50 g	Flour

Ingredients for florentine mass:

600 g	Complete florentine powder
250 g	Almond flakes
150 g	Candied red cherries, chopped



TIME
20 MINS



TEMPERATURE
ABOUT 225°C ▲
ABOUT 220°C ▼

Method:

Mix all the ingredients together to form a homogeneous dough. Roll out the dough to 4 mm thickness. Using a smooth cutter, cut out slices of about 20 cm Ø. Place the dough slices in the paper baking moulds.

For the frangipane, mix the butter with the **Damco almond spice K+K** using the butterfly whisk. Add the egg and finally mix in the flour.

Pipe the filling in a spiral on the cake base using a piping bag with a round tip.

Dry mix the florentine mass with the almond flakes and the chopped **Candied red cherries**.

Divide them equally over the filled frangipane base.







Nut tartlets

40
pieces

Ingredients:

1,000 g	Damco complete croûte powder
450 g	Butter
100 g	Water



Method:

Mix **Damco Complete croûte powder** and butter until crumbly and then add water to create a smooth dough. When the dough is smooth, stop mixing and chill the dough for 24 hours. Once chilled, knead the dough and then roll out to 2.5 mm thickness and cut circles to the desired size. For the sides, cut strips of dough 2 cm high. Chill the dough again before use. Start off by placing the strips against the sides of your baking mould and then place the circles on the bottom. Line the mould with baking paper and fill with dried pulses. Bake for 20 minutes.

Remove pulses and bake for a further 5 minutes until the tartlets are golden brown. Allow the tartlets to cool and then coat the inside with **Chocuisse souplesse dark**.

Ingredients for cream:

1,000 g	Water
400 g	Damco Top R custard powder

Method:

Whisk water and **Damco Top R custard powder** in a bowl for 4 minutes to create a homogeneous mass. Pipe some cream into the tartlet using a piping bag.

Ingredients for filling:

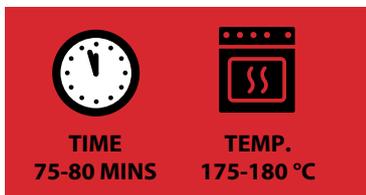
1,000 g	Frucaps salted caramel
1,000 g	Mixed nuts

Method:

Melt **Frucaps salted caramel** in the microwave and mix it with the **Mixed Nuts**. Using an ice cream scoop, scoop out a ball of the mixture and place on top of the cream.

Caramel cake with butter crumbs

19
pieces



Ingredients Zeeuwse traybake:

- 3,000 g **Damco Zeeuwsch traybake mix**
- 600 g (Dark) brown caster sugar
- 250 g Butter
- 800 g Whole egg
- 700 g Water
- 40 g **Damco cold binding agent**

Filling:

- 600 g **Candied apple 7x7**
- Frucaps caramel filling**

Ingredients dark butter crumbs:

- 600 g Patent flour
- 600 g Butter (chilled)
- 150 g (Dark) brown caster sugar
- 350 g White caster sugar
- 200 g **D Roomix extra**

Method:

Mix **Damco cold binding agent** with the **Zeeuwsch traybake**. Whisk the (dark) brown caster sugar and butter with the butterfly whisk until smooth and airy.

Next, mix in the eggs, water and **Zeeuwsch traybake** alternately. Scrape down the batter from the side of the bowl and beat thoroughly for ± 5 minutes on 2nd speed. Using a spatula, fold the **Candied apple** into the batter.

Pour the batter onto a 75x25 cm silicone-lined baking tray with greased wooden edge.

Using a piping bag, pipe **Frucaps caramel filling** in diagonal lines on top of the batter. Finally, sprinkle a generous helping of dark butter crumbs over the top.







Nut traybake

30
pieces



TIME
25 MINS



TEMP.
180°C

Ingredients for dough:

1,200 g	Damco complete kano powder
475 g	Butter
125 g	Crystal sugar
30 g	Whole egg
60 g	Water

Method:

Mix butter, sugar, egg and water to a creamy, lump-free mixture and then add **Damco complete kano powder**. When the dough has formed, stop the machine and allow the dough to chill for 12 hours.

Ingredients for filling:

500 g	Damco hazelnut paste
350 g	Water
150 g	Damco Top R custard powder

Method:

Mix the water and **Damco Top R custard powder** and add this mixture in 3 parts to the **Damco hazelnut paste** to create a lump-free mass.

Ingredients for cake:

1,725 g	Damco cakemix warm method
600 g	Butter, 40°C
750 g	Whole egg
150 g	Water
80 g	Lemon raspel ZKZC

Method:

Mix **Damco cakemix warm method**, **Lemon raspel ZKZC**, egg and water for 2 minutes on 2nd speed. Add melted butter and mix 2 minutes on 1st speed.

Knead the dough again, roll out at 2 mm thickness and place in a frame of 60/40. Put the filling on the dough and finally pipe the cake mixture on top of the filling. Pipe lines of **Frucaps caramel filling** on top of that and sprinkle with **Mixed Nuts**.





Mariken bread

50
pieces

Ingredients:

2,000 g	Flour	100%
30 g	Salt	1.5%
300 g	Damco fruit loaf powder	15%
100 g	Damco paste bread improver	5%
160 g	Yeast	8%
about 1,300 g	Water	65%



TIME
30 MINS



TEMP.
230°C

Filling 1:

2,000 g	Raisins	100%
1,000 g	Currents	50%

Filling 2:

1,700 g	Damco almond paste K+K
400 g	Damco complete R powder
1,000 g	Water
250 g	Cinnamon sugar
	Mandarin segments

Method:

Mix all the ingredients together and knead the dough well. Then, work the filling into the dough. Leave the dough to bulk ferment for 15 minutes and then divide into 200 g pieces and immediately shape into balls. Allow the balls to rest for 15 minutes, then roll out and place the bottom slice in the mould. Place 100 g **Damco almond paste K+K**, 75 g pastry cream, the mandarin segments and 25 g cinnamon sugar on top of the bottom slice. Then, place the top slice on top of that. Give this a second proving of 50 minutes and then bake. After cooling brush with butter.

Chocolate and nut pie

13
pieces



Ingredients for sugarloaf dough:

1,000 g	Flour (protein rich)	100%
200 g	Damco dough conditioner with butter	20%
100 g	Damco paste bread improver	10%
60 g	Yeast	6%
20 g	Salt	2%
about 520 g	Water	52%

Ingredients for chocolate dough:

1,000 g	Flour (protein rich)	100%
200 g	Damco dough conditioner with butter	20%
100 g	Damco paste bread improver	10%
50 g	Cocoa powder	5%
60 g	Sugar	6%
80 g	Yeast	8%
20 g	Salt	2%
about 540 g	Water	54%

Filling 1:

1,200 g	Damco hazelnut paste
110 g	Water

Filling 2:

415 g	Sugar nibs P4
415 g	Mixed nuts
285 g	Chocolate drops
185 g	Orange peel 4x4



Method:

For the sugarloaf dough: mix all the ingredients together and knead well to create a supple dough.

After kneading, place the dough in the refrigerator.

For the chocolate dough: mix all the ingredients together and knead the dough well to create a supple dough.

Remove the sugarloaf dough from the refrigerator and divide into 145 g pieces and shape into balls. Allow to rise for 15 minutes.

Divide the chocolate dough into 155 g pieces, shape into balls and allow to rise for 10 minutes.

Roll all the balls to 1.5 mm thickness (for 1 bread roll use 2 colours). Brush the sugarloaf natural dough with 100 g filling 1 and sprinkle 100 g filling 2 over it. Place the chocolate dough over the decorated slice and roll it up.

Make irregular cuts in the rolled up ball and place on a round pie plate of 16 cm Ø and 4.5 cm high. Allow the bread to rise again for 90 minutes and ensure the pie plate is fully covered with the dough.

After baking, decorate with clarified butter.



Festive
BRUNCH





8
pieces

Chocolate orange Bundt cake



Ingredients:

2,000 g	Flour	100%
400 g	Damco dough conditioner with butter	20%
200 g	Damco paste bread improver	10%
180 g	Cocoa powder	8%
200 g	Yeast	10%
40 g	Salt	2%
about 1,300 g	Water	65%



TIME
40 MINS



TEMP.
190°C

Filling:

900 g	Mixed Peel 4x4	45%
400 g	Baking chocolate drops	20%
800 g	Sugar nibs P4	40%

Method:

Mix all the ingredients together and knead the dough well. Carefully stir the filling into the dough and maintain a dough temperature of 26°C.

Divide the dough into 800 g pieces. Shape into balls and allow to rise for 20 minutes. Shape into balls again, place them in the baking mould and allow the bread to rise for 90-100 minutes.

Bake the bread at 190°C for 40 minutes until done.



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