

 **BAKELS**

Sandwich
WORLD CUP



THE BAKELS SANDWICH WORLD CUP

With the 2022 Football World Cup fast approaching, we've turned to our own pool of global talent and asked them to show off their skills in the bakery.

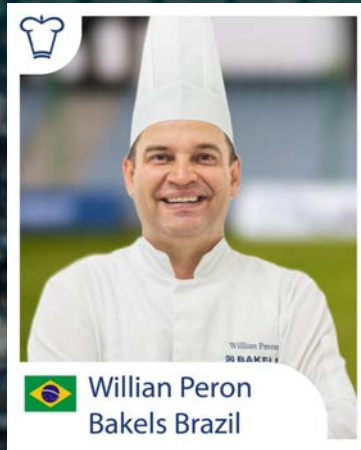
Eight Bakels bakers were challenged to create a sandwich concept they felt best represented their country.

The final result is a selection of sandwich concepts suitable for quick service restaurants and convenience stores looking to add some global diversity to their sandwich range.



Team Bakels

For this sandwich challenge, Bakels is fielding a team of eight bakers representing eight different countries across four continents.





Bakels Brazil

**Brioche with Sun-Dried Meat,
Pesto Sauce and Flambé Brie**

Created by Willian Peron

A traditional and delicious Bakels Brioche stuffed with sun-dried meat, typical of the Brazilian Northeast. A sandwich with an explosion of flavors combining elegant flambéed brie cheese with cherry tomatoes, a special pesto sauce and fresh arugula.

Contains: Brioche Bakels Premix.





Bakels Brioche premix is very easy to prepare, simply add water, eggs and yeast. With its special buttery flavour, excellent crumb structure, freshness and softness it can be perfectly tailored to your needs.

Brioche with Sun-Dried Meat, Pesto Sauce and Flambé Brie

Ingredients

Brioche Bakels premix 1000g

Eggs 300g

Ice Water 200g

Instant Dry Yeast 20g

Method

1. Add Brioche Bakels Premix to the mixer with the instant dry yeast. Add the eggs and slowly the water, mix on low speed until you have a uniform dough.
2. Mix on fast speed for about 8 minutes, mix until you get a “veil point” dough.
3. Divide the dough into 40g portions and let it rest for 10 minutes, covered with plastic wrap.
4. Shape into a braided ball and place it in a greased mold with Release Agent 65 Bakels; Let it rise for about 60 minutes.
5. Brush with eggs and bake in a 180° oven for 20 minutes without steam. In turbo oven, 170° for 15 minutes.
6. Slice and fill with sun-dried meat pesto and Flambé Brie. See Appendix for filling recipe.





British Bakels

Fish Finger Sandwich

Created by Steve Burgess

We chose Country Oven Seeded Artisan Bread Mix to create delicious seeded ciabatta rolls, which contain a wheat sourdough for extra flavour. The rolls contain sunflower seeds and brown linseeds, adding a complimenting texture to the sandwich filling. The familiar addition of fresh lettuce, traditional tartar sauce and provides a comforting mealtime option.

Contains: Country Oven Seeded Artisan Bread Mix.





Quintessentially British, the novel fish finger sandwich has been a popular mealtime option for many ages in the UK and has been since its arrival to our shores back in 1955. The sandwich variety invokes a sense of nostalgia and comfort amid a turbulent past few years and remains a classic go-to for many Brits.

Fish Finger Sandwich

Ingredients

Wheat flour 1000g

Country Oven® Seeded Artisan

Bread Concentrate 1000g

Yeast 60g

Water 1200g.

Method

1. Place all the ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed. The dough temperature should be 24-26°C.
3. Bulk for 60 minutes at room temperature, cover with rack cover.
4. Scale at 100g and mold into round shape.
5. Dry prove for 60 minutes at room temperature, cover with rack cover.
6. Cut as desired.
7. Bake at 240°C for 15 minutes, with steam.

Slice the roll in half, lay a bed of fresh lettuce, few teaspoons of tartar sauce, then gently lay two fish fingers. Place top of roll on top and enjoy!





Bakels China

Beijing Fragrant Pork Pocket

Created by Gong Bin

Bakels Chia Seed Bread is a popular sliced loaf option in China, here we've gone for chia seed bread pockets and filled them with a Beijing classic. Pork Slices in Beijing sauce is a sweet and savory filling, paired with spring onions, cucumber and lettuce.

Contains: Bakels Chia Seed Bread Mix





Pork slices in Beijing Sauce (or Jing Jiang Rou Si) is a classic Beijing dish, traditionally served with sliced spring onion and wrapped in tofu skins. Typically eaten at the dinner table, we've made it into something convenient that can be eaten at lunch or on the go.

Beijing Fragrant Pork Pocket

Ingredients

Bakels Chia Seed Bread Mix 200g
High Quality Flour 800g
Salt 20g
Yeast 6g

Ice Water 720g
Sugar 30g
Milk Powder 30g
Butter 50g

Method

1. Pour all ingredients into a mixing bowl.
2. Mix well on slow then mix quickly until the gluten has fully expanded.
3. Rest the dough for 40 minutes then divide the dough into 850g pieces.
4. Leave the dough for 40 minutes then roll out into 22x12cm flat pieces.
5. Place in the proofing cabinet for 10 minutes.
6. Bake at 190°C for 6-8 minutes.

Open the pockets and fill with Pork in Beijing Sauce, cucumber, sliced spring onion and lettuce.





Malaysian Bakels

Nasi Lemak Sandwich Milk Bun

Created by Tai Man Khuit

Bakels Milk Bun Concentrate creates beautiful soft buns that get attention. We have chosen Nasi Lemak as the filling as it best represents Malaysia. One big colorful, delicious, multi-layered and ever-evolving nation. It is also our national dish.

Contains: Bakels Milk Bun Concentrate, Bakels Instant Active Dried Yeast and Bakels Margarine P.





Nasi Lemak has been referenced as early as 1909 and appeared in a newspaper in 1935 for its availability at a Kuala Lumpur Malay Market. This traditional dish is made of fragrant rice cooked in coconut milk and pandan leaves, served with sambal (chilli paste), anchovies, cucumber and egg. Nasi Lemak Fusion trends started in 2017 and have featured many well-loved dishes from cheesecakes, gelato, tea, sushi, to pasta and waffles.

Nasi Lemak Sandwich

Milk Bun

Ingredients

Bakels Milk Bun Concentrate 1000g

Bread Flour 1000g

Eggs 200g

Bakels Instant Active Dried Yeast 24g

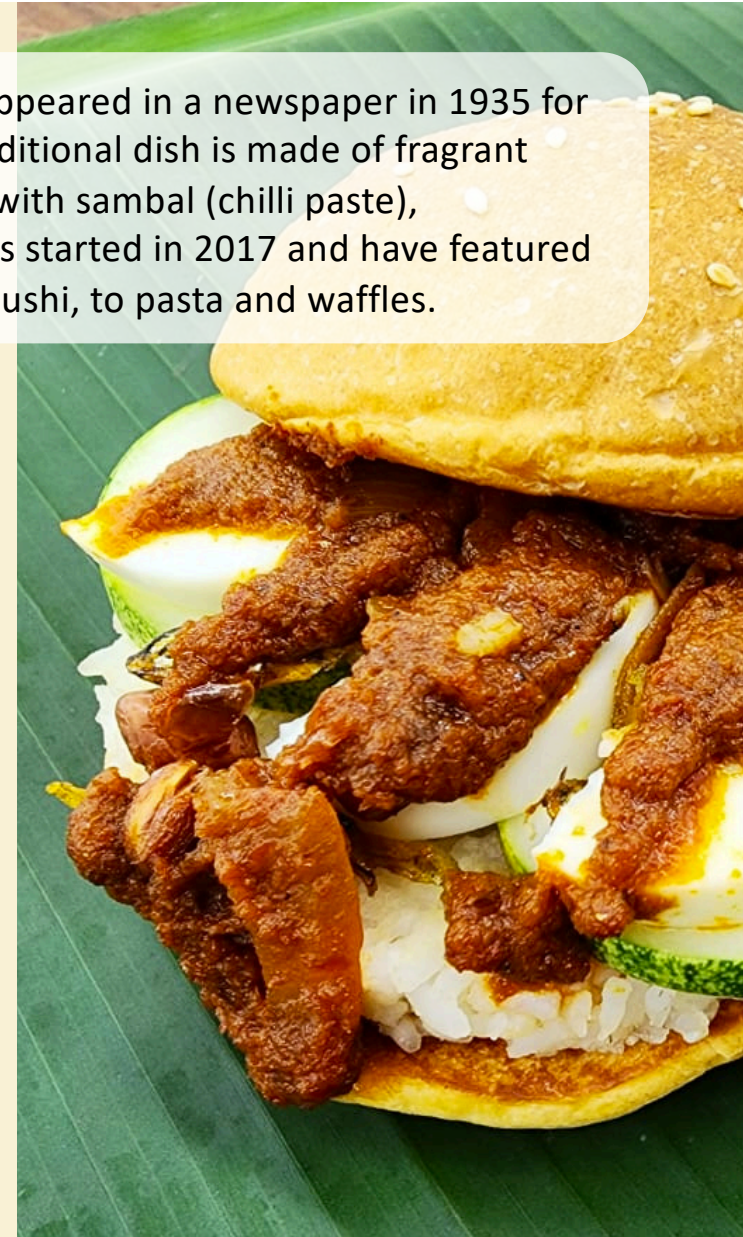
Water 624g

Bakels Margarine P. 300g

Method

1. Mix all ingredients (except margarine) for 8 - 10 minutes.
2. Add margarine and mix for another 5 - 6 minutes or until the dough is well developed.
3. Allow the dough to rest for 10 minutes.
4. Scale and mold 70g of dough into desired shape.
5. Prove the dough.
6. Bake at $180 \pm 5^{\circ}\text{C}$ for 20 minutes

Slice the bun and layer with Nasi Lemak filling.





Bakels Poland

**Go Sport Vegan Style Sandwich | Bułka
Go Sport, wegańska**

Created by Mariusz Sobiesiak

A very healthy and light roll, full of vitamins and fibre served with tasty hummus and vegetables.

Contains: Go Sport Mix
Decor Rye





It's all about health and being active. Ideal for active sporty people. Lots of fresh colorful vegetables, vegan friendly and a very tasty sandwich.

Go Sport Vegan Style Sandwich | Bułka Go Sport, wegańska

Ingredients

GO Sport Mix - 1000g

Graham flour 1850 - 875g

Wheat flour 650 - 125g

Yeast - 45g

Cold water - 1100g

Method

1. Mix for 6 minutes on low, then 5 minutes on high speed.
2. Keeping at 26 °C, rest for 20 minutes.
3. Scale 100g pieces and cover with Decor Rye.
4. Prove for 40 minutes, temp. 30°C, humidity 70%.
5. Start baking temperature 240°C, steam for 10 second.
6. Baking temperature 240°C.
7. Baking time 10 minutes, then no steam baking time 5 minutes.

After slicing, spread with humus and top with salad for a healthy and vegan friendly sandwich.





South Bakels (South Africa)

Vetkoek Dagwood Sandwich

Created by Matthews Tyapa

The Magwinya/Vetkoek is a ball or flat shaped bread dough that is deep fried until golden brown. A variety of different fillings can be used, but the fillings that feature in this recipe create a delicious Vetkoek Dagwood Sandwich.

Contains: Magwinya/Vetkoek Mix





The Magwinya/Vetkoek is a South African delicacy that has been enjoyed across the African continent for many years. Convenience foods are on the rise in South Africa, with out-of-the-ordinary taste experiences playing a very important role. The Magwinya/Vetkoek can be filled with many different fillings to create that out-of-the-ordinary taste sensation.

Vetkoek Dagwood Sandwich

Ingredients

Bakels Magwinya/Vetkoek Mix 1000g

Wet Yeast 35g

Water (luke warm) 550g

Method

1. Place all ingredients into a mixing bowl. Mix using a spiral mixer at medium speed for ± 3 minutes and then on fast speed for 5 minutes.
2. Transfer the mixture to an oiled container and proof outside the proofer for ± 1 hour or inside proofer for ± 45 minutes.
3. Scoop into desired size and fry in hot oil until golden brown.

Once the Vetkoek has cooled down slightly, cut the Vetkoek open and layer with lettuce, burger patty, sliced onion, tomato, ham, bacon, cheese and top with tomato relish or your choice of condiment.





Bakels Nutribake (Switzerland)

Emmental Sandwich

Created by Andrea Wiedmer

Bakels PurKorn is an on-trend bread mix with many advantages: Natural source of protein thanks to its many seeds, no wheat or yeast, no added flour, and easy to make. The sandwich filling features original Swiss Emmental cheese, sliced egg, salad and microgreens as well as a sandwich sauce based on Bakels GOURMETTO Veganaise.

Contains: PurKorn Bread Mix GOURMETTO
Veganaise





With its original Swiss cheese, the sandwich is not only typically Swiss but also very trendy. A sandwich with bread with a natural protein source without wheat and yeast and vegetarian as well.

Emmental Sandwich

Ingredients

PurKorn Bread Mix 1000g

Water 1000g

Method

1. Mix PurKorn with water in a bowl
2. Roll pieces of 500g into seeds and place them into a desired tin
3. Leave PurKorn to swell for 1.5 hours
4. Bake PurKorn for 1.5 hours at 180 °C without steam

After slicing, fill with Emmental cheese, boiled egg slices, leafy salad and condiments of your choice.





Bakels Thailand

Rye Sandwich Football Bread

Created by Chayaporn Chamsai

Bakels Rye Meal Bread Concentrate has a specific taste and flavor, especially when used with a Bakels improver. Resulting in a soft crumb that resembles European recipes but with a Japanese style texture.

Contains: Bakels Rye Meal Bread Concentrate, Fino Malt Base, Bakels Instant Active Dried Yeast, BOS, Master fat, Bacom A100, and Dobrim 3000





With Bakels creativity, we blend European tradition with Japanese style craft bakery.



Rye Sandwich Football Bread

Ingredients (White)

Bread Flour 1000g
Bakels Master fat 30g
Bakels BOS 10g
Whole milk powder 60 g
Sugar 60g
Bakels Bacom A100 20g
Dobrim 3000 5g
Bakels Instant Dry Yeast 16g
Salt 18g
Calcium Propionate 2g
Water 580g

Ingredients (Black)

Bakels Rye Meal Bread Concentrate 500g
Bread Flour 500g
Bakels Fino Malt Base 30g
Bakels Instant Active Dried Yeast 12g
Black Charcoal 10g
Water 580g
Oil 10g

Method

1. Mix all dry ingredients at low speed for 1 min.
2. Add cold water and mixing at low speed for 4 mins.
3. Add fat and mix at high speed for 8-10 mins.
4. Rest for 10 min.
5. Divide, mold and arrange in a baking tray.
6. Proof for 60 mins.
7. Place a flat tray on top.
8. Bake at 200°C for 15 min.
9. Allow to cool and slice.
10. Decorate with scrambled egg, cheese and bacon.

APPENDIX



Filling For Brioche with Sun-Dried Meat, Pesto Sauce and Flambé Brie

Sandwich Filling Ingredients

Sun-dried meat 500g

Cherry Tomato 300g

Brie Cheese 400g

Onion, Garlic, spicy parica,
curry, fried garlic, saffron,
rosemary and salt

Extra virgin olive 0.200ml

Basil 40g

Walnuts 100g

Parmesan cheese 100g

fresh arugulas sanitized

Sandwich Filling Method

Confit Tomatoes:

Place the tomatoes on the baking sheet, add extra virgin olive oil, 2 cloves of garlic and the seasonings, spicy parica, curry, fried garlic, saffron, rosemary and salt. Bake for about 60 minutes at 120°.

Toasted Sesame:

Place the sesame seeds in a pan and toast until they stop popping.

Basil Pesto:

Add the extra virgin olive oil, basil, walnuts and the parmesan cheese and blend everything together with the aid of a blender.

Flambé Brie Cheese:

Slice the brie cheese to a thickness of 2 centimeters and with the help of a blowtorch flambé the cheese to accentuate the flavor.

Sun-dried meat:

Start by soaking the sun-dried meat in water for at least 5 hours (don't forget to change the water every hour, so that it can desalt more quickly). When this process is finished, cut the beef into small cubes and put it in a pressure cooker.

Cover all sun-dried meat with water and turn on the heat. Cook it for at least 40 minutes from the moment the pot starts to sizzle.



Filling For Beijing Pork Pockets

Pork

- 1/2 lb (~225g) pork tenderloin
- 1/4 teaspoon salt
- 3 tablespoons water
- 1/2 teaspoon vegetable oil
- another 3 tablespoons vegetable oil
- 1 tablespoon corn starch

Sauce

- 2 tablespoons sweet bean sauce/sweet flour sauce
- 1 tablespoon Chinese cooking wine
- 1 teaspoon dark soy sauce
- 1 teaspoon sugar
- 2 tablespoons water

Pork

1. Cut the pork tenderloin into strips (no more than 0.4 inch or 1 cm thick) and add to a mixing bowl
2. Add the 1/4 teaspoon of to the mixing bowl and mix thoroughly. Then slowly add the 3 tablespoons of water (add and mix 1 tablespoon of water at a time to allow the pork to absorb the water). Let the meat marinate for 15 minutes on the counter (stir once in between).
3. When the meat has fully absorbed the water and feels sticky and bouncy to the touch, add the 1/2 teaspoon of vegetable oil, blending well. Then add the 1 tablespoon of corn starch. Mix until pork has a sticky feel and can easily be formed into a round ball.
4. Heat a well-seasoned skillet or nonstick pan under medium-high heat. When the skillet is getting hot, add the 2 tablespoons of vegetable oil, add the pork strips, and immediately start stirring and tossing. Cook until about 70-80% done then take them out.

Sauce

1. Mix 2 tablespoons of sweet bean sauce, 1 tablespoon of Chinese cooking wine, 1 teaspoon of dark soy sauce, 1 teaspoon of sugar, and 2 tablespoons of water.
2. Once the pork strips have cooked, heat a skillet or wok under medium-high heat. When the pot is getting warm, add the 1 tablespoon vegetable oil, then pour in the sauce, stirring immediately to prevent burning. Once the sauce looks glossy and starts thickening (about 20 seconds), add the pork strips, stirring and tossing until all of the pork is well blended with the sauce. Turn off the heat.

This Recipe was adapted from www.asiancookingmom.com and features ingredients commonly found outside of China.



Bakels China

Spicy Sichuan Sausage Sandwich

Created by Gong Bin

A deli style sandwich with a spicy Sichuan kick. Slices of sausage cured with Sichuan flavours sit on a bed of salad with cheese and a healthy seven grain bun.

Contains: Bakels Seven Grain Bread Mix





Mala is the spicy-numbing pepper combination associated with Sichuan cuisine and is one of the predominant flavours of China. A mala cured sausage adds a Chinese twist to a deli style sandwich, replacing salami or chorizo sausage.

Spicy Sichuan Sausage Sandwich

Ingredients

Bakels Seven Grain Bread 200g	Yeast 18g	Milk Powder 25g
High Quality Flour 800g	Ice water 450g	Butter 70g
Salt 12g	Sugar 75g	Egg 150g

Method

1. Combine all ingredients except butter into a mixing bowl.
2. Mix well on slow then mix quickly until gluten is 70% expanded.
3. Add butter and mix slowly, then mix quickly until gluten has fully expanded.
4. Scale to a 1800g piece then allow to rest for 40 minutes. Roll out across a baking tray.
5. Place into a proofing cupboard for 40 minutes. Cut the dough into 15x7.5cm pieces.
6. Place in the proofing cupboard until it expands to two times its size. Using a sieve, cover with corn flour, then use a stencil and dark cocoa powder to create the mask design.
7. Bake at 190°C using steam for 8 minutes

Slice the bread then fill with fresh salad, cheese and slices of mala sausage.





Bakels China

Beijing Duck on Sourdough

Created by Gong Bin

A sourdough variation of our Seven Grain Bread is a perfect match for classic Beijing roast duck. The sourdough flavours balance well with the sweeter roast duck and hoisin sauce.

Contains Bakels Seven Grain Bread Mix.





China takes food texture very seriously, the secret to good Beijing duck is the right mix of tender duck meat and crispy duck skin. The flavour of the sourdough bread is balanced by the sweetness of the duck and hoisin sauce.

Beijing Duck Sourdough Sandwich

Ingredients

Bakels Seven Grain Bread w/ Fermdor	250g	Yeast	10g
High Quality Flour	750g	Water	680g
Salt	10g		

Method

1. Pour all the ingredients into the mixing bowl
2. Mix well on slow then mix quickly until the gluten has fully expanded.
3. Rest for 40 minutes then divide the dough into 850g pieces.
4. Rest for 40 minutes then place into a long basket to mold.
5. Leave to rest in a proofing cupboard until it expands 2.5 times in size.
6. Place on heat resistant cloth into the oven to bake.
7. Bake at 190°C for 30 minutes

Slice the loaf and layer with duck, salad and hoisin sauce





Bakels Poland

Rye bread, lard and pickled cucumber | Chleb ze smalcem i ogórkiem kiszonym

Created by Mariusz Sobiesiak

It's a basic and old polish speciality: bread, pork lard with cracklings and pickled cucumber (salty and acid). Decorated with chives and pepper.

Pork lard with cracklings is traditional, and relatively cheap. Pickle cucumber is polish specialty, the process is more fermentation, than just pickled. Tastes intensive and really good.

Contains: Fermdor R Plus Sourdough.

Ingredients

Fermdor R Plus Żytni	200g
Wheat Flour 750	2000g
Salt	50 g
Yeast	50g
Water	1400g



Bakels Poland

**Morning roll with cottage cheese, ham and vegetables |
Bułka codzienna z szynką, warzywami i serkiem wiejskim**

Created by Mariusz Sobiesiak

Light, white wheat roll with ham, fresh vegetables and soft cottage cheese.

Light and tasty morning bun, popular ingredient . The idea was to have polish national flag colours: white - cheese, red - tomato.

Contains: LEVOR D

Ingredients

Levor D	200g	
Wheat Flour	750	2000g
Salt	50 g	
Yeast	50g	
Water	1400g	

Method

- mixing time: 5 minutes low + 6 minutes high,
- temperature: 26 °C,
- resting time: 20 minutes,
- scale 80g,
- prove for 25 minutes, temp. 30°C, humidity 70%,
- start baking temperature 245°C, steam for 10 second,
- baking temperature 225°C,
- baking time 10 minutes, then no steam
baking time 15 minutes



Bakels Poland

Yellow and red card! Let's play sandwich | Żółta i czerwona kartka, zagrajmy!

Created by Mariusz Sobiesiak

Two different rolls baked and joined together. Two flavours and many possibilities.

It's an ideal snack for friends and families, who want to watch the World Cup on TV and have some fun together.

Contains: Kukurydza Mix | Maize Bread Base
Śródziemnomorski Mix | Mediterranean Bread Concentrate

Ingredients

Mediterranean Bread Concentrate 1000g
Wheat flour 650 1000g
Yeast 40g
Water 1200g
Maize Bread Base 500g
Wheat flour 650 1500g
Yeast 40g
Salt 15g
Water 1200g

Method

- mixing time: 5 minutes low + 5 minutes high,
- temperature: 26-28 °C,
- resting time: 15 minutes,
- scale 70g,
- prove for 35 minutes, temp. 30°C, humidity 70%,
- start baking temperature 250°C, steam for 10 second,
- baking temperature 240°C,
- baking time 10 minutes, then no steam baking time 5 minutes