



Recipes



Pictures: Noalya



Brownies

The perfect mix for a soft and moist brownie. Easy and safe to produce. Intensive chocolate taste. Remains fresh for a long time. One of our best sellers.

Recipe:

1.000 g Heide's Best Brownies Mix
350 g Water
150 g Eggs
300 g Vegetable Oil

Mix all ingredients well for about 3 minutes.
Fill into a greased baking tray and bake for 25 minutes at 180°C.

Ingredients:

Sugar, wheat flour, chocolate powder (Cocoa mass, sugar, fat-reduced cocoa powder), cocoa, salt, natural flavour

Item no. 7007211

Packaging: 25 kg bag





Chocolate Cake

The perfect mix for the easy and safe production of soft and moist chocolate cakes. The dough texture allows numerous individual additions and decorations, like chocolate chips for a Double Chocolate Cake or nuts and dry fruit. Intense chocolate aroma. Remains fresh for a long time.

Recipe:

1.000 g Heide's Best Chocolate Cake Mix
500 g Egg (whole)
600 g Vegetable Oil
100 g Water

Mix all ingredients well for 3—4 minutes until the mass is homogenous. Fill into greased baking moulds. Bake at 190°C for about 90 minutes.

Decorate with melted Choco-Hazelnut Filling.

Ingredients:

Sugar, wheat flour, chocolate powder, cocoa powder, modified starch, skimmed milk powder, emulsifiers, baking agents, salt, flavouring, cellulose, guar gum

Item no. 7005830

Packaging: 25 kg bag





Crispy Double Chocolate Cake

Mouth watering milk and dark chocolate bars made of Belgium chocolate and French Crispy Wafer Flakes surrounding a scrumptious chocolate mousse cake.

Recipe:

Cake Bases:

1.000 g	Heide's Best Chocolate Sponge Mix	
700 g	Egg (whole)	
100 g	Water	(for 4 bases Ø 20 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000 g	Dairy Cream
60 g	Icing Sugar
8 leaves	Silver Gelatine
300 g	Chocolate Filling

Chocolate Wafer Bars:

500 g	Heide's Best Belgium Chocolate
150 g	Wafer Flakes

Melt Heide's Best Milk Belgium Chocolate and mix with wafer flakes. Fill into the moulds of a silicon tray (Half-Cylinders) and put into a cool place. When firm, remove from the silicon tray. Repeat the same with Heide's Best Dark Belgium Chocolate.

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Fold in carefully the heated chocolate filling for achieving a marbled effect.

Place a first layer of chocolate sponge (Ø 20 cm) into a ring (Ø 22 cm). Fill in a first layer of creamy filling. Place a second layer of chocolate sponge onto the filling and fill in the remaining filling, making sure that the top is smooth. Put the ring into the fridge and allow to cool down for at least 1 hour.

Remove the ring. Cover completely with a cold-set chocolate glaze. Cut the chocolate-wafer bars with a hot knife into the needed length and stick around the cake. Decorate.



Double Chocolate Cake

A tempting combination of chocolate in a surprising design.



Recipe:

Cake Bases:

1.000 g	Heide's Best Chocolate Sponge Mix
700 g	Egg (whole)
100 g	Water

(for 4 bases Ø 20 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000 g	Dairy Cream
60 g	Icing Sugar
8 leaves	Silver Gelatine
300 g	Chocolate Filling

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Fold in carefully the chocolate filling to achieve a marbled effect.

Place a first layer of chocolate sponge (Ø 20 cm) into a ring (Ø 22 cm). Fill in a first layer of the creamy filling. Place a second layer of chocolate sponge onto the filling and fill in the remaining filling, making sure that the top is smooth. Put the ring into the fridge and allow to cool down for at least 1 hour.

Remove the ring. Cover completely with a cold-set chocolate glaze. Decorate.



Chocolate Fudge Cake

A very moist and chocolatey mix. And if topped with chocolate ganache, this one will for sure satisfy all chocolate cravings!

Recipe:

Cake Base:

1.000 g Heide's Best Fudge Cake Mix
250 g Water
350 g Vegetable Oil
300 g Eggs

Mix all ingredients well at medium speed for 4—5 minutes. Fill into a greased baking tray and bake for 25—30 minutes at 180° C.

Chocolate Ganache:

500 g Liquid Dairy Cream
500 g Heide's Best Dark Belgium Chocolate
140 g Butter

Heat the dairy cream and add the chocolate chips. After all are melted allow to cool for some minutes. Mix in carefully the butter pieces and whip until the mass is smooth and shiny.

Allow the cake base to cool, cut into 2 or 3 layers and fill with the chocolate ganache and decorate.

Ingredients:

Sugar, wheat flour, cocoa powder fat-reduced, vegetable fat, skimmed milk powder, wheat starch, modified starch, baking agent, emulsifiers, salt, flavour, hens albumen, preservative, thickener, colouring agent

Item no. 7011390

Packaging: 25 kg bag





Donuts

The perfect mix for American style cake donuts. Easy and safe production of delicious and creamy textured donuts. Pleasant vanilla aroma. Remains fresh for a long time. Perfect for a dazzling colourful display to attract the attention of all customers.

Recipe:

1.000 g Heide's Best Donut Mix
575 g Egg (whole)
200 g Water

Mix all ingredients well for 3—4 minutes until the mass is smooth. Allow the mass to rest for 10 minutes. Fry them as usual for 3—4 minutes each side, fat temperature approx. 175°C.

Let them cool completely before decorating with melted donut glaze. Decorate with sprinkles.

Ingredients:

Wheat flour, sugar, wheat starch, wheat gluten, modified starch, palm fat powder not hardened, skimmed milk powder, emulsifiers, baking agents, salt, albumin, vanillin

Item no. 7005757

Packaging: 25 kg bag





Fondant au Chocolat

The classic French cake with a crisp crust and a liquid chocolate heart. Easy and safe to produce. Best to be served immediately.



Recipe:

1.000 g Heide's Best Fondant au Chocolat Mix
550 g Eggs
350 g Soft Butter

Mix all ingredients well at medium speed for 1-2 minutes. Fill into a portion baking tray (60—80 g) and bake for 12-15 minutes at 180° C.

Ingredients:

Sugar, chocolate powder, wheat flour, baking agents

Item no. 7007221

Packaging: 25 kg bag





Muffin

Vanilla Muffin Mix — the all-time favourite for a perfect moist and soft muffin. Adding chocolate chips, blueberries, nuts and more allows to offer an extensive range of flavours.

Chocolate Muffin Mix — for chocolate connoisseurs, dark chocolate dough enriched with intensive tasting chocolate chips.

Recipe:

Vanilla Muffin Mix

1.000 g Heide's Best Vanilla Muffin Mix
 300 g Egg (whole)
 450 g Vegetable Oil
 150 g Water
 200 g Heide's Best Dark Belgium Chocolate Chips Bakestable

Chocolate Muffin Mix

1.000 g Heide's Best Chocolate Muffin Mix
 200 g Egg (whole)
 350 g Vegetable Oil
 300 g Water
 200 g Heide's Best Dark Belgium Chocolate Chips Bakestable

Mix all ingredients well for 2 — 3 minutes until the mass is smooth. Add the chocolate chips and fold in carefully.

Mini muffins or cup cakes: Fill small portions into paper cups placed into the muffin tray.

Classic muffins: Overfill the paper cups to create the appealing mushroom muffin.

Tulip style muffin: Use handkerchief paper cases placed into the muffin tray.

Bake at 180°C for 20—25 minutes (depending on the size of the muffin).

Vanilla Muffin Mix

Ingredients:

Sugar, wheat flour, wheat starch, modified starch, egg powder, baking agents, emulsifiers, salt, flavours
 Item no. 7004639

Chocolate Muffin Mix

Ingredients:

Sugar, wheat starch, modified starch, wheat flour, cocoa powder, fat unhardened, milk powder, egg powder, emulsifiers, lactose, baking agents, salt, flavours, xanthan
 Item no. 7006262





Red Velvet Cake



Velvet cake is originate in the Victorian era. During that era they served velvet cakes as a fancy dessert. The term "velvet" was a description used to let consumers know the dessert was a soft and velvety crumb cake. And here you find today's interpretation....

Recipe:

Cake Base:

1.000 g Heide's Best Red Velvet Mix
300 g Vegetable Oil
350 g Eggs (whole)
250 g Water

Mix all ingredients well at medium speed for 4—5 minutes. Fill into a greased baking tray and bake for 40 minutes at 170° C.

Cream-Cheese Filling:

250 g Soft Butter
400 g Cream Cheese
140 g Icing Sugar

Whip butter and icing sugar until whitish and fluffy, add the cream cheese.

All the cake base to cool. Cut into layers and fill with the cream-cheese-filling. Decorate.

Ingredients:

Wheat flour; sugar; wheat starch; modified starch; baking agent; sorbitol; emulsifier; cocoa; salt; flavouring; preservative; colouring; thickener cellulose; acidifier citric acid

Item no. 7011613

Packaging: 25 kg bag





Tiramisu Cake

Lady fingers, delicious mascarpone coffee cream and a powdery chocolate topping represent Italian savoir de vivre at its best.

Recipe:

Cake Bases:

1.000 g	Heide's Best Chocolate Sponge Mix	
700 g	Egg (whole)	
100 g	Water	(for 4 bases Ø 20 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200° C.

Creamy Mascarpone Filling:

150 g	Eggs
100 g	Sugar
500 g	Mascarpone
300 g	Dairy Cream
5 leaves	Silver Gelatine

Mix the eggs and the sugar and whip until fluffy, while tempering. Take off the heat and whip until cooled down. Soak the gelatine leaves in cold water. Whip the dairy cream. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Fold in the mascarpone.

Place a first layer of chocolate sponge (Ø 20 cm) into a ring (Ø 22 cm). Fill in half of the mascarpone cream. Place a second layer of chocolate sponge and fill in the remaining mascarpone cream, making sure that the top is smooth. Put the ring into the fridge and allow to cool down for at least 1 hour. Sieve a generous amount of cocoa powder on the top. Remove the ring. Decorate.

Alternatively prepare Tiramisu desserts, using the same ingredients and filling them in moulds and decorate.





Vanilla Cake

The perfect mix for the easy and safe production of soft and moist tea cakes. The dough texture allows numerous individual additions and decorations. Pleasant vanilla aroma. Remains fresh for a long time.

Recipe:

1.000 g Heide's Best Vanilla Cake Mix
400 g Egg (whole)
400 g Vegetable Oil
250 g Water

Mix all ingredients well for 3—4 minutes until the mass is homogenous. Fill into greased baking moulds.
Bake at 190°C for about 90 minutes.

Ingredients:

Sugar, wheat flour, wheat starch, modified starch, egg powder, baking agents, emulsifiers, salt, flavours

Item no. 7004887

Packaging: 25 kg bag





Viennese Dough

The ideal base for all kind of morning goods. The dry and stable dough ensures efficient and reliable processing. Can be used for the direct, the retarded or the interrupted fermentation process. Finished goods remain fresh for a long time.

Recipe:

1.000 g Heide's Best Viennese Dough Mix
500 g Water
60 g Yeast

Knead all ingredients for about 2 minutes slow and then for 10 minutes at high speed.

Allow the dough to rest for 5 — 10 minutes.

Divide into portions and form the desired pieces.

Proof for 40 — 50 minutes.

Bake at 170°C for 30 — 5 minutes.

Ingredients:

Wheat flour, sugar, vegetable fat, wheat gluten, salt, egg powder, glucose syrup, baking agent, flavours, emulsifier, beta carotene, anticaking agent, ascorbic acid

Item no. 7004656

Packaging: 25 kg bag





Chocolate Rings

Delicate chocolate lace rings filled with mouth-watering mousse, perfect with coffee and tea.



Recipe:

Cake Bases:

1.000	g	Heide's Best Vanilla Sponge Mix	
700	g	Egg (whole)	
100	g	Water	(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000	g	Dairy Cream
60	g	Icing Sugar
8	leaves	Silver Gelatine
300	g	Choco-Hazelnut Filling

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Heat up the Choco-Hazelnut Filling until smooth and fold into the whipped cream. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream.

Fill the cream into the chocolate rings and decorate.

Filling sufficient for approx. 25 pieces.





Chocolate Rings

Ready-to-fill delicate chocolate lace rings. Perfect and convenient for home-made chocolate desserts.



Recipe:

Cake Bases:

1.000 g	Heide's Best Vanilla Sponge Mix
700 g	Egg (whole)
100 g	Water

(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000 g	Dairy Cream
60 g	Icing Sugar
8 leaves	Silver Gelatine
300 g	Chocolate Filling

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Then fold in carefully the filling for achieving a marbled effect.

Sufficient quantity for filling approx. 25 pieces.





Creamy Chocolate Desserts

Fabulous creamy double chocolate and chocolate-hazelnut desserts with appealing decoration. Easy and convenient to produce.

Recipe:

Cake Bases:

1.000 g	Heide's Best Vanilla Sponge Mix	
700 g	Egg (whole)	
100 g	Water	(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000 g	Dairy Cream
60 g	Icing Sugar
8 leaves	Silver Gelatine
300 g	Choco-Hazelnut Filling

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Then fold in carefully the slightly heated up filling for achieving a marbled effect.

Cut out thin layers of chocolate or white sponge and place into plastic moulds. Fill in the cream and allow to cool down for at least 1 hour. Remove the individual desserts using an extractor and decorate as shown.

Filling sufficient for 20 pieces using plastic mould with 75 g volume.





Creamy Mini Desserts

Mouth-watering mini desserts. Delicious Caramel or milky cream on a soft layer of sponge with a tempting decoration.

Recipe:

Cake Bases:

1.000 g	Heide's Best Vanilla Sponge Mix	
700 g	Egg (whole)	
100 g	Water	(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Put into creased baking rings and bake for 25 minutes at 200°C.

Creamy Filling:

1.000 g	Dairy Cream
60 g	Icing Sugar
8 leaves	Silver Gelatine
300 g	Choco-Hazelnut Filling

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Fold in carefully the slightly heated fillings for achieving a marbled effect.

Cut out thin layers of white sponge and place into plastic moulds. Fill in the cream and allow to cool down for at least 1 hour. Remove the individual desserts using an extractor and decorate as shown.

Filling sufficient for 50 pieces using plastic mould with 20 g volume.





Crunchy Dark Biscuit Desserts

Crunchy dark biscuit pieces with a milky creamy filling and fresh fruit— an exquisite, easy to produce dessert.

Recipe:

1.000 g	Dairy Cream
60 g	Icing Sugar
6 leaves	Silver Gelatine
300 g	Chocolate Filling
1.000 g	Dark Biscuit Crunch

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Then fold in carefully the chocolate filling for achieving a marbled effect.

Place 5—10 g of Dark Biscuit Crunch into small glasses. Pipe in a small amount of the filling, place pieces of fresh fruit (raspberries) on top of the cream, press a bit into the cream. Add the next portion of crunch and top with cream.

Decorate with chocolate decoration, fresh fruit and dark chocolate curls.





Crunchy Double Caramel Desserts

A combination of creamy and crunchy caramel. The perfect scrumptious dessert. Easy to produce and decorative.

Recipe:

1.000 g	Dairy Cream
60 g	Icing Sugar
6 leaves	Silver Gelatine
300 g	Caramel Filling
1.000 g	Caramel Biscuit Crunch

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Heat up Caramel Filling until smooth and fold into the whipped cream. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream.

Place 5—10 g of Caramel Biscuit Crunch into small glasses. Pipe in a small amount of the caramel cream filling, place pieces of fresh fruit (strawberries) on top of the cream, press a bit into the cream. Add the next portion of crunch and top with cream.

Decorate with chocolate decoration, fresh fruit and white decoration sugar.

Makes up to 50 small glasses.





Strawberry Cheesecake

Refreshing strawberry cheesecake on a delicate caramel biscuit base with a joyful, tempting decoration.

Recipe:

Base:

- 200 g Caramel Biscuit Pieces
- 100 g Liquid Butter

Filling:

- 500 g Cream Cheese
- 250 g Dairy Cream
- 30 g Icing Sugar
- 3 leaves Silver Gelatine
- 3 Limes (Juice)
- 1500 g Fresh Strawberries

Mix the Caramel Biscuit Pieces and the liquid butter well and press firm and evenly into a ring (Ø 26 cm). Allow to cool.

Place fresh strawberries on the base, making sure, that half strawberries, the cut side facing out, are placed as shown in the ring.

Soak the gelatine leaves in cold water. Add the icing sugar to the dairy cream and whip. Fold in the Cream Cheese and the Limejuice. Carefully heat up the gelatine leaves until dissolved and mix rapidly to the whipped dairy cream. Fill into the ring and allow to set for at least 3 hours in a cool place.

Remove the ring and decorate.





Chocolate Balls

Delicious dark chocolate mega balls with a chocolate hazelnut filling and fabulous milk chocolate maxi balls with a dark chocolate filling, both on a white chocolate wafer base.

Recipe:

Praliné Filling:

1.000 g Choco-Hazelnut Filling
500 g Dairy Cream

White Wafer Base:

1.000 g Heide's Best White Belgium Chocolate
300 g Wafer Flakes

Mix Choco-Hazelnut Filling and the dairy cream well and heat up the mixture. Allow to cool down to approx. 25°C and fill the chocolate hazelnut praliné filling into Heide's Mega Dark Chocolate balls and the praliné filling into Heide's Best Chocolate Shells and close with liquid dark or milk chocolate. Roll in liquid dark or milk chocolate.

Melt Heide's Best White Belgium Chocolate and mix with wafer flakes. Fill into the moulds of a silicon tray and put into a cool place. When firm, remove from the silicon tray.

Turn the bases and stick with liquid chocolate a filled chocolate balls on top and decorate as shown in the pictures.





Chocolate Caramel Cups

Exquisite individual small chocolate cups filled with a delicate praliné filling, perfect with coffee and tea.

Recipe:

Choco-Hazelnut Praliné Filling:

1.000 g Choco-Hazelnut Filling
500 g Dairy Cream

Heat up the liquid dairy cream and mix with each of the filling creams separately. Allow to cool down to approx. 25°C and pipe into Heide's Best Chocolate Cups.

Decorate as shown.

Each praliné filling makes approx. 125 pieces.



Heide's Best Chocolate cups
Dark
Milk
White

Packaging: 540 pieces per box
Dimensions: Ø 31 mm, h 17 mm
Weight: 3,7 g per piece





Decorated Chocolate Shells

Ready-to-fill chocolate domes with beautiful decoration.
Perfect and convenient for home-made pralines.

Recipe:

Praliné Filling:

1.000 g Choco-Hazelnut Filling
500 g Dairy Cream

Heat up the dairy cream and mix with Choco-Hazelnut Filling. Allow to cool down to approx. 25°C and fill into Heide's Best Decorated Chocolate Shells. Close the shell with Heide's Best White or Dark Belgium Chocolate. Keep in a cool place suitable for chocolate.

Sufficient quantity for filling approx. 150 pieces.



Heide's Best Chocolate Domes

White
Milk
Dark

Packaging: 216 pieces per box
Dimenions: Ø 31 mm, h 21 mm
Weight: 4,9 g per piece





Florentines & ***Florentine Bars***

Crunchy mini Florentines — a perfect company for coffee or tea or the mouth watering Florentine Bars, filled with a succulent candy filling. Both will not last for long.

Recipe:

Florentines:

500 g Heide's Best Florentine Mix
500 g Almonds, sliced

Mix Heide's Best Florentine Mix and the sliced almonds. Place two teaspoons of the mixture into the moulds of a Mini-Florentine silicon tray and bake until golden.

Florentine Bars:

Florentine Topping:

500 g Heide's Best Florentine Mix
500 g Almonds, sliced

Florentine Filling:

300 g Caramel Filling
150 g Dairy Cream

Florentine Base:

300 g Heide's Best Milk Belgium Chocolate
100 g Wafer Flakes

Mix the Florentine mix and the almonds, fill into a silicon tray (small bars with a cavity) and bake until light gold. Allow to cool in the silicon tray.

Heat up the dairy cream add the caramel filling, mix well and fill into the bars. Allow to cool.

Mix the wafer flakes with liquid milk chocolate, fill onto the filling. Allow to cool and remove from the silicon tray.

Dip the bottom into liquid dark chocolate.

Decorate with remaining caramel filling and Heide's Best Dark Chocolate Curls.





Pizza Dough

The perfect mix for the easy and safe production of stable pizza dough for delicious Italian style pizzas.

Recipe:

1.000 g Heide's Best Pizza Dough Mix
540 g Water
30 g Yeast
30 g Oil

Knead all ingredients for about 2 minutes slow and then for 7 minutes at high speed.

Allow the dough to rest for 5—10 minutes.

Divide into portions of 200 g, roll out, add tomato sauce, cheese and the desired topping.

Bake at 240°C for 10 minutes.

Ingredients:

Wheat flour, vegetable fat, salt, dextrose, soy lecithin

Item no. 7001761

Packaging: 25 kg bag





Baguette

The perfect mix for the convenient and safe production of crispy baguette. Long-lasting crispiness, soft crust and tender, fluffy crumb. Great full flavour.

Recipe:

1.000 g Heide's Best Baguette Mix
630 g Water
30 — 40 g Fresh Yeast

Knead all ingredients for about 2 minutes slow and then for 6 minutes at high speed.

Allow the dough to rest for 15 minutes.

Divide into 350 - 400 g pieces.

Proof for 15 minutes and mould the pieces into baguette.

Place into baguette trays and proof for 60—75 minutes.

After 3/4 proof cut in as desired.

Bake at 230°C for 20—25 minutes.

Ingredients:

Wheat flour, rye flour, salt, soy flour, malt flour, sour dough, guar gum, emulsifier, enzymes, ascorbic acid

Item no. 7006409

Packaging: 25 kg bag





Dark Multi Grain Bread



A great mix for the production of healthy bread based on wheat and rye flour. Linseed and sunflower seeds ensure a grainy texture. A bread that remains fresh for a long period. Intensive aroma well balances with a slightly malty aroma.

Recipe:

1.000 g Heide's Best Dark Multi Grain Bread Mix
750 g Water
40 g Yeast

Knead all ingredients for about 2 minutes slow and then for 8 minutes at high speed.

Allow the dough to rest for 2 x 10 minutes.

Divide into 850 g pieces and form bread loaves. Brush the surface and decorate with seeds.

Proof for 60 minutes.

Bake at 250°C falling to 200°C for 30 — 35 minutes.

Ingredients:

Wheat flour, rye flour, wheat gluten, sunflower seeds, soy grits, malt flour, linseed, salt, sour dough, enzymes

Item no. 7011801

Packaging: 25 kg bag





Golden Grain Bread Mix

The perfect mix for the easy and safe production of a golden grain bread or bread rolls. Based on eight different types of flour and seeds for a delightful experience. Mild character. Perfect fresh-keeping properties.



Recipe:

1.000 g Heide's Best Golden Grain Bread Mix
620 g Water
30 g Yeast

Knead all ingredients for about 2 minutes slow and then for 6 minutes at high speed.

Allow the dough to rest for 20 minutes.

Divide into 70 g pieces and form bread rolls. Brush the surface and decorate with seeds.

Proof for 45 minutes.

Bake at 230°C for 18 — 22 minutes.

Ingredients:

Wheat flour, rye flour, millet, salt, linseed, sunflower seeds, corn flour, oat grit, rye grit, soya bean groat, dried wheat sourdough, malt flour (wheat), enzymes

Item no. 7011699

Packaging: 25 kg bag





Powerful Bread Mix

A mix for a powerful, healthy dark malty bread containing the best nature gives. Based on five types of flours and three different healthy seeds. A bread that remains fresh for a long period.

Recipe:

1.000 g Heide's Best Powerful Bread Mix
650 g Water
40 g Yeast

Knead all ingredients for about 2 minutes slow and then for 5 minutes at high speed.

Allow the dough to rest for 2 x 20 minutes.

Divide into 900 g pieces and form bread loaves. Brush the surface and decorate with flakes.

Proof for 30 minutes.

Bake at 240°C falling to 200°C for 45 minutes.

Ingredients:

Wheat flour, wholemeal wheat flour, rye flour, oat grit, malt flour (wheat), salt, sunflower seeds, linseed, soya bean groat, wheat gluten, soy flour, emulsifiers dried wheat sourdough, enzymes

Item no. 70011698

Packaging: 25 kg bag





Rye Bread

The ideal mix for bread and rolls based on rye flour for a typical tasting German style rye bread. The bread remains fresh for a long period.

Recipe:

1.000 g Heide's Best Rye Bread Mix
675 g Water
30—50 g Yeast

Knead all ingredients for about 2 minutes slow and then for 7 minutes at high speed.

Allow the dough to rest for 30 minutes.

Divide into 875 g pieces and form bread loaves.

Proof for 50 — 60 minutes.

Bake at 240°C falling to 200°C for 40 — 50 minutes.

Ingredients:

Rye flour, wheat flour, sour dough, lactic acid, salt

Item no. 7005769

Packaging: 25 kg bag





Wheat Sour Dough Bread

The perfect mix for the easy and safe production of delicious sour dough white bread and rolls. Excellent slightly malty flavour, soft crust and texture. A bread that remains fresh for a long period.

Recipe:

1.000 g Heide's Best Wheat Sour Dough Bread Mix
700 g Water
20 g Salt
15 g Yeast

Knead all ingredients for about 1 minutes slow and then for 10 minutes at high speed.

Allow the dough to rest for 2 x 130 minutes.

Divide into 850 g pieces form loaves.

Proof or 50 minutes.

After 3/4 proofing cut in if desired.

Bake at 230°C for 25 minutes.

Ingredients:

Wheat flour, wheat gluten, rye flour, malt flour, sour dough, ascorbic acid, enzymes

Item no. 7004658

Packaging: 25 kg bag





White Bread

The perfect mix for the easy and safe production of delicious white bread with a well-balanced flavour. Soft texture.

Recipe:

1.000 g Heide's Best White Bread Mix
570 g Water
40 g Yeast

Knead all ingredients for about 2 minutes slow and then for 8 minutes at high speed.

Allow the dough to rest for 2 x 10 minutes.

Divide into 850 g pieces form loaves.

Proof or 40 — 45 minutes.

After 3/4 proofing cut in if desired.

Bake at 250°C falling to 200°C for 35 — 40 minutes.

Ingredients:

Wheat flour, dextrose, sugar, skimmed milk powder, salt, emulsifier, enzymes, ascorbic acid

Item no. 7003245

Packaging: 25 kg bag

