

Saveurs de Saison

Bakers Maison Seasonal flavours



Introduction

Welcome to Bakers Maison's **Seasonal flavours.**

Compiled in this book is a list of recipes that have been selected to reflect the four seasons of Summer, Autumn, Winter and Spring, based on the ingredients used in their creation, with a Bakers Maison twist.

We understand the love and passion each Chef and Cook puts into the creation of their dishes. From selecting the freshest and finest ingredients, to experimenting with new flavours and methods resulting in a creation that puts a smile on your face, and one on the lips of your customers.

This book has been created with that very same passion to provide inspiration, while also showcasing the versatility of the Bakers Maison product range.

Maybe you're after inspiration for new menu items, want to explore new ingredients, or curious around the versatility of Bakers Maison products? Either way, this collection of seasonal recipes will contain the crème de la crème seasonally inspired recipes for you to try.



Summer

It's the time of year when light meals and cold drinks are the order of the day-when new creations are tested, and older dishes are revitalised through new combinations and elements that invoke a summer feel. Whether it's the citrusy bite of lemon, or the sweet tartness of blueberries, the feel of summer can be summed up in a dish.

Below are three dishes we feel would make great additions to your kitchen's seasonal menu.





TIP
Toast your sourdough
bread on both sides

Traditional Bruschetta

Ingredients

- 2 handfuls mixed ripe cherry tomatoes
- 1 small bunch fresh basil, leaves picked
- Sea salt
- Freshly ground black pepper
- Extra virgin olive oil
- White wine or balsamic vinegar
- 6 slices Bakers Maison Stone Bake Sourdough bread

Method

Step 1

Rub each slice of bread lightly with a cut clove of garlic, then drizzle with extra virgin olive oil and sprinkle with salt and pepper. The oil will seal in the juice from the garlic clove, while also adhering the salt and pepper to the outer surface of the Stone Bake Sourdough bread.

Step 2

Toast the bread on a barbecue or hot griddle pan until golden brown, providing an additional outer layer of texture and while further sealing in the previously added flavours.

Step 3

Halve the tomatoes, remove their cores and carefully squeeze out the seeds. Place in a bowl, tear in the basil, season with salt and pepper, then toss with olive oil and vinegar to balance the flavours to your taste.

Step 4

Generously top each slice of the toasted Bakers Maison Stone Bake Sourdough bread with the tomato mixture.

BBQ pulled pork sliders

Ingredients

- 1 1.5kg Boston butt pork roast
- 1½ Tbsp smoked paprika
- 1 Tbsp garlic powder
- 1 Tsp cayenne pepper
- 1½ Tsp packed brown sugar
- 1½ Tsp celery salt
- 1½ Tsp mustard powder
- 1½ Tsp Salt
- 1 330mL bottle of beer

Sauce

- 1½ cups apple cider vinegar
- 1 clove garlic, smashed
- 2 Tbsp packed brown sugar
- 2 Tbsp tomato paste
- 1 Tbsp dijon mustard
- 1½ Tsp Salt

Sliders

- 6 Bakers Maison seeded milk bun sliders, halved and toasted
- Coleslaw, for topping

Method

Step 1 Preheat the oven to 110 degrees C. Set the pork on a cutting board and score the fat in a crosshatch pattern, making the cuts about 1cm deep and 2cm apart. Combine the paprika, garlic powder, cayenne pepper, brown sugar, celery salt, mustard powder and salt in a small bowl. Massage it into the meat.

Step 2

Place the pork in a roasting pan and pour the beer into the pan. Cover with foil and roast for 3 hours, checking periodically and turning the roast every

hour. For maximum flavour and tenderness, ladle the juices accumulated in the pan on top of the pork every time you check the pork.

Step 3

Remove the foil and continue roasting until the pork has reached an internal temperature of 71 degrees C, about 1½ hours. Remove from the oven, cover loosely with foil and let rest 30 minutes.

Step 4

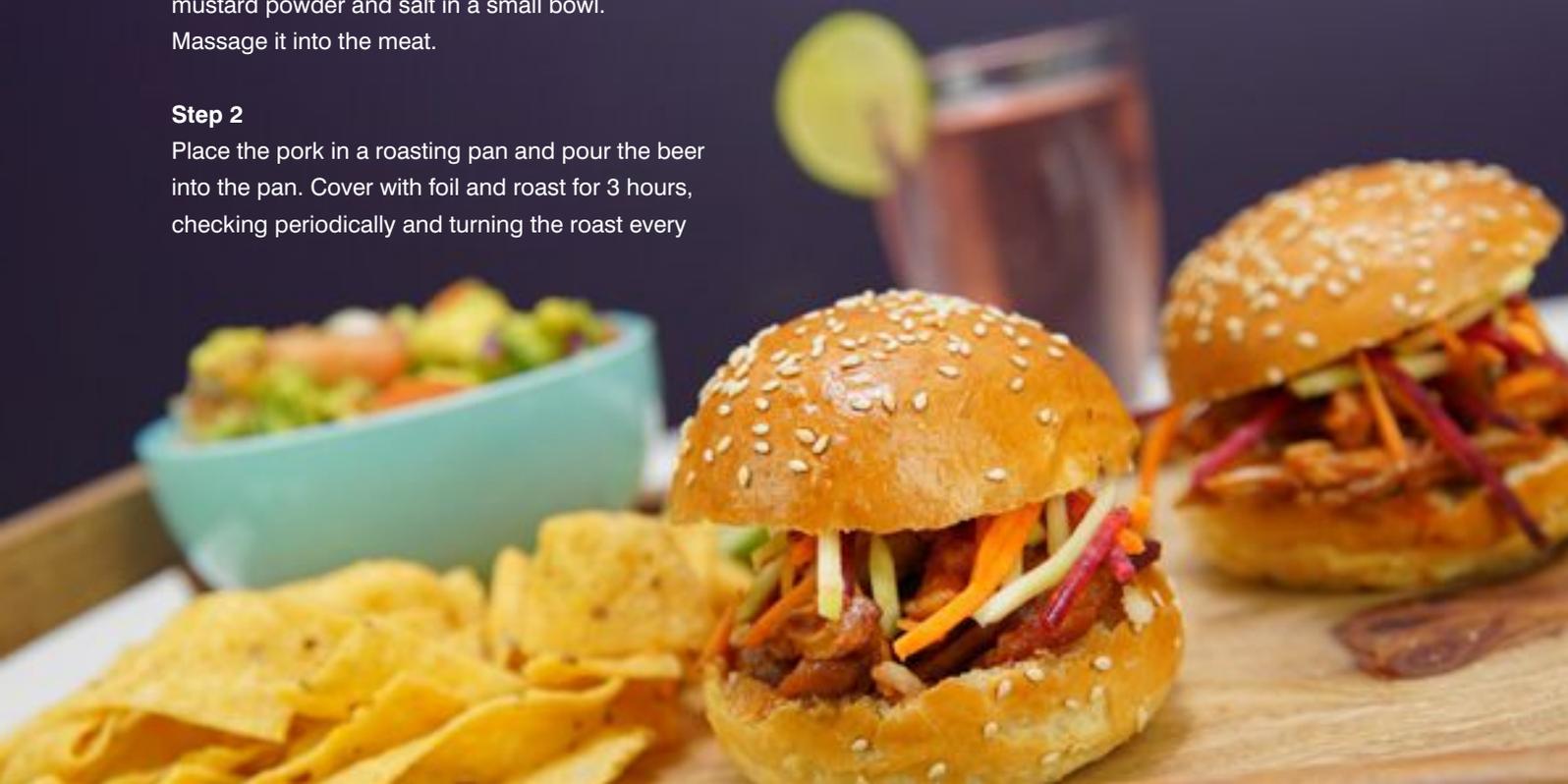
Sometime during the marathon cooking time, make the sauce: Combine the vinegar, garlic, brown sugar, tomato paste, dijon mustard and 1½ teaspoons salt in a small saucepan and bring to a boil.

Step 5

Pull the pork into long shreds using 2 forks, removing the fat. Toss the pork with any residual pan juices and season to taste.

Step 6

Layer each bun with the succulent pulled pork, a drizzle of sweet and bitter sauce, and top with the crunchy coleslaw for an additional creamy effect.



Blueberry and raspberry croissant bake

Ingredients

- 4 Bakers Maison large croissants, cut into pieces (about 6 cups)
- ½ cup fresh or frozen blueberries
- ½ cup fresh or frozen raspberries
- 250g cream cheese, softened
- 2/3 cup granulated sugar
- 2 large eggs
- 1 Tsp vanilla
- ¾ cup whole milk

Method

Step 1

Preheat oven to 180 degrees C. Lightly coat a 9-inch square pan with cooking spray.

Step 2

Place croissant pieces in the pan. Scatter the blueberries and raspberries over the top.

Step 3

In a medium bowl with an electric mixer, beat cream cheese and sugar until combined and smooth. Add eggs and vanilla, then beat until completely blended. Gradually add milk to the mixture and beat well after each addition.

Step 4

Pour mixture evenly over croissant pieces. Gently pat down with a wooden spoon so all the pieces are coated and absorbing all the flavours that have been added. Let rest 10-15 minutes.

Step 5

Bake for 35 to 40 minutes or until set in centre and golden brown. If top starts to get too brown toward the end, cover with foil to ensure an even distribution of heat.

TIP

For a lush brunch, serve with whipped vanilla cream and a dusting of icing sugar



Autumn

As the temperature begins to change, so do flavours and textures. Warm days are greeted by cool and comfortable nights and light lunches are followed by heartier dinners rich in flavour and variety. Here are three autumn inspired recipes that will have your customers coming back for more.





TIP
Make sure your pears
are ripe but still crisp

Bruschetta with ricotta, pear and prosciutto

Ingredients

- ¼ cup olive oil
- 6 slices Bakers Maison Stone Bake Sourdough bread
- 250g tub smooth ricotta cheese
- 1 Tbsp honey
- 3 Corella pears, thinly sliced, lengthways
- 200g sliced prosciutto
- Extra virgin olive oil, to serve
- Fresh basil leaves, to serve
- Cracked pepper, to serve

Method

Step 1

Preheat oven to 200 degrees C. Brush olive oil over both sides of the bread, arrange in a single layer on a baking tray and bake for 5-10 mins, until lightly toasted.

Step 2

In a bowl mix together ricotta and honey until it becomes a smooth paste.

Step 3

Once the bread is slightly cooler, spread ricotta and honey mixture over each slice, then gently layer the pear slices and prosciutto over ricotta and honey mixture.

Step 4

Then finally drizzle each slice with extra virgin olive oil and top with basil and cracked pepper to taste.

Bacon, avocado, goat cheese and dukkah toast

Ingredients

- 3 strips bacon
- 1 avocado, sliced
- 50g goat cheese
- 1 Tbsp dukkah
- 2 slices Bakers Maison gluten free sourdough bread

Method

Step 1

Cook the bacon until crispy, then place on paper towel and allow excess oil and fat to drain.

Step 2

Toast the bread and top each slice with a strip of bacon, avocado slices and crumbled goat cheese and sprinkle with dukkah



TIP

To spice things up, try different types of dukkah with your toast.



Raspberry and chocolate hot cross bun pudding

Ingredients

- 5 Bakers Maison Hot Cross Buns, split
- 40g butter, softened
- ¼ cup raspberry jam
- 1 cup fresh raspberries or frozen raspberries
- 100g white chocolate, coarsely chopped
- 6 eggs, lightly whisked
- 1 cup milk
- ½ cup thickened cream
- 1/3 cup caster sugar

Method

Step 1

Preheat oven to 160 degrees C. Lightly grease an 8-cup (2L) ovenproof dish.

Step 2

Spread butter evenly on the cut side of each bun half, then add an evenly layered spread of jam. Arrange in the prepared pan, alternating the bases, jam-side up with the tops, cross-side up. Then sprinkle evenly (or to taste) with raspberries and white chocolate.

Step 3

Whisk the eggs, milk, cream and sugar in a large bowl, then strain through a fine sieve into a jug, ensuring any lumps are removed from the mixture. Pour the custard evenly over the buns, then set aside for 15 mins to allow the buns to sop up the custard.

Step 4

Place the dish in a large roasting pan. Pour enough boiling water into the pan to come halfway up the side of the dish. Bake for 35-40 mins or until custard is just set. Set aside for 5 mins to cool slightly before serving.



Winter

Secretly everyone's favourite season. The temperature is cooler, the clothes are warmer, and the food is heartier. Not only is winter food created to warm your body, it also warms your soul. Here are three recipes for the cooler months that will have your customers seeking comfort in your establishment.





Buttermilk chicken and brie sliders

Ingredients

Fried Chicken

- 2 cups plain flour
- 1 Tbsp salt
- 1 Tbsp pepper
- 1 cup buttermilk
- 3 chicken thighs (skinless and boneless) cut in half
- Vegetable oil for frying

Sliders

- 6 Bakers Maison milk bun sliders, halved and toasted
- 6 Tsp herbed mayonnaise
- 6 slices of Brie cheese
- 1 lettuce, sliced
- 2 tomatoes, sliced
- 6 Tsp cranberry sauce

Method

Step 1

In a bowl mix flour, salt and pepper.

Step 2

Coat each piece of chicken in the flour mixture, then dip them into the butter milk - allowing excess to drip back into bowl - then dip each piece of chicken back into the flour mix, effectively adding three layers, and then shake off the excess.

Step 3

Using either a large deep-frying pan or deep-fryer heated to 180 degrees C, fry the chicken pieces until golden brown and cooked through - approximately about 5 mins - and then drain on paper towel to remove excess oil.

Step 4

Layer each milk bun slider with 1 teaspoon of herbed mayonnaise, 1 teaspoon of cranberry sauce, brie, chicken, lettuce and tomato.

Bruschetta with goat cheese, caramelized onion and sage

Ingredients

- 150g goat cheese (chevre)
- 1 small bunch sage, finely chopped
- Salt
- Ground black pepper
- 2½ Tbsp extra virgin olive oil — divided
- 2 large red onions — thinly sliced
- 1 Tbsp balsamic vinegar
- 2 Tbsp brown sugar
- 6 slices Bakers Maison Stone Bake Sourdough bread

Method

Step 1

Prepare the caramelised onions: Heat 1 tablespoon of olive oil in a large sauté pan over medium high heat. Add the sliced red onions and ¼ teaspoon of salt. Cook until the onions begin to soften and brown, 5-8

minutes. Add 1 tablespoon of balsamic vinegar and 2 tablespoons of brown sugar, reduce heat to low and let cook, stirring occasionally, until the onions are very soft and caramelized, about 15 additional minutes. Remove the onions to a plate or bowl, then gently wipe the pan clean with a paper towel.

Step 2

Drizzle each slice of bread lightly with extra virgin olive oil and sprinkle with salt and pepper. Toast the bread on a barbecue or hot griddle pan until golden brown.

Step 3

Top each slice of Bakers Maison Stone Bake Sourdough bread with the caramelised onion, crumble the goat cheese on top and sprinkle with sage.



Chicken, pesto and mozzarella toastie

Ingredients

- 3 Tbsp basil pesto
- 4 slices Bakers Maison gluten free sourdough bread
- 140g fresh mozzarella cheese, cut into 8 thin slices
- 1 roasted red pepper, sliced
- 6 slices grilled chicken
- 3 Tbsp unsalted butter, at room temperature



Method

Step 1

Spread the pesto on one side of the Bakers Maison gluten free sourdough bread slices.

For each sandwich, layer 2 mozzarella slices, half of the roasted red pepper, chicken, and 2 more mozzarella slices.

Step 2

Spread the outside of each sandwich with butter. Place the sandwiches in a hot pan or sandwich press. Cook until both sides are golden - approximately 5 minutes – then remove and set aside to cool briefly.

TIP

Sun-dried tomato pesto would make a delicious swap for basil pesto



Spring

As we begin to thaw from winter's cold, the heavy meals you were used to preparing will now transition to lighter, more refreshing options. As spring is the ultimate season for fresh produce, you will have access to some of the most flavoursome food to help you set your menu. Here are some of our choices for delicious recipes you may like to add to your seasonal menu, or draw inspiration from.



Mini steak sandwich with brie and caramelized onion

Ingredients

Steak

- 2 beef strip steaks
- Salt
- Ground black pepper
- 2½ Tbsp extra virgin olive oil — divided

Caramelised Onions

- 2 large red onions — thinly sliced
- 1 Tbsp balsamic vinegar
- 2 Tbsp brown sugar

Sliders

- 2 Tbsp melted unsalted butter
- 6 Bakers Maison seeded milk bun sliders
- 6 slices of Brie cheese

Method

Step 1

Preheat the oven to 180 degrees C. Remove steak from the refrigerator and place on a plate. Season liberally with salt and pepper on both sides, and allow it to come to room temperature while caramelising the onions.

Step 2

Prepare the caramelised onions: Heat 1 tablespoon of olive oil in a large sauté pan over medium high

heat. Add the sliced red onions and ¼ teaspoon of salt. Cook until the onions begin to soften and brown - approximately 5-8 minutes - then add 1 tablespoon of balsamic vinegar and 2 tablespoons of brown sugar, reduce heat to low and let cook. Stir occasionally until the onions are very soft and caramelized - which should require 15 additional minutes. Remove the onions to a plate or bowl, then gently wipe the pan clean with a paper towel..

Step 3

Heat the remaining 1½ tablespoon of olive oil in the skillet over medium high. Once the oil is very hot and almost smoking, add the seasoned steaks. Sear the steak for 1 minute on each side, then reduce the heat to low and cook the steak for about 6-8 minutes, turning once, until rare and the thermometer inserted in the centre reaches 50 degrees C. Transfer to a plate and cover with foil. Let rest for 10 minutes, then slice into strips.

Step 4

Spread the melted butter onto the bottom of a 9x13-inch baking dish, using just enough to coat the pan. Lay the bottom of the Bakers Maison seeded milk buns in a single layer in the baking dish, then top with the steak slices, Brie, and the caramelised onions. Then lay the buns on top to complete the sandwiches. Brush the bun tops with the remaining melted butter, then cover the pan with foil. Bake for 15 minutes, just until the cheese has melted.



Strawberry shortcake croissants

Ingredients

- 1 cup thickened cream
- 3 tbsp icing sugar
- 1 tsp Vanilla extract
- 2 tbsp Cream cheese
- Fresh strawberries, sliced
- 6 Bakers Maison small croissants, halved

Method

Step 1

First start by adding the cream and icing sugar into a bowl, and then blend well until peaks form. Then add in the vanilla extract and beat, or whip, until smooth and combined well.

Step 2

Fill a piping bag with a frosting tip and pipe the whipped cream onto one sliced side of the croissant. Add sliced strawberries to the top of the whipped cream, fanning them out evenly, and then finish with placing the other half of the croissant on top.

Step 3

Sprinkle icing sugar on top of the Bakers Maison croissant, and enjoy.



Ham, brie and apple rolls

Ingredients

- 6 Bakers Maison gluten free white rolls, halved
- 6 slices of ham
- 3 Tbsp Dijon mustard
- 6 slices of brie cheese
- 2 apples, sliced

Method

Step 1

Spread mustard evenly on half of each roll, then top with a slice of ham. Add a slice of apple then brie, which will provide a sweet crunch mixed with a creamy after taste. Then finally add the remaining half of the Bakers Maison gluten free white roll.

Step 2

Place the rolls onto a baking tray, cover with foil and bake at 180 degrees C for 25 minutes or until the cheese is melted.



TIP

The perfect breakfast or lunch roll and easy to create



Bakers Maison

As a specialist manufacturer, Bakers Maison has always been about providing delicious and easy to prepare French style baked goods in Australia.

Depending on where and how you work, Bakers Maison has a product that will suit your needs, menu and requirements.

Ready-to-Prove

If you like to add your own creative touch to the final product before committing to baking, our ready-to-prove range will let you express your creative freedom and truly make us part of your business.

Ready-to-Bake

After the proving process has been completed, these varieties are ready for the oven, and to be baked in the manner that you see fit. Great for adding your own final flourishes.

Par-Baked

Ideal for when you need to produce large amounts of product in a shorter time. This will provide your patrons and customers with fresh, warm and crunchy bread, while giving off a delectable aroma.

Fully-Baked

If you have a high turn-over of products, our fully-baked varieties are perfect for when you need deliciously fresh bread in a hurry. Ready in under 10 minutes from frozen, our fully-baked range is great for establishments that have large amounts of traffic through the door.





To find out more about our products, visit our website to view our range,
download our catalogue or find a local distributor.

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