



*Christmas
Recipes*



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Tourte des Moulins



RIETMANN EMPEREUR
RIETMANN RUSTILLOU
YEAST
WATER

2.500 kg
2.500 kg
0.100 kg
3.500 – 3.750 kg



Base temperature: 65 °C

• MIXING •

10 min V1 (slow)
3–5 min V2 (fast)

• METHOD •

Dough temperature: 25–28 °C

Bulk fermentation: 20 min

Dough piece weight: 0.600 to 1.000 kg

Shape into slightly tight balls, dust with flour and place
in a proofing basket.

• BAKING •

Bake at 255 °C with full steam,
falling to 210 °C.

Baking time: 50 min for 600 g pieces



Christmas Log



RIETMANN BÜCHERON	0.500 kg
WHEAT FLOUR	0.500 kg
YEAST	0.010 – 0.020 kg
WATER	0.650 – 0.680 kg

Inclusions: mix the honey with the fruit

WHOLE FIGS	0.150 kg
WALNUT HALVES	0.150 kg
CHESTNUTS	0.200 kg
HONEY	0.020 kg



Base temperature: 60 °C

• SPIRAL MIXING •

5 min V1 (slow)

8–10 min V2 (fast)

Add the inclusions by hand, folding them in at the end of mixing, so the chestnuts are not crushed.

• METHOD •

Dough temperature: 25–26 °C

Bulk fermentation: 30 min

Dough piece weight: 1.500 to 1.800 kg

Shape into a large loaf (baking in a tin is best).

Final proof: 60 min at 25 °C direct / retarded at 6–7 °C

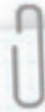
• BAKING •

Bake at 250 °C falling to 210 °C

60 min (watch the colour)



Ardèche Bread



RUSTILLOU MIX	10.000 kg
WATER	8.000 – 8.200 kg
YEAST	0.100 – 0.200 kg
INCLUSION FRUIT (15% OF DOUGH WEIGHT)	2.700 kg
- Dried apricots - Prunes - Hazelnuts - Raisins	



• SPIRAL MIXING •

V1: 5 min V2: 8 to 10 min

Add the fruit for 2 min on V1

Dough temperature: 24–26 °C

Bulk fermentation: 60 min (fold after 30 min), then retarded in tubs for 24/48 h

• METHOD •

Take the dough tubs out of the fridge and leave at room temperature for 30 min, then give a fold and divide as desired

• BAKING •

30 to 35 min for 350 g pieces



Christmas Loaf



L'EMPEREUR MIX	1.000 kg
WATER	0.750 kg
YEAST	0.025 kg
GINGERBREAD SPICE	0.015 kg

INCLUSION FRUIT

RAISINS	0.200 kg
CHOPPED ALMONDS	0.100 kg
DICED ORANGE	0.100 kg
CRANBERRIES	0.150 kg

• SPIRAL MIXING •

8 min on V1 and 5 min on V2
Add the fruit for 2 min on V1

• METHOD •

Dough temperature: 25–26 °C
Bulk fermentation: 30 min
Divide into 500 g balls and roll them out.
You can use dessert rings lined with baking paper to
shape the loaves, as shown in the photo.
Final proof: 50 to 60 min

• BAKING •

240 °C falling to 210 °C for 45 min
for 500 g pieces.

• DECORATION DOUGH •

Rye flour	0.250 kg
Water	0.100 kg
Oil	0.020 kg

Mix 2 min on V1 and 3 min on V2. Cover with cling film
and chill.
Roll out to 3 mm thick and cut out with the cutters of
your choice



Rye Bread




TRILOGIE DE SEIGLE MIX	0.700 kg
WHEAT FLOUR	0.300 kg
YEAST	0.010 – 0.020 kg
WATER	0.600 – 0.650 kg
SALT	0.005 kg



• SPIRAL MIXING •

V1: 5 min V2: 5–6 min
(bassinage recommended)
Dough temperature: 26–28 °C

• METHOD •

Weigh 350 or 400 g pieces and round them
Shaping: bâtard shape,
dust with flour and score
Final proof: 45–50 min at 26–28 °C
or retarded at 5–6 °C

• BAKING •

Deck oven at 250 °C falling to 230 °C,
with steam, for 40 min (400 g loaves)
For well-opened scores, give a little steam
when loading and plenty 3 min later.



Rye & Lemon Bread




TRILOGIE DE SEIGLE MIX	0.700 kg
WHEAT FLOUR	0.800 kg
YEAST	0.010 – 0.020 kg
WATER	0.600 – 0.650 kg
SALT	0.005 kg

Add the zest of 4 lemons to the dough



• SPIRAL MIXING •

V1: 5 min V2: 5–6 min
(bassinage recommended)
Dough temperature: 26–28 °C

• METHOD •

Weigh 350 or 400 g pieces and round them
Shaping: bâtard shape,
place on a floured couche
Final proof: 45–50 min at 26–28 °C
or retarded at 5–6 °C

• BAKING •

Deck oven at 250 °C falling to 230 °C, with steam,
for 40 min (400 g loaves)
For well-opened scores, give a little steam when
loading and plenty 3 min later.



Spelt & Honey



• SPIRAL MIXING •

V1: 6 min V2: 5–7 min
Dough temperature: 25–26 °C
Bulk fermentation: 20 min

• METHOD •

Weigh 350 or 400 g pieces
Shaping: in a tin
Final proof: 60–75 min depending on the
yeast
or retarded

• BAKING •

240–220 °C, falling heat



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ÉPEAUTRE ET MIEL MIX

10.000 kg

WATER

7.000 – 7.200 kg

YEAST

0.150 – 0.300 kg



Sarracao



RIETMANN SARRASENO

5.000 kg

WHEAT FLOUR

5.000 kg

COCOA

0.700 kg

SUGAR

0.350 kg

YEAST

0.080 kg

MILK

1.000 kg

WATER

6.000 kg

CHOCOLATE CHIPS OR PISTOLES

1.800 kg



• SPIRAL MIXING •

V1: 4 min V2: 7–8 min
Add the chocolate chips at the end of mixing
Dough temperature: 23–24 °C

• METHOD •

Weigh 300 g pieces
Final proof: 30–45 min at 24–26 °C

• BAKING •

Deck oven at 240 °C, lower to 220 °C
Baking: about 20 min



Sandwich Loaf



PAIN DE MIE MIX	5.000 kg
WHEAT FLOUR	5.000 kg
WATER	5.200 kg
YEAST	0.300 – 0.400 kg



• SPIRAL MIXING •

V1 5 min, V2 5–6 min

• METHOD •

Dough temperature: 20–22 °C

Bulk fermentation: 5 min

Method: usual shaping

Final proof: 50 to 60 min at 26–28 °C

• BAKING •

200–210 °C for 30 min for 300 g loaves



Christmas Stollen Délibaignet



FOR THE DOUGH:

DÉLIBAIGNET	5.000 kg
WHEAT FLOUR	5.000 kg
BUTTER	1.000 kg
YEAST	0.600 kg
MILK	4.000 kg
UNBLANCHED GROUND ALMONDS	0.700 kg

SPIRAL MIXING: 5 MIN V1 + 12-15 MIN V2

AT THE END OF MIXING, ADD
THE RUM-SOAKED FRUIT:

ALMOND STICKS	0.900 kg
CHOPPED HAZELNUTS	0.900 kg
GOLDEN RAISINS	2.750 kg
DICED CANDIED ORANGE	0.700 kg
DICED CANDIED LEMON	0.700 kg
CANDIED CHERRIES	0.700 kg
DARK RUM	1.400 kg



• METHOD •

Dough temperature: 26–28 °C
Bulk fermentation: 30 min
Method: 750 g pieces
Final proof: 30 to 45 min at 28–30 °C

• BAKING •

Deck oven: 175 °C
Convection oven: 150 °C for about 45 min
As soon as they come out of the oven, brush all
sides
generously with melted (or brown) butter,
then roll in granulated sugar
(plain or with cinnamon).
Leave to cool and dust with icing sugar.



Panettone



DÉLIBRIOCHE MIX	10.000 kg
WATER (APPROX.)	4.000 kg
EGG YOLKS	1.000 kg
PANETTONE FLAVOURING	0.070 kg
BUTTER	1.000 kg
HONEY	0.700 kg
YEAST	0.300 kg
GOLDEN RAISINS	2.500 kg
DICED CANDIED ORANGE PEEL	1.500 kg



• SPIRAL MIXING •

(approx.): 8 min V1 + 8 to 10 min V2

Dough temperature: 26–28 °C · Bulk fermentation: 2 h

Add the rum-soaked fruit at the end of mixing

• METHOD •

Shaping: 650–700 g pieces (18 cm mould)

Proof: 1 h 30 to 2 h 00 at 28–30 °C

Halfway through proofing, pipe on the macaronade: 300 g icing sugar + 280 g egg whites, 200 g ground almonds, 100 g ground hazelnuts; mix with a spatula and dust generously with icing sugar.

• BAKING •

Deck oven: 175 °C · Convection oven: 150 °C · Open the damper 15 min before the end of baking.

When taking them out, pierce the panettones at the base with skewers and hang them upside down to cool.



Macaronade



ICING SUGAR	0.300 kg
EGG WHITES	0.280 kg
GROUND ALMONDS	0.200 kg
GROUND HAZELNUTS	0.100 kg



• METHOD •

Mix all the ingredients until smooth.

Pipe on the macaronade with a piping bag a few minutes before baking.



Christmas Orange Brioche Délibrioche



• MIXING •

V1: 5 min V2: 8 to 10 min
Dough temperature: 24–26 °C
Add the fruit at the end of mixing

• METHOD •

Bulk fermentation: 30 min
Dividing: 350 g pieces
Bench rest: 15 to 20 min
Shaping: in a round paper mould
Final proof: 60 to 90 min at 25 °C or
chilled until the next day

• BAKING •

150 °C. Before baking, pipe on the
macaronade* and add a few slices
of candied orange; sprinkle
generously with sugar
Baking time: about 30 to 40 min
(browns quickly)

*see page 12

DÉLIBRIOCHE MIX

YEAST	1.000 kg
EGGS	0.050 kg
MILK	0.250 kg
INVERT SUGAR (TRIMOLINE)	0.250 kg
UNSALTED BUTTER	0.050 kg
ORANGE ZEST	0.100 kg
DICED CANDIED ORANGE	0.020 kg
	0.150 kg



Gingerbread

rolled dough

MOELLEUX PAIN D'ÉPICES MIX 1.000 kg
T55 FLOUR 0.200 kg
WHOLE EGGS 0.200 kg
HONEY 0.400 kg

• METHOD •

Mix all the ingredients for 5 min on V1 until smooth and even. Chill the mixture for at least 12 h before use.

• BAKING •

Deck oven at 250 °C for 8 minutes
Convection oven at 210 °C for 6 minutes

Original Gingerbread

MOELLEUX PAIN D'ÉPICES MIX 1.000 kg
HONEY 0.900 kg
WHOLE EGGS 0.500 kg
SOFTENED BUTTER 0.400 kg

• MIXING •

Mix the ingredients: V1: 5 min
1 to 2 min on medium speed.

• BAKING •

Deck oven: 150–160 °C
Convection oven: 135 °C
Baking: 50 to 55 min

• METHOD •

Butter the moulds and let it set. Grease a second time with release fat. Pour the batter into the mould (about half full)



Gingerbread choux pastry

MOELLEUX PAIN D'ÉPICES MIX	0.800 kg
WHEAT FLOUR	0.200 kg
WATER	1.000 kg
BUTTER	0.500 kg
EGGS	1.000 kg



• METHOD •

Heat the water and butter. Once boiling, add the moelleux pain d'épices and the flour. Dry the mixture out well. With the paddle, beat in the eggs a little at a time.

• BAKING •

200 °C, about 35 minutes



Gingerbread walnuts & figs

MOELLEUX PAIN D'ÉPICES MIX	1.000 kg
WHOLE EGGS	0.500 kg
HONEY	0.500 kg
MELTED BUTTER	0.500 kg
FIGS	0.250 kg
WALNUTS	0.250 kg



• METHOD •

V1: 5 min V2: 1–2 min
Add the fruit at the end of mixing on V1.

Butter the moulds and let it set. Grease a second time with release fat. Pour the batter into the mould (about half full).

• BAKING •

50 to 55 min.
Deck oven: 150–160 °C
Convection oven: 135 °C



Christmas Crumble



RIETMANN MOELLEUX PAIN D'ÉPICES
WHEAT FLOUR
BUTTER

1.000 kg
0.150 kg
0.350 kg



• METHOD •

Rub to a sandy texture with the paddle for about 5 min on medium speed



Christmas

shortcrust



RIETMANN MOELLEUX PAIN D'ÉPICES
BUTTER
WHEAT FLOUR
WHOLE EGGS

1.000 kg
0.500 kg
0.200 kg
0.150 kg



• METHOD •

Mix all the ingredients except the eggs on slow speed until sandy. Add the eggs and mix on slow speed until a dough forms.

Pastry chef's tip: add a dash of coffee flavouring to your egg wash for a lovely colour on the biscuits.



Plain Crumble



SPEEDY TOP MIX
BUTTER
BROWN SUGAR
GROUND ALMONDS
LIQUID VANILLA

1.000 kg
0.400 kg
0.150 kg
0.150 kg
0.010 kg



• METHOD •

Rub to a sandy texture with the paddle for 5 min on medium speed.

Pastry chef's tip: enhance your crumble with different inclusions, cocoa powder and/or pistachio paste.



Spiced Christmas Pear & Almond Tart

Recipe for about 6 tarts (24 x 2 cm)

SHORTCRUST RECIPE (SEE P. 16)

Mix all the ingredients on slow speed except the eggs, until sandy.

Add the eggs and mix on slow speed until a dough forms

PEARS POACHED IN MULLED WINE

PEARS IN SYRUP MULLED WINE

2.000 kg

1.500 kg

Simmer the pears in the hot mulled wine for 20 to 30 min.
Leave the pears to cool in the cooking liquid.

CRUMBLE RECIPE (SEE P. 16)

Mix all the ingredients until you get a sandy mixture.

FRANGIPANE RECIPE

SOFTENED BUTTER	0.500 kg
SUGAR	0.500 kg
GROUND ALMONDS	0.500 kg
WHOLE EGGS	0.500 kg
WHEAT FLOUR	0.050 kg
RUM	0.150 kg
PASTRY CREAM	0.650 kg

Mix the butter and sugar until you get a smooth mixture. Pour in the eggs, then add the ground almonds and the flour. Add the rum.
Finish by adding the pastry cream.

• METHOD •

Line a ring with the spiced shortcrust. Fill with frangipane to $\frac{3}{4}$ of the ring. Place the poached pears on the frangipane and cover with spiced crumble.

• BAKING •

Bake at 200 °C in a deck oven / 170 °C in a convection oven

Baking time: 45–50 min



Orange Cake Speedy Top



RIETMANN SPEEDY TOP	1.000 kg
ORANGE JUICE	0.450 kg
OIL	0.450 kg
ORANGE ZEST	0.030 kg



• SPIRAL MIXING •

Mix all the ingredients

V1: 5 min V2: 2 min

Deposit into moulds using your usual method and weight

• BAKING •

Deck oven / Convection oven 180 °C

Baking: 35–50 min depending on weight



Christmas Cake Speedy Top

RIETMANN SPEEDY TOP

WATER	1.000 kg
OIL	0.250 kg
CINNAMON	0.450 kg
RUM	0.010 kg
GOLDEN RAISINS	0.200 kg
DRIED FIGS	0.200 kg
WALNUTS	0.150 kg

• SPIRAL MIXING •

Soak the dried fruit in the rum the day before

Mix all the ingredients on V1: 5 min and V2: 2 min

Add the fruit and rum at the end of mixing

Deposit into moulds using your usual method and weight

• BAKING •

Deck oven / Convection oven 180 °C

Baking: 35–50 min depending on weight



Apple Cinnamon Cake



RIETMANN SPEEDY TOP
WATER
OIL
CINNAMON
DICED APPLE

1.000 kg
0.430 kg
0.430 kg
0.020 kg
0.300 kg



• SPIRAL MIXING •

Mix all the ingredients 5 min V1 and 2 min V2
Add the diced apple at the end of mixing

• METHOD •

Deposit into moulds using your usual method and weight

• BAKING •

Deck oven / Convection oven 180 °C
Baking: 35–50 min depending on weight



Chocolate Cake



RIETMANN SPEEDY TOP	1.000 kg
WATER	0.470 kg
SUNFLOWER OIL	0.470 kg
COCOA POWDER	0.080 kg
CHOCOLATE CHIPS	0.200 kg

FOR THE CHOCOLATE COATING

MILK CHOCOLATE	0.500 kg
DARK CHOCOLATE	0.500 kg
TOASTED ALMOND STICKS	0.200 kg
GRAPESEED OIL	0.050 kg



• SPIRAL MIXING •

Mix all the ingredients except the chocolate chips, V1 3 min + V2 3 min.

Add the chocolate chips at the end of mixing, 1 min

• METHOD •

Depositing: in loaf tins, 300 g each; pipe a line of butter along the top (about 7 cakes with this recipe).

• BAKING •

160 °C in a convection oven or 180 °C in a deck oven for 35–40 min.

Once baked, put the cakes in the freezer to make the chocolate coating easier; decorate as you like. We chose almond sticks and caramelised hazelnuts.



Hazelnut & Spice Brioche



DÉLIBRIOCHE

10.000 kg

EGGS

2.500 kg

WATER

2.500 kg

YEAST

0.500 kg (depending on method)



Christmas Filling



HAZELNUT FILLING

1.000 kg

MOELLEUX PAIN D'ÉPICES

1.000 kg

WATER

1.300 kg



• METHOD •

Mix all the ingredients with a spatula and use straight away.



• SPIRAL MIXING •

Slow speed: 5 minutes

Fast speed: 12–15 minutes

Dough temperature: 25–26 °C

Bulk fermentation: 2 h

• METHOD •

Shaping: usual method

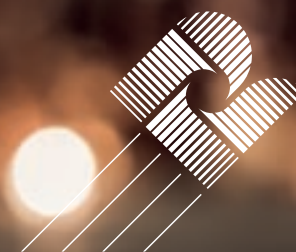
• BAKING •

Rack oven at 145 °C for 35 minutes (400 g brioche)

Deck oven at 170 °C







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