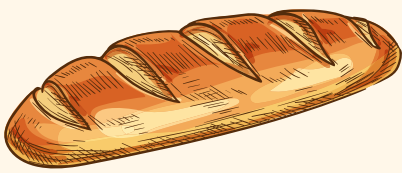


BAKING FUNDAMENTALS

Baking can be divided into three main categories:
breads, pastries and cake.

BREAD



LEAN DOUGH

Artisan Breads like White
Country Loaf, French
Baguette, Rye Loaf



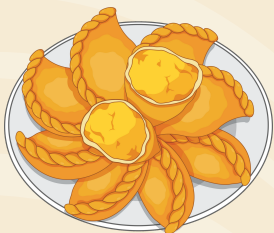
ENRICH DOUGH

Butter Roll, Brioche,
Cinnamon Roll, Pretzel



**ROLLED-IN
YEAST DOUGH**
Croissant, Danish

PASTRIES



PUFF PASTRY

Curry Puff, Tuna Puff



CHOUX PASTRY

Cream Puff, Éclair



FLAKY PASTRY

Sausage Roll, Apple Pastry



SHORTCRUST PASTRY

Fruit Tart, Chicken Pie



FILO PASTRY

Baklava, Spinach & Cheese Roll

CAKES



CREAMING METHOD

Butter Cake
(Pound Cake)



ALL-IN-METHOD

Sponge Cake
(Strawberry Shortcake)



EGG-FOAM METHOD

Chiffon Cake
(Pandan Chiffon)

Anchor Products that go well with these:



Anchor Salted Butter



Anchor Whipping Cream



Anchor Unsalted Butter

Brought to you by:

