



A creation by Andreas Weiß

RECIPE SERVICE | Recipe No. B0001

Original Heinrichsthaler **Onion cheese bread**

Basic recipe: Mixed wheat bread (60:40) | for 25 breads 750 gr each

The "Original Heinrichsthaler onion cheese bread" is a mixed wheat bread (60:40) with Heinrichsthaler cheese and sautéed onions which suits any taste with its delicious aroma. Besides their hearty taste, the onions allow for an excellent preservation and the sesame seeds add an irresistibly appetizing look to the whole creation.

Sourdough

3.000 kg rye flour type 1150

0.300 kg sourdough starter

3.000 kg water

6.000 kg sourdough

(without sourdough starter)

Dough

6.000 kg sourdough

1.000 kg rye flour type 1150

6.000 kg wheat flour type 550

1.630 kg onions (sautéed until clear)

3.000 kg Elblaender mini cheese cubes

0.240 kg salt

0.200 kg yeast

4.300 kg water

22.370 kg total weight

0.500 kg sesame seeds (decoration)

Preparation:

When preparing the dough, add half of the Elblaender mini cheese cubes. Knead the rest of the cheese cubes and the sautéed onions into the finished dough.

Weigh dough pieces of 850 gram, round them, make them slightly oval, moisten and sprinkle them with sesame seeds. Proof in baskets or setters.

Baking:

After proofing put into oven with plenty of steam.

Baking temperature: Top heat 260 °C, bottom heat 240 °C.

After 1.5 minutes open damper

After 20 minutes lower heat to 220 °C top heat and 220 °C bottom heat

Baking time: approx. 55 minutes



All recipes at www.heinrichsthaler.de



A creation by Ludwig Richter

RECIPE SERVICE | Recipe No. B0002

Gouda cheese sticks

with savoury cheese mustard filling

Basic recipe: for 60 large cheese sticks

The gouda cheese sticks are a savoury snack with a long shelf-life. Ideal for a TV or game night, a party, picnic or as a side dish to go with soup. They are made out of puff pastry and a particularly savoury cheese mustard filling. A new spicy snack idea. A special delight when slightly heated.

Puff pastry

1.000 kg wheat flour
 0.250 kg water
 0.250 kg skimmed milk
 0.010 kg salt
 0.030 kg sugar
 0.005 kg vinegar
 1.000 kg puff pastry margarine
2.545 kg total weight

Filling

0.750 kg Bautzner mustard, medium hot
 0.750 kg Heinrichsthaler Gouda grated
 0.010 kg caraway seeds
1.510 kg total weight

Preparation:

Fold margarine into dough in 2 x 3 and 2 x 4 layers. Finish with two layers. Roll the dough 80 x 120 cm and cut into 2 equal pieces of 40 x 120 cm. Mix all ingredients of the filling and spread on one dough sheet.

Cover up with second dough sheet and cut into 2 cm wide strips. Twist the strips.

Baking:

Baking time: 15 – 20 minutes.
 Baking temperature: top heat 230 °C, bottom heat 210 °C.
 Steam: approx. 5 seconds
 Damper: open for the last 2 minutes

Tip:

Cut layers of dough to 20 x 120 cm and you will get 120 mini cheese sticks



Cheese salad

All recipes at www.heinrichsthaler.de



A creation by Matthias Kupke

RECIPE SERVICE | Recipe No. B0003

Mustard curry cheese stick

Basic recipe: for 78 pieces

Visually interesting, convincing in taste. The new mustard curry cheese stick is made out of two very fine wheat doughs. Mustard and curry give the one dough its yellowish colour and its savoury taste. The second dough is refined with grated cheese. By twisting both dough strands, a completely new barbecue pastry is created.

Curry mustard dough

10.000 kg wheat flour type 550
 0.200 kg butter
 0.220 kg salt
 0.300 kg yeast
 0.220 kg curry
 2.200 kg Bautzner Kremser mustard
 0.200 kg malt flour
 4.000 kg water

17.340 kg dough weight

Cheese dough

10.000 kg wheat flour type 550
 0.200 kg butter
 0.220 kg salt
 0.300 kg yeast
 0.200 kg malt flour
 2.000 kg Heinrichsthaler Gouda grated
 6.000 kg water

18.720 kg dough weight

Preparation:

Intensively knead dough in a spiral kneader, 4 minutes in slow mode and 5 to 6 minutes in fast mode.

Dough temperature: approx. 27 °C, dough resting time: approx. 30 minutes

Processing:

Divide curry mustard dough into 78 dough pieces with 220 grams each. Divide cheese dough into 78 dough pieces with 240 grams each. Pre-stretch dough pieces, then stretch to approx. 60 cm. Twist both a curry mustard dough strand and a cheese dough strand and put on bread troughs (narrow, long boards) or on perforated sheets or setters for proofing.

Proofing: approx. 30 – 40 minutes at 30° C, 80% humidity.

Baking time: approx. 25 – 30 minutes



All recipes at www.heinrichsthaler.de



A creation by Lars Lohbeck

RECIPE SERVICE | Recipe No. B0004

Mustard cheese spirals

Basic recipe: 1 kg wheat flour T550

These savoury mustard cheese spirals boost any snack offer. The savoury filling of mustard, cheese, potato flakes and spicy harissa give the pastry its very special taste. If desired the mustard cheese spirals can be slightly warmed before consumption.

Puff pastry

1.000 kg wheat flour T550

0.070 kg baking margarine

0.320 kg honey

0.200 kg whole egg

0.100 kg yeast

0.010 kg salt

3.500 l milk

2.050 kg basic dough

0.500 kg puff pastry margarine

2.550 kg total dough

Mustard filling

0.600 kg Bautzner mustard

0.100 kg whole egg

0.080 kg potato flakes

0.030 kg harissa

salt, pepper

0.810 kg total weight

Filling

0.150 kg Bautzner mustard

0.210 kg Heinrichsthaler Gouda grated

0.090 kg ham or salami cubes

0.450 kg total weight

Preparation:

Allow puff pastry dough to rest in a cool environment for about 15 minutes. Fold puff pastry margarine into dough with 3 layers and 4 layers, respectively. Roll out the laminated dough approx. 4 mm thick.

Spread approx. 150 g of mustard on the rolled out dough sheet, add a layer of mustard filling on top. Then sprinkle 210 g of Heinrichsthaler Gouda grated and 90 g of ham or salami cubes.

Roll dough to a long spiral strand and cut into slices. Proof the dough spirals. Bake with steam after approx. ¾ of proofing.

Proofing unit: 80% humidity, 35 °C, approx. 45 minutes

Baking: top heat 230 °C, bottom heat 210 °C

Baking time: 12 – 15 minutes



Gouda cheese sticks

All recipes at www.heinrichsthaler.de



RECIPE SERVICE | Recipe No. B0005

Cheese baguette *with Elblaender cheese*

Basic recipe: for 32 pieces with 500 gr each, 58 pieces 250 gr each or 200 pieces 80 gr each

The cheese baguette with Elblaender cheese is a specialty with mild and nutty mini cheese cubes baked into the dough. When baking, aromatic cheese nests from melted cheese are created in the crumb and small, gratinated cheese cubes can be found in the crust. A longitudinal cut creates an aromatic crust.

Baguette dough

10.000 kg wheat flour T550
0.300 kg baguette baking agent 3%
0.250 kg yeast
0.220 kg salt
0.300 kg olive oil
1.200 kg Elblaender mini cheese cubes
7.000 kg water (approximately)
19.170 kg dough weight

Kneading:

Spiral kneader 8 – 10 minutes on slow + 4 minutes on fast.
Add olive oil only one minute before end of kneading time.
Gently knead Elblaender mini cheese cubes into dough at the end of kneading. Over-knead dough just a little.
Dough temperature: 23 – 25 °C
Dough resting time: 60 min (in dough-rising bucket coated with oil)
Dough ball weight: 600 g, 300 g or 95 g

Processing:

Flour a table with wheat flour and turn dough on flour upside down. Keep surface of dough slightly floured. Cut off dough pieces with dough scraper in desired size and shape into long loaves. Put on setters, perforated sheets or baguette sheets.

Baking:

Bake with little steam; pull the damper during the last 5 minutes of baking time.
Baking temperature: 240 °C (roll baking temperature, decrease to 220 °C after 10 minutes)
Baking time: according to size. 22 – 24 minutes, 26 – 28 minutes, 30 – 35 minutes



All recipes at www.heinrichsthaler.de



RECIPE SERVICE | Recipe No. B0006

Alsacian style Cheese baguette

Basic recipe: for 30 pieces with 500 gr each, 54 pieces 250 gr each / Polish-style

The cheese baguette with Elblaender cheese is a specialty with mild and nutty mini cheese cubes baked into the dough. When baking, aromatic cheese nests from melted cheese are created in the crumb and small, gratinated cheese cubes can be found in the crust. A longitudinal cut creates an aromatic crust.

Polish dough

3.000 kg wheat flour T550

3.000 l water (TA 200)

0.045 kg yeast

6.045 kg polish weight

Baguette dough

7.000 kg wheat flour T550

6.045 l polish

0.100 kg yeast

0.200 kg salt *

1.250 kg Elblaender mini cheese cubes

3.400 l water (approx.)

17.995 kg dough weight

Polish preparation:

Mix in dough-beating machine until free of lumps.

Dough temperature: 22 – 24 °C

Time to mature: 1 – 2 h at room temperature

Then, store 12 – 16 hours in covered containers in refrigerated environment

Baguette dough preparation:

Kneading: 8 – 9 minutes slow + 4 minutes fast.

* Only add salt during fast kneading

Dough temperature: 22 – 24 °C

Dough resting time: 90 – 120 minutes, pull once in between

Dough ball weight: 0.3 kg or 0.6 kg

Baking time: 25 or 35 minutes

Baking temperature: roll baking temperature, decreasing

Baking time: approx. 26 – 28 minutes or 30 – 35 minutes or customary



Cheese meatballs

Collect dough and pre-stretch. Quickly shape into long loaf. Put dough pieces into cloths or put on setters or sheets. After $\frac{3}{4}$ of proofing score lengthwise with sharp knife.

All recipes at www.heinrichsthaler.de



RECIPE SERVICE | Recipe No. B0007

Cheese baguette with Elblaender cheese

Basic recipe: 10 kg wheat flour T 550 / long-time dough method

The cheese baguette with Elblaender cheese is a specialty with mild and nutty mini cheese cubes baked into the dough. When baking, aromatic cheese nests from melted cheese are created in the crumb and small, gratinated cheese cubes can be found in the crust. A longitudinal cut creates an aromatic crust.

Baguette dough

10.000 kg wheat flour T550 or baguette flour (e. g. ROLAND baguette flour)

0.200 kg salt*

0.100 kg yeast

0.150 kg baking agent

1.250 kg Elblaender mini cheese cubes

6.700 l water (DY 167-168)

18.400 kg dough weight

Tip:

This baguette stands out from other baguettes due to the cheese and the longitudinal cut. The cheese baguette with Elblaender is extra delicious when warmed up just a little bit.



All recipes at www.heinrichsthaler.de

Kneading:

11 minutes on slow + 4 minutes on fast.

* Only add salt at fast kneading

Dough temperature: 24 – 25 °C

Dough resting time: 120 minutes in oiled containers.

Pull after approx. 45 minutes

Dough ball weight: 0.330 kg or 0.600 kg

Proofing time: 30 – 45 minutes at room temperature

Baking temperature: roll baking temperature, decreasing

Preparation:

Quickly collect the dough pieces, then pre-stretch. Quickly shape into long loaves, put in cloths or put on setters or sheets. After $\frac{3}{4}$ of proofing score lengthwise with a sharp knife. Not too deep, so the baguette can rise. The cheese pieces are showcased the best with a longitudinal cut. The crust gets crispy and rustic.

Baking:

Bake at roll baking temperature with little steam.

After $\frac{1}{3}$ of baking time open damper. Bake until crispy.

Baking temperature: 26 – 28 minutes or 30 – 35 minutes, or customary.



A creation by Markus Paschel

RECIPE SERVICE | Recipe No. B0008

Baguette'n Cheese

with Elblaender mini cheese cubes

Basic recipe: 10 kg wheat flour T550

This recipe with straight dough was created in cooperation with the Sächsische Bäckerfachschule Dresden-Helmsdorf e.V./Akademie deutsches Bäckerhandwerk Sachsen. A cheese baguette with crisp crust, a light airy open crumb and aromatic cheese nests.

Baguette dough

10.000 kg wheat flour T550
 0.300 kg rapeseed oil
 0.200 kg malt flour
 0.220 kg salt
 0.300 kg yeast
 7.000 l water, approx.
 1.200 kg Elblaender mini cheese cubes
19.220 kg total dough weight

Dough preparation:

Intensively knead dough, slightly over-knead.
 Windowpane test provides assurance. At the end, carefully knead the Elblaender mini cheese cubes into dough.
 Dough yield: 170, dough temperature: 25 °C, approx., dough resting time: 45 minutes

Processing / Baking:

After dough resting time, weigh dough pieces of approx. 0.450 kg. Process carefully and allow gases to stay in the product.
 Proofing at 32 °C and 75% relative humidity for about 20 minutes
 After that, freeze breads for 15 minutes, in order for the surface to stabilize and for an optimal baguette cut.
 Put in oven at roll baking temperature with sufficient steam.
 Bake with decreasing temperature for 28 minutes.



All recipes at www.heinrichsthaler.de



A creation by Backstudio 3000

RECIPE SERVICE | Recipe No. B0009

Harlinger cheese rolls

Basic recipe: 10 kg wheat flour T550

The Harlinger cheese roll is a special roll with Elblaender mini cheese cubes inside. When baking, aromatic cheese nests from melted cheese are created in the crumb and small, gratinated cheese cubes can be found in the crust. A real treat, au naturel or as a snack.

Bread roll dough

10.000 kg wheat flour T550
0.200 kg salt
0.300 kg bread roll baking agent
1.000 kg sunflower seeds
1.000 kg sesame seeds
0.300 kg rapeseed oil
0.400 kg yeast
1.000 kg Elblaender mini cheese cubes
6.000 l water, approx.

20.200 kg total weight

Tip:

Because of the Elblaender mini cheese cubes in the dough, melted cheese nests are evenly spread throughout the crumb and small gratinated cheese cubes appear on the crust.

Dough preparation:

Slightly roast sesame and sunflower seeds in advance on a baking sheet and use as ingredient for the dough after cooling.

Gently knead Elblaender mini cheese cubes into the dough only at the end of the kneading time, in order for them to stay in one piece and evenly spread throughout the dough.

Processing:

Variation 1 "Premium":

Push the bottom side of the dough pieces into a mixture (1:1) of sesame and sunflower seeds. Then, push the top side in a mixture of polenta and mini cheese cubes.

Variation 2 "Crispy":

Push only the top side in polenta or wheat semolina.

Variation 3 "Standard":

Proof the dough pieces without any decoration.

Baking:

Kneading: 6 minutes slow + 5 minutes fast

Dough temperature: 24 – 25 °C

Dough resting time: 10 + 10 minutes

Dough ball weight: 2.400 kg or customary

Baking time: 19 minutes

Baking temperature: 235 °C, decreasing to 225 °C

After ¾ of proofing bake with steam.



Beer cheese baguette



A creation by subject teacher Jansen and baker apprentices of BSS-Wittmund for the Heinrichsthaler „Cheese roll award 2012“

RECIPE SERVICE | Recipe No. B00010

Harlinger cheese rolls snack

Basic recipe: 1 snack

Harlinger cheese roll “snack”, a premium snack topped with Elblaender cheese and marinated rocket salad with tomato and feta cheese cubes.

Ingredients

1 Harlinger cheese roll
30 g (1 slice) Elblaender cheese
10 g rocket salad
30 g feta cheese
1 cocktail tomato
20 g butter

Marinade:

25 ml balsamic vinegar (dark)
15 ml oil (olive oil)
2 splashes of lemon juice
Salt, pepper, pinch of sugar

Preparation:

Cut rocket salad into large pieces, dice feta cheese and cocktail tomato.

Stir up balsamic vinegar, lemon juice, salt, pepper, sugar and oil into a marinade. Marinate the rocket salad with a part of the marinade. Marinate cheese and tomato cubes in remaining marinade.

Cut bread roll, spread butter on both halves and sprinkle with some marinade. Cover bottom half with marinated rocket salad. Top rocket salad with slice of Elblaender cheese cut in triangles (or cut out as flowers) and decorate with marinated cheese and tomato cubes. Then, cover with top half of the roll and serve.



Pretzel snack

All recipes at www.heinrichsthaler.de



A creation by Steffen Stadler

RECIPE SERVICE | Recipe No. B0011

Pretzel snack *with cheese potpourri and* *pears with herbs*

Basic recipe: 10 pieces

This snack is not only visually appealing, it is also artfully wrapped. Pretzel breadstick meets pear and three cheeses. This is creative, innovative and tasty. And a delight for eyes and taste buds. Three cheeses (Elblaender, brie and cottage cheese), pears, herbs and radishes are combined to a very special treat.

Ingredients

10 pretzel breadsticks
0.400 kg Elblaender mini cheese cubes
0.400 kg brie cheese
0.400 kg cottage cheese
0.200 kg radishes, julienne
0.150 kg red onion
0.100 kg green onion
0.050 kg chives
0.300 kg fresh pears
Salt, pepper, paprika powder

Garnish

Lollo rosso salad and leaf parsley

Preparation:

Cut the brie cheese into cubes and mix with Elblaender mini cheese cubes, cottage cheese and diced onions (1 cm), sliced chives and green onions. Cut fresh pears in 0.5 cm large cubes and add to the mixture, season with herbs.

Cut into the pretzel breadstick lengthwise but do not cut through, so that bottom and top part are still attached. Cover the pretzel breadsticks with lollo rosso salad leaves. Spread the cheese mixture and top with radishes and leaf parsley.

Now artfully wrap each pretzel snack. Wrap a broad strip of parchment paper around each filled snack and tie with kitchen string. This emphasizes the rustic character and provides additional stability.

At the same time, the pretzel snack can now be enjoyed with clean hands without it falling apart.



All recipes at www.heinrichsthaler.de



A creation by Jörg Liese
Winner recipe „Cheese roll award 2016“

RECIPE SERVICE | Recipe No. B0012

Beer cheese baguette

Basic recipe: 10 pieces

Beer cheese baguette, made with brewer's grains, beer and Elblaender mini cheese cubes. A bread and bread roll specialty and a unique treat topped with beer cheese slices.

Poolish

2.500 kg brown flour or wheat flour T1050
1.000 l water (20 °C)
2.000 l beer
0.003 kg Hefe

5.503 kg poolish weight

Dough

5.503 kg poolish
7.000 kg brown flour
0.550 kg wheat flour T550
4.000 l water
0.200 kg yeast
0.290 kg salt
0.100 kg wheat gluten
0.200 kg baguette / roll baking agent
0.002 kg ground pepper
0.800 kg brewer's grains*
2.000 kg Elblaender mini cheese cubes
0.400 kg malt flakes
0.100 kg barley malt powder

21.145 kg total weight

* Brewer's grains can be obtained at most breweries, mostly for free or at low cost. Individual batches can also be frozen.

Preparation:

Add brewer's grains, mini cheese cubes, malt flakes and barley malt powder only at the last quarter of the kneading time. Dough resting time: 45 minutes

Processing:

Dough ball weight for baguette 380 g / for baguette rolls approx. 120 g

Shape dough balls into baguette loaves or baguette rolls. Put into oven after $\frac{3}{4}$ of proofing with steam and bake until crispy.

Premium version: Top the baguettes or baguette rolls with Heinrichsthaler beer cheese slices before baking.

Tip:

The beer cheese baguettes can be sold au naturel or as a snack topped with beer cheese slices and other ingredients.



Dough pieces of beer cheese sticks before baking



RECIPE SERVICE | Recipe No. B0013

Cheese apple rolls

Basic recipe: 1 snack

This cheese roll snack has a fruity and spicy filling made from Elblaender mini cheese cubes, herb cheese and small apple pieces. The preparation is pretty simple. The snack can be prepared with almost any type of roll but crispy bread rolls, Kaiser rolls or pretzel rolls are most suitable.

Ingredients

1 roll

Filling / topping

45 g Elblaender mini cheese cubes

40 g herb cheese

or 35 g herb cheese and 5 g cream

45 g apple (1/4 apple)

1 g fresh or frozen herbs, such as chives,
parsley, chervil, salt, pepper,
sweet paprika powder

136 g cheese apple filling

Preparation:

Half the rolls. If you want, take some of the crumb out in order to fill in the snack more easily. Or just spread the filling on the bottom half of the roll.

For the filling: Chop the fresh herbs. Use frozen herbs as an alternative. Peel, core and cut the fresh apple into small cubes. In case you take out some of the crumb, crumble it and add to the filling. Add herb cheese or cheese and cream or milk. Mix all ingredients well and season with salt, pepper and paprika powder.

Spread the filling on the bottom half of the roll. This works particularly well with round rolls if a round cutter is used which allows to spread the filling evenly to the edge. Cover with top half – enjoy.



Baguette'n Cheese

All recipes at www.heinrichsthaler.de



RECIPE SERVICE | Recipe No. B0014

Cheese pretzel *with Elblaender cheese*

Basic recipe: 1 pretzels

Pretzels belong to the most popular snack pastries. Topped with mild and nutty Elblaender cheese they become a special delight. Aromatic variety is guaranteed because Elblaender cheese is available in seven tasty variations. These include the Elblaender cheese original as well as varieties with chilli, wild garlic, fenugreek seeds and pepper as well as the reduced-fat version. By the way, working with Elblaender cheese slices is efficient, hygienic, consistent and thus calculable. Each pretzel is topped with one slice of Elblaender cheese with 20 g each before baking. When using grated cheese the accurate dosing is definitely more difficult.

Ingredients

1 pretzel, piece of dough
20 g Elblaender cheese
in the varieties: au naturel, chilli,
wild garlic, fenugreek seeds, tomato basil,
pepper or light

Preparation:

Top the pretzel dough pieces from your own production or frozen with one slice of Elblaender cheese each.
If desired, the pretzel can be cut Swabian style before topping.

Baking temperature: multi-deck oven 190 – 210 °C, convection oven 175 – 190 °C

Baking time: according to oven and pretzel size approx. 17 minutes.

XL pretzel: top large pretzel XL or XXL with two slices of Elblaender.

Refining: Put two mini meatballs with 25 g each or two cocktail tomatoes on top of the cheese before baking.



Topping pretzels to the gram
with Elblaender cheese



RECIPE SERVICE | Recipe No. B0015

Cheese pretzel „Sepp“

Basic recipe: 10 pretzels

This pretzel, gratinated with a 70:30 mix of Heinrichsthaler grated gouda and salami or ham cubes, can be prepared quickly and easily. A delight for eyes and taste buds. For an exact calculation, the grated cheese and the ham or salami cubes should be well mixed together in advance. Topping each pretzel with roughly the same amount of the mixture, guarantees a steady use of raw materials, consistent visual appearance and a reliable calculation. Using tablespoons or cups can facilitate an accurate weighing of the topping which might otherwise be quite time-consuming.

Ingredients

10 pretzels, dough pieces
 0.070 kg Heinrichsthaler „Gouda“ grated
 0.030 kg salami or ham cubes

Preparation:

You can choose between small salami cubes or small ham cubes for your snack. The decision is up to you! Both are available in bulk packages.

Mix the Heinrichsthaler grated „Gouda“ with the salami or ham cubes in a bowl.

In case you want to use 15 g of the cheese ham mixture instead of 10 g per pretzel, the ingredients need to be increased to 105 g of grated cheese and 45 g of ham for 10 pretzels.

Cut the pretzel dough piece from your own production (or frozen product) Swabian style.

Standard version:

Only cover the dough piece with 10-15 g of the mixture or push it into the mixture.

Premium version:

Sprinkle 30-40 g of the cheese ham mixture or cheese salami mixture over the whole pretzel, meaning also into the holes of the pretzel.

Baking temperature: multi-deck oven 190 – 210 °C,
 convection oven 175 – 190 °C

Baking time: according to oven and pretzel size approx.
 16 minutes



All recipes at www.heinrichsthaler.de



A creation by Jörg Liebsch
Winner of the „Cheese roll award 2016“

RECIPE SERVICE | Recipe No. B0016

Cheese foot *with spelt*

Basic recipe: 10 kg spelt flour T630

It does not always have to be a bread roll classic. For the cheese foot with spelt a special bread roll dough is rolled out and cut with a foot-shaped cutter. An original cheese foot – yummy. Not only visually appealing but also a true delight for the taste buds, adding to your snack range either au naturel or topped with fresh ingredients.

Ingredients

10.000 kg spelt flour T630
5.500 kg water
0.300 kg yeast
0.200 kg roll baking agent
0.200 kg salt
0.050 kg sugar
0.500 kg sunflower seeds
0.500 kg spelt grains, popped
2.500 kg Heinrichsthaler Elblaender mini
cheese cubes
0.015 kg blend of herbs (frozen)
19.865 kg dough weight

Preparation:

Process dough as usual for bread rolls. Knead in Elblaender mini cheese cubes at the end.

Dough resting time: 25 minutes

Roll out dough with dough roller to 1.5 cm and cut with foot-shaped cutter.

Put on sheets covered with baking paper and sprinkle with Heinrichsthaler grated cheese.

Proofing: typical bread roll proofing.

Baking temperature: 10 °C below roll baking temperature

Baking time: 20 minutes.

Re-Work:

Collect sample dough into a ball and shape into round or square spelt cheese rolls.

Sales tip:

Au naturel, the cheese foot is an innovative bread roll specialty. Cut and topped it becomes a great snack. Cut the cheese foot into two halves and spread cream cheese on them, then top with salad, tomato slices, cucumber slices and Heinrichsthaler Elblaender cheese slices.



All recipes at www.heinrichsthaler.de



A creation by bakery Holger Wörner
Winner of the „Cheese roll award 2017“

RECIPE SERVICE | Recipe No. B0017

Cheese grill roll

with Elblaender cheese

Basic recipe: 10 kg flour, 90 rolls

This party and barbecue snack is very tasty and easy to portion. Many small melted cheese nests from Elblaender cheese and small pieces of olive or red pepper and chilli in the spicier version can be found in the moist crumb and the aromatic crust. An aromatic snack that is especially delicious when warmed up. Ideal with grilled meat, spreads and dips. You can also slice the grill roll, dress it and serve it as a tasty snack.

Poolish

4.000 kg wheat flour T550

4.000 l water (20 °C)

0.040 kg yeast

8.040 kg poolish

Resting time 16-24 hours in a cooling chamber

Dough

8.040 kg poolish

6.000 kg wheat flour T550

0.200 kg baking agent

0.250 kg yeast

0.200 kg salt

4.000 l water

17.690 kg base dough

Special dough (Mediterranean):

8.800 kg base dough

0.660 kg Elblaender mini cheese cubes

0.660 kg olives, sliced

10.120 kg "Mediterranean" cheese roll dough

Special dough Puszta:

8.800 kg base dough

0.660 kg Elblaender mini cheese cubes

0.660 kg red pepper & chilli, sliced

10.120 kg "Puszta" cheese roll dough

Preparation:

Knead base dough as customary for bread rolls / baguette rolls. Divide base dough for two special doughs. Add the ingredients for the special doughs. Fold dough together. Dough resting time: 20 minutes

Processing:

Each special dough makes 6 dough balls.

Ball weight: 1.685 kg.

Dough proofing: 10 minutes

Press dough balls into 30 dough pieces. Put four dough pieces next to each other on a baking sheet. Choose either one type or two pieces of each type. Proof in proofing unit at 35 °C

At 3/4 of proofing bake with steam.

Baking temperature: approx. 220 °C

Baking time: approx. 30-35 minutes



All recipes at www.heinrichsthaler.de



A creation by bakery Ways
 2nd winner of the „Cheese roll award 2017“

RECIPE SERVICE | Recipe No. B0018

Chestnut roll

with Elblaender cheese

Basic recipe: 20 pieces

Chestnut rolls are not something you see every day, this is not only true for their appearance but also for their taste. The poolish is responsible for their moist crumb and full flavour. Special ingredients are chestnut flour, chestnuts and Heinrichsthaler Elblaender pepper cheese which give this roll its special taste. Another highlight is the unique chestnut crust which is a true eye-catcher.

Poolish

0.200 kg wheat flour T550
 0.200 l water (20 °C)
 0.001 kg yeast
 0.401 kg poolish

Resting time over night at room temperature

Dough

0.400 kg poolish
 0.600 kg wheat flour T550
 0.200 kg chestnut flour
 0.015 kg yeast
 0.020 kg salt
 0.450 l water
 1.685 kg base dough

Dough deposit:

0.080 kg raisins
 0.080 kg chestnuts, roasted
 0.100 kg Heinrichsthaler Elblaender pepper cheese
 1.945 kg total dough weight

Preparation:

Knead dough as customary for bread rolls. Cut cheese slices into small pieces. Carefully add cooled roasted chestnuts and raisins to the dough at the end of the kneading time.

Processing:

Dough resting time: 2 hours, at room temperature. Fold dough every hour. Dough deposit per roll: approx. 97 g. Form round dough pieces. Proof for approx. 60 minutes. Sprinkle with chestnut flour and cut spikes with scissors to make rolls look like chestnuts.

At $\frac{3}{4}$ of proofing bake with steam

Baking temperature: 240 °C, decreasing to 220 °C

Baking time: approx. 20 minutes

Tip:

Organic chestnut flour is available from Bauck Hof or Drax-Mühl. Cooked chestnuts can be purchased vacuum-packed.



A creation by master of bakery Ludovic Gerboin
2nd winner of the „Cheese roll award 2017“

RECIPE SERVICE | Recipe No. B0019

Hot chestnut roll

with Elblaender cheese

Basic recipe: 20 pieces

These cheese and ham rolls are a true premium snack. The hot chestnut roll (recipe B0018) is topped with fine ingredients in order to create a true delicacy. Chestnut roll, cassis mustard sauce, caramelized melons, Parma ham rolled in Heinrichsthaler Elblaender pepper cheese and crispy lettuce appeal to all senses.

Ingredients

20 chestnut rolls

Mild cassis mustard sauce

0.300 kg cassis puree (Cassis Boiron)
0.200 kg sweet Bavarian mustard
0.300 kg quark (curd cheese)
allspice, vinegar, basil

Caramelized Melon

0.120 kg sugar, brown
1.000 kg melon (approx.)
0.050 kg butter
0.007 kg nutmeg

Rolled cheese and ham

0.800 kg Heinrichsthaler Elblaender with pepper
0.900 kg ham, e. g. from Parma

Preparation:

Mix all ingredients for the cassis mustard sauce.

Half the melon lengthwise. Cut into slices. Caramelize the sugar in a pan. Deglaze with melon slices, nutmeg and butter. As soon as the melon slices have a nice colour put aside to let cool down.

Slice the chestnut roll. Spread a thin layer of the cassis mustard sauce on the top and the bottom half. Top with lettuce. Put 40 slices of ham on 40 slices of Heinrichsthaler Elblaender cheese with pepper and roll together. Put two cheese and ham rolls between three pieces of melon. Cover with top part of the chestnut roll so that the topping is visible.

Tip:

It depends on the type and size of the melon, if you cut it in half or use the whole piece. The same applies to the ham.



A creation by Anita Kunath
3rd winner of the „Cheese roll award 2017“

RECIPE SERVICE | Recipe No. B0020

Bear's garlic camembert spiral

Basic recipe: 10 pieces

The bear's garlic & camembert spiral is a delicious snack pastry with cheese. Very tasty either cold or warm. The aromatic bear's garlic perfectly matches the cheese. This tasty snack creation is a perfect addition to any bakery counter. Of course, every bakery can decide how big the spirals should be.

Dough

1.760 kg wheat flour T 550
1.145 l milk
0.090 kg olive oil / cooking oil
0.085 kg yeast
0.045 kg salt

3.125 kg dough, unsweetened

Filling

0.525 kg wheat flour T 550
0.800 kg bear's garlic (e. g. bear's garlic pesto)
1.065 kg low-fat curd
0.310 kg whole egg
0.375 kg Heinrichsthaler Camembert
0.025 kg pepper
0.025 kg salt

3.125 kg filling

Decoration

0.020 kg egg yolk (for glazing)
0.100 kg Heinrichsthaler Gouda grated cheese

Dough Preparation:

Dough yield: approx. 165
Kneading time: 3 minutes slow, 5 minutes fast
Dough temperature: 24 – 25 °C
Dough resting time: 30 minutes
Proofing time of dough balls: 10 minutes

Processing:

For the filling, mix all ingredients in a beating machine. Split the dough, form slightly oval pieces. Roll out each dough piece to approx. 40 cm x 100 cm. Spread the filling on top. Roll the dough to form a long dough strand (spiral). Use a knife to cut off 2 cm wide spirals and put them on a baking sheet. Glaze with egg yolk and sprinkle Heinrichsthaler grated cheese on top.

Baking:

After $\frac{3}{4}$ of proofing bake with steam.
Baking temperature: approx. 230 °C decreasing
Baking time: approx. 15 – 18 minutes.

Tip:

Organic bear's garlic (bear's garlic pesto) can be purchased frozen e. g. at BÄKO. Either knead into dough at the end or mix with all other ingredients at the beginning. The product contains 65% bear's garlic, alternatively bear's garlic pellets contain 40% bear's garlic. When using pellets, you should increase the dosage by approx. 50%.



A creation by Marcus Ostendorf
Participant „Cheese roll award 2017“

RECIPE SERVICE | Recipe No. B0021

Crispy Hans with Heinrichsthaler Gouda

Basic recipe: 300 pieces

This cheese cone, made from a non-laminated dough, is a delicious alternative to cheese croissants. The gratinated cheese gives this cone its two-coloured crust. Melted cheese can be found in the airy crumb with its numerous holes. The cheese cones are easy to make, either as a tasty warm snack for breakfast or as a cold in-between meal on the go. Of course it can also be sliced and dressed.

Poolish:

1.500 kg wheat flour T 550
0.900 l water (20° C)
0.001 kg yeast

2.400 kg poolish

Knead until you have a smooth dough
Let the dough rest overnight.

Dough:

2.400 kg poolish
8.500 kg wheat flour T 550
0.200 kg butter or baking margarine
0.200 kg barley malt / baking agent
0.220 kg salt
0.200 kg yeast
5.300 l water

17.020 kg total dough

Filling:

6.000 kg Heinrichsthaler Gouda grated

Decoration:

3.000 kg Heinrichsthaler Gouda grated

Dough Preparation:

Kneading time: 4 minutes slow, 6 minutes fast
Dough temperature: 27° C
Dough resting time: 45-60 minutes
Ball weight: 1.700 kg
Ball proofing: 10 minutes

Proofing time per piece: 20-30 minutes at 75-85% humidity

Baking temperature: top heat 260° C, after 6 minutes to 230° C, bottom heat 230° C, after 6 minutes to 210° C.
Bake with steam. Open damper after one minute and close for the last 15 minutes of the baking time.
Baking time: 18-20 minutes

Press out dough balls and form round dough pieces. Put dough pieces on grate and proof until the volume has doubled.

Roll out the proofed dough pieces until 1.5 mm thin.
Put dough on the table and moisten with water (brush or spray). Spread the grated cheese on top. Roll up dough to form cones. Sprinkle with some water on top and decorate with some grated cheese. Put cones on perforated sheets covered with baking paper and proof.
After ¾ of proofing bake with steam



A creation by Christina Pabsch

RECIPE SERVICE | Recipe No. B0022

Schlemmer-Bert

with Heinrichsthaler Camembert

Basic recipe: 2 sandwiches

This cheese cone, made from a non-laminated dough, is a delicious alternative to cheese croissants. The gratinated cheese gives this cone its two-coloured crust. Melted cheese can be found in the airy crumb with its numerous holes. The cheese cones are easy to make, either as a tasty warm snack for breakfast or as a cold in-between meal on the go. Of course it can also be sliced and dressed.

Ingredients

2 sandwiches or brioche rolls

Filling

0.250 kg Heinrichsthaler Camembert
0.020 kg wheat flour T 550
0.050 kg whole egg
0.030 kg breadcrumbs
0.030 kg clarified butter
4 leaves of lettuce
0.100 kg yoghurt
0.100 kg sour cream
0.050 kg cranberries (glass), 2-3 tablespoons
2-3 drops of lemon juice
Sugar and coarse pepper to taste

Decoration:

Fruit such as apricots, nectarines, blackberries, apples as well as parsley

Preparation:

Quarter a round Heinrichsthaler Camembert. Roll the cheese pieces in flour, dredge through egg and breadcrumbs. Then fry in clarified butter in a pan or deep fryer until golden brown all over.

Mix yoghurt and sour cream, stir in cranberries. Season with some drops of lemon juice, some sugar and pepper.

Wash fruit and cut into small pieces.

Half rolls. Spread thin layer of cream cheese. Dress with lettuce. Put two pieces of fried camembert on top and add cranberry dip. Put fruit pieces and lettuce on top. Cover snack with top part of the roll. If snack is served on a plate, decorate with fruit and berries.

Tip:

Already back in 1884, Agathe Zeis brought home the patent for Camembert from France, making the Heinrichstal dairy, founded in 1880, the first company in Germany to produce this type of cheese. Still today, the camembert is a handcrafted, naturally matured soft cheese with a mild taste and creamy texture with 55% fat in dry matter.





RECIPE SERVICE | Recipe No. K0001

Cheese meatballs with Elblaender cheese

Basic recipe: for 1 kg minced meat

Meatball, rissole or meat patty – there are various names for this country-style classic made out of minced meat. Meatballs are a popular snack, both warm and cold, and can be served as part of numerous dishes. The combination with Elblaender mini cheese cubes makes for a special delight. By choosing different herbs or spices, the meatball can be individually tailored to any taste.

Ingredients

1.000 kg minced meat, mixed
 0.100 kg onions, chopped (2 pcs)
 0.100 kg whole egg (2 pcs)
 0.100 kg stale roll (2 pcs)
 0.006 kg salt, approx. (4 tsp)
 0.002 kg ground pepper, approx. (2 tsp)
 0.001 kg ground nutmeg, approx. (1 tsp)
 0.003 kg paprika powder, sweet, approx.
 (2 tsp)
 0.060 kg mustard (2 tbsp)
 0.200 kg Elblaender mini cheese cubes
1.572 kg total weight

Preparation:

Soak the roll in water. Sauté onions in a pan with some oil until clear. Once they are soft, they can easily be kneaded into the minced meat and do not stick out at the edges. Squeeze excess water out of rolls, mix with minced meat, cooled onion cubes, egg, mustard, salt and spices and knead thoroughly. At the end, add the Elblaender mini cheese cubes and knead into the mixture, until evenly spread. Shape into small or large meatballs and roll in breadcrumbs. Flatten them slightly and fry in hot oil from both sides.

Tip:

You can add different herbs and spices to create variety. Chilli makes for spicy meatballs. For variety, use chopped culinary herbs such as chopped parsley, chives and/or lovage. A Mediterranean aroma can be achieved with herbes de Provence. Or add some grated or small minced garlic for a very special aroma.



All recipes at www.heinrichsthaler.de



REZEPTSERVICE | Rezept-Nr. K0002

Cheese salad
 with Elblaender cheese

Basic recipe: 10 portions

There are 7 different types of Elblaender cheese. This makes for a great variety. Besides the original Elblaender "Natur", there are varieties with chilli, tomato basil, pepper, wild garlic, fenugreek seeds and a light version. The salad can also be prepared with Elblaender mini cheese cubes or a mix of various Elblaender types.

Cheese salad

10.250 kg brown bread, diced
 0.125 kg butter
 1.000 kg Elblaender chilli cheese
 0.875 kg cucumber (2.5 pcs)
 0.350 kg red onions, in stripes (2.5 pcs)
 0.400 kg pears, diced (2.5 pcs)
 0.200 kg cherry tomatoes, quartered (20 pcs)
 0.030 kg chives, in small rings (2.5 bunches)

Plate decoration

0.500 kg lettuce (approx. 30 leaves)

Dressing

0.225 kg white wine vinegar
 0.225 kg rapeseed oil
 0.100 kg sour cream
 0.035 kg mustard, coarse
 0.030 kg sugar
 0.015 kg salt (according to taste)
 0.020 kg pepper

Premium decoration

0.270 kg rolled fillet of ham

Preparation:

Cut the bread into small cubes and roast them in butter until golden brown. Cut Elblaender cheese slices into rectangles/strips. Wash cucumbers, quarter them lengthwise (if desired remove seeds) and cut into 2 mm thin slices. Cut onions in stripes. Peel, core and cut pear into small cubes.

Whisk ingredients for the dressing with an eggbeater. Add dressing to the salad and mix well. Wash and dry lettuce and put on plates.

Season Elblaender cheese salad with herb sea salt and pepper and serve on plates or lettuce.

Refining / Premium decoration:

Roll air-cured pork loin, ham or smoked turkey and use to decorate the salad.



RECIPE SERVICE | Recipe No. K0003

Elblaender cheese wave

Basic recipe: 1 slice of cheese

We all know the classic cheese skewer with large cheese cubes and grapes. But tasty cheese skewers are also a success with mild and nutty Elblaender cheese slices. Elblaender cheese waves are a great finger food appetizer and a true eye-catcher on salads, soups, snack trays or other dishes. A true delight not only for the eyes but also for the taste buds.

Ingredients

Heinrichsthaler Elblaender cheese slices
 Strips of vegetables, cut into thin slices
 Mini grissini, pretzel stick or wood skewer

Preparation:

Elblaender cheese slices measure about 10 x 10 cm and weigh approx. 20 g. At room temperature, cut each slice into three or four strips. The strips for the waves are then 3.3 cm x 10 cm or 2.5 x 10 cm.

Put thin cut strips of carrot, zucchini, red bell pepper or ham on the cheese strips. Put on a skewer and shape into a wave. Voilà.

If desired, you can also put a grape, olive or cocktail tomato on the skewer. With or without, the Elblaender cheese waves are a true eye-catcher that make your mouth water. Enjoy!

As an alternative to wood skewers, you can put the ingredients on thin pretzel sticks or mini grissini. Then the skewers can be eaten as well. In this case, immediate consumption is recommended since the edible skewers can start to soften.

It is important that the strips of vegetables are cut into very thin slices so they can easily be shaped into a wave. With some vegetables it might be advisable to first blanch or grill them in order for them to bend more easily.



RECIPE SERVICE | Recipe No. K0004

Cheese pancake

Basic recipe: 10 pancakes

Pancakes are a cooking classic and easily prepared. Our version is refined with a spicy topping. As an in-between meal or a small snack and a true delight for eyes and taste buds. By the way, also a tasty alternative to pizza or tarte flambé.

Ingredients

1.250 l milk
0.750 kg wheat flour
0.035 kg salt
0.005 kg ground pepper
0.005 kg ground nutmeg
0.005 kg sweet paprika powder
0.500 kg whole egg (10 eggs)
0.700 kg tomatoes
0.250 kg green onions

3.500 kg pancake dough

Frying fat

0.200 l vegetable oil

Topping

0.800 kg Heinrichsthaler cheese slices
(or grated cheese)
0.030 kg chives
0.600 kg salami slices, quartered

1.400 kg pancake topping

Preparation:

Mix milk and flour. Add salt, pepper, nutmeg and paprika powder. Beat eggs and add to the mixture. Half, core and dice tomatoes. Cut green onions into rings and add together with tomato cubes to the dough.

Heat oil in a pan (28 cm diameter, 24 cm at the base). Fill in pancake dough, approx. 250 ml. Fry pancake on each side for about 2 minutes until golden brown. If you cannot turn the pancake in the air, put a slightly oiled plate on the pan, turn pan so that pancake is placed on the plate with the brown side up, then let it slide back into the pan.

Put the pancakes on sheets covered with baking paper and top with Heinrichsthaler cheese slices ripped into small pieces (or with Heinrichsthaler grated cheese). Cut large salami pieces into quarters and put them on top of cheese. Put the sheet in the oven at 200 °C. Bake for about 10 minutes until the cheese pancake is golden brown. Sprinkle with chives and pepper before serving. If desired, also sprinkle with dill or parsley.

Variation: Bake the pancake first and put the salami on the baked pancake. You can also use smoked salmon instead.



RECIPE SERVICE | Recipe No. K0005

Elblaender Cheese soup "Fondue"

Basic recipe: 10 portions 375 g each

The Elblaender cheese soup is a traditional recipe of our master cheese makers. Inspired by the cheese fondue, where bread cubes are pulled through melted cheese, this savoury and rich soup was created. It will remind you of cheese fondue and has a compact consistency thanks to the white bread.

Ingredients

0.625 kg white bread, stale
 0.750 kg Elblaender mini cheese cubes
 1.875 l broth (vegetable, beef or chicken)
 0.500 l white wine, dry
 0.008 kg herbs (4 tbsp parsley, chives, chervil)
 Salt, pepper, nutmeg, sweet paprika powder
3.758 kg cheese soup "Fondue"

Decoration variation:

Top the soup with some croutons (small roasted white bread cubes) or put them on a skewer on top of the soup bowl.

Consistency variation:

For a creamy soup, puree with a hand-held blender.

Tip:

Soup portions can be heated up in the microwave.

Preparation:

Dice the stale white bread. A lot of flavouring can be found in the bread crust.

Mix Elblaender mini cheese cubes with white bread cubes in a bowl. Pour boiling beef, chicken or vegetable broth over the mix. Let stand for a few minutes.

The bread cubes start to swell and the cheese melts. Now, use a fork to mash bread and cheese into a puree and keep stirring to make a thick soup. You can also use a whisk to stir the mixture. The melted cheese creates the traditional cheese strings.

Add white wine to the cheese soup and mix well. You can also heat the white wine with the broth.

Cut chives into small rings, chop parsley and chervil (or use frozen herbs). Put some of the herbs aside for decoration. Add the herbs to the cheese soup. Broth, bread and cheese already contain salt, thus only use little salt and season with pepper (white), nutmeg and paprika powder.

Fill soup into soup bowl or plates.

Approx. 375 g per portion. Decorate the cheese soup with herbs and put a slice of baguette next to it. Serve hot to make sure the cheese stays soft.