

*Darbo's*

*Recipe Ideas*

**d'arbo**  
*Pastry Quality*



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Pastry Quality



### Darbo's Fruity Muffins

#### Ingredients for approx. 35 muffins

- 100 g butter
- 225 g powdered sugar
- 20 g vanilla sugar
- 1 pinch of salt
- ½ lemon – untreated (zest and juice)
- 15 g inland rum (38 %)
- 3 eggs (size L)
- 185 g sour cream
- 375 g finely ground flour (for chocolate muffins: 75 g cocoa powder)
- 12 g baking powder
- 300 g Darbo Frutta fruit filling of your choice:  
strawberry (art. no. 033698)  
sour cherry (art. no. 033704)  
plum (art. no. 033681)  
apricot (art. no. 035333)  
apple (art. no. 036323)  
blueberry (art. no. 037436)

#### Ingredients for crumble

- 100 g finely ground flour
- 50 g grated hazelnuts
- 50 g fine crystal sugar
- 80 g melted butter



DARBO'S

# Fruity Muffins

### Making the muffins

Weigh the room-temperature butter together with the powdered sugar, vanilla sugar, rum and the zest & juice of 1/2 a lemon. Whip this mixture to a fluffy consistency for about 5 minutes in the blender. Next, slowly stir in the eggs one at a time into the fluffy butter mixture.

Then briefly stir in the sour cream, and finally fold in the flour and baking powder through a sieve.

The method is the same for chocolate muffins, just replace 75 g of flour with cocoa.

Use a piping bag to squirt the finished mixture into the paper baking cups so that they are about ¾ full.

Once again using the pastry bag, now squirt some Darbo Frutta fruit filling into the centre of the muffins.

To make the crumble, weigh the flour, sugar and hazelnuts together and mix them. Slowly mixing in the melted butter creates the crumble pieces.

Sprinkle these onto the muffins and bake in the oven at 180 °C for approximately 13 minutes.





## Viennese Sacher Brownie

### Utensils

- 1 cake hoop (22 cm diameter)
- 1 lattice glazing rack
- 1 pallet
- 1 baking brush
- baking paper

### Sacher mixture ingredients

- 140 g butter
- 110 g powdered sugar – marrow of half a vanilla pod
- 6 eggs
- 130 g chocolate coating (liquid)
- 110 g crystal sugar
- 140 g finely ground flour
- 450 g Darbo finely strained apricot bakery jam (art. no. 036545)

### Sacher glaze ingredients

- 200 g crystal sugar
- 125 ml water
- 150 g chopped dark chocolate coating



## VIENNESE *Sacher Brownie*

### Preparation

Make a fluffy, soft butter mixture from butter, powdered sugar, vanilla marrow and egg yolks. Add the liquid chocolate and stir it in briefly. Whisk the egg whites with the crystal sugar to form a solid white mixture, then use a cooking spoon to fold this white mixture into the butter mixture. Finally, stir in the sieved flour gradually and lightly. Line the cake hoop with baking paper, spread and smooth the Sacher mixture and bake in the oven for about 50 minutes at 175° C. Cut the cake out of the hoop once it has cooled, and cut it through horizontally once or twice with a cake knife. Spread **Darbo finely strained apricot fruit filling** onto the cake layers and put them back together again immediately. Briefly heat up the remaining conserve, and use a baking brush to

spread it thinly on the surface of the cake and the outer sides. Now place the cake onto the lattice glazing rack and set it aside to cool for a short time.

### Preparation of the Sacher glaze

For the glaze, boil the sugar and water for 5 to 6 minutes. Stirring in the chopped chocolate produces a shiny, smooth glaze. Cool the glaze down to lip temperature by stirring it occasionally, then pour it over the cake in one go. Now use a pallet to spread it as smoothly as possible over the surface and edges. Place the cake to one side to cool until the glaze has completely set.





## Viennese Carnival Doughnuts

### Utensils

- 1 large saucepan with lid
- 1 piping bag with doughnut spout
- 1 wooden spoon

### Ingredients for approx. 25 doughnuts

- 250 ml milk
- 40 g yeast
- 75 g sugar
- 8 g vanilla sugar
- 500 g flour
- 80 g butter
- 5 g salt
- 4 egg yolks
- 100 ml rum
- 1 lemon (zest of the untreated fruit)
- 750 g fat for cooking
- Icing sugar for sprinkling
- 250 g Darbo finely strained apricot bakery jam (art. no. 036545)



# VIENNESE *Carnival Doughnuts*

### Making the yeast dough

Prepare a yeast dough mixture with 125 ml of milk, yeast, vanilla sugar and some flour, then leave it to stand at room temperature for 15 minutes. While the dough is standing, heat up the rest of the milk, butter and rum. Beat the egg yolk with sugar, salt and lemon zest until fluffy. Now knead the yeast dough mixture with the prepared ingredients and the rest of the flour to create a soft, smooth dough. Allow it to stand for about 15 minutes, then knead the dough thoroughly and divide it into pieces weighing 35 to 40 g. Shape them into balls of equal size and place them to one side again to stand for another 15 minutes.

### Cooking

While the doughnuts are standing, heat up the fat to about 170° C. Place the doughnuts into the hot fat, cook with the lid closed until they are golden brown, then turn them over with the wooden spoon and finish cooking. After cooking, fill the doughnuts with **Darbo finely strained apricot fruit filling**. For best results, use a piping bag with a doughnut spout. Sprinkle a little sieved icing sugar onto the doughnuts before serving.





## Strawberry Sponge Roll

### Sponge roll ingredients

- 4 eggs
- 160 g sugar
- 120 g flour
- 3 tablespoons hot water
- 1 teaspoon baking powder
- 1 pinch of salt
- Icing sugar (for sprinkling)

### Filling ingredients

- 250 g fresh strawberries
- 200 g Darbo strained strawberry bakery jam (art. no. 036552)
- 250 g whipping cream
- 1 pack whipping cream stiffener
- 10 g vanilla sugar



## STRAWBERRY *Sponge Roll*

### Preparation

Separate the eggs, whip the egg white and the sugar until very fluffy, stir the yolk in with the water until fluffy and fold into the egg white mixture, mix the flour and baking powder and gradually fold into the egg mixture. Line a metal baking tray with baking paper, spread the sponge mixture evenly onto it and smooth it. Bake in a preheated oven for approx. 10 minutes at approx. 190° (fan oven) until the surface is golden brown and the sponge can be separated from the baking paper. Take the sponge out of the oven and place it onto kitchen roll or baking paper sprinkled with a tablespoon of sugar. Pull off the baking paper carefully. Roll up the sponge loosely, wrap it in baking paper and leave

it in the paper to cool. While waiting for it to cool, chop the strawberries into pieces and whip up the whipping cream with the vanilla sugar and the whipping cream stiffener. Unroll the cooled sponge again, and spread it with **Darbo strained strawberry conserve**. Distribute the whipped cream and the small pieces of chopped strawberry onto the sponge, and roll it back up again. Finally, sprinkle some icing sugar onto the sponge.





## Austrian Linzer Cake

### Ingredients

Cake tin diameter approximately 24 cm

- 375 g butter
- 240 g powdered sugar
- 1 pack vanilla sugar
- 10 g cinnamon powder
- 1.5 g clove powder
- 1 pinch salt
- ½ a lemon (juice & zest)
- 2 cl rum (38 %)
- 4 eggs
- 350 g flour
- 350 g grated hazelnuts
- 1 pack baking powder
- Approx. 300 g strained **Darbo raspberry/redcurrant bakery jam**, with or without seeds (art. no. 036569, 036576).
- Approx. 50 g flaked roast almonds to garnish
- Baking paper for lining the cake hoop



## AUSTRIAN *Linzer Cake*

### Preparation

Whip the soft butter with the cinnamon, clove powder, salt, vanilla sugar, the lemon zest and juice, powdered sugar and rum in the blender for about 10 minutes until it has a very fluffy consistency. Next, stir the eggs one at a time into the mixture. Do not add and stir in the next egg until the mixture has completely absorbed the one before. In the meantime, line the cake hoop with the baking paper. Mix the flour, baking powder and hazelnuts and stir them slowly into the mixture. Put about ¾ of the mixture into the cake hoop and spread it smooth. Now spread the **Darbo raspberry/redcurrant fruit filling** evenly on top. Next,

fill a star-tipped piping bag with the rest of the Linz mixture.

First squirt the typical lattice pattern onto the fruit filling, then finish with the edge along the cake hoop. Bake the cake in a pre-heated oven for about 45 minutes at 170° C. After baking, allow the cake to cool down fully, cut it out of the hoop and remove the baking paper. Before serving, garnish with flaked almonds and sprinkle with powdered sugar.





## Fruity Cheese Cake

### Utensils

Approx. 2 cake tins (diameter approx. 22 cm)

### Ricotta mixture ingredients

- 170 g butter
- 170 g powdered sugar
- 50 g vanilla sugar
- 1 lemon (juice)
- 10 g rum
- 1 pinch salt
- 4 eggs
- 670 g cream cheese
- 50 g flour

### Short pastry ingredients

- 450 g flour
- 300 g butter (cold, cubed)
- 150 g powdered sugar
- 1 egg yolk
- 1 pinch salt
- Approx. 350 g **Darbo Frutta fruit filling** of your choice strawberry (art. no. 033698), sour cherry (art. no. 033704), plum (art. no. 033681), apricot (art. no. 035333), apple (art. no. 036323)



# FRUITY *Cheese Cake*

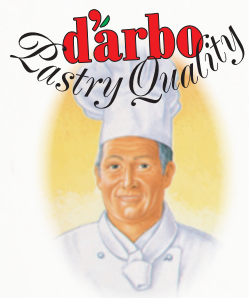
### Preparation

Stir the butter, powdered sugar, vanilla sugar, lemon juice and rum until very fluffy. Slowly stir in the eggs (one at a time). Only at this point should you loosely fold in the cream cheese, followed by the flour. Chill this mixture for about 2 hours and use that time to make the short pastry.

Briefly knead all the ingredients to make a dough (or alternatively use crostata dough). Roll out the dough to a thickness of 5 mm and cover the bottom of the two baking tins with it. Prod the dough several times with a fork and pre-bake at 190 °C for about 7 minutes.

Divide the cream cheese mixture into the baking tins and use a piping bag to squirt the **Darbo fruit filling** into the cream cheese mixture in circles. Finish baking at 180°C for about 30 minutes until golden brown.





## Butter-Apricot Rolls (Austrian-style)

### Ingredients:

- 5000 g wheat flour (W 550)
- 1000 g basic mixture for yeast dough 20%
- 60 g salt
- 720 g sugar
- 2000 ml milk
- 1000 g butter
- 420 g whole egg
- 400 g yeast
- Approx. 3000 g Darbo Frutta apricot  
bake-stable fruit filling (art. no. 035333)
- Alternatively: Darbo Frutta fruit fillings  
Strawberry (art. no. 033698)  
Sour cherry (art. no. 033704)  
Apple (art. no. 036323)



## BUTTER-APRICOT (AUSTRIAN-STYLE) *Rolls*

### Preparation

Make a yeast dough from the above ingredients. Cover the dough and proof it at room temperature for about 15 minutes, then briefly knead it. Repeat this step again. After proofing, divide the dough into pieces weighing 75 g, make them into a round shape and place them on a greased metal tray. Place the pieces of dough next to each other and spread butter liberally onto the outer edges to prevent them from baking together. Now cook them in the proofing cabinet for approximately 2 hours at 30°C and 85 % humidity. After proofing, use your thumb to make a small indent on the surface of the dough pieces.

Fill each recess with about 25 g of Darbo **bake-stable apricot fruit filling**. For this it is best to use a piping bag with a large spout. After filling, bake at 210°C (temperature decreasing) until golden brown in colour, for about 20 – 25 min. During baking, keep the draft closed and add a little steam occasionally. Finally, brush the baked buchtel rolls with melted butter and sprinkle with cinnamon sugar.







## Apricot Danish pastry cake ring

### Utensils

1 ring cake tin 28 cm in diameter, separating fat for spraying the baking tin

### Ingredients for approx. 10:

- 800 g Danish pastry (ready-made)
- 800 g Darbo Frutta apricot (art. no. 035333)
- 500 ml milk
- 20 g vanilla sugar
- 100 g melted butter
- 37 g vanilla custard powder (for making 500 g vanilla creme)

### Glazing

- 200 g finely strained Darbo apricot bakery jam (art. no. 036545)
- Fondant for glazing
- Flaked roast almonds for sprinkling



## APRICOT *Danish pastry cake ring*

### Preparation

Bring approximately  $\frac{1}{2}$  of the milk to the boil with the vanilla sugar. Stir the remainder of the milk thoroughly into the custard powder and then add it to the hot milk. Now bring to the boil to make a vanilla creme and set this aside to chill afterwards.

500 g of ready-made vanilla creme can be used as an alternative.

### Method

Spread the cold vanilla creme onto the Danish pastry.

Spread the Darbo apricot fruit filling directly and evenly onto the vanilla creme. Roll up the Danish pastry with the filling added. Place it into the ring cake tin with the underside of

the roll facing upwards. Finally, press together the two ends of the roll, and brush the Danish pastry with the melted butter once before and once during baking.

### Baking

Bake at 175° C for about 45 to 50 minutes a pre-heated oven. After baking, allow the cake to cool down in the tin and then tip it out. Coat the Danish pastry cake ring with finely strained **Darbo apricot fruit filling and glaze with fondant**. Finally, sprinkle the flaked almonds onto the glazing.





## Fruity cream cheese Strudel

### Strudel dough ingredients

- 250 g fine wheat flour
- 1 pinch salt
- 1 tablespoon of cooking oil
- Approx. 125 ml lukewarm water
- Some oil
- Flour for finishing the dough

### Curd cheese mixture ingredients

- 500 g curd cheese (quark cheese 20 % fat)
- 100 g sour cream
- 100 g soft butter
- 60 g powdered sugar
- 1 pinch salt
- ½ lemon – untreated (zest and juice)
- 1 vanilla pod – the pulp
- 6 eggs (separated)
- 60 g crystal sugar
- 2 tablespoons of corn starch or corn flour
- 60 g raisins
- 1 egg and some melted butter for brushing
- Approx. 300 g Darbo Frutta strawberry bake-stable fruit filling (art. no. 033698)



# FRUITY CREAM *Cheese Strudel*

### *Making the strudel dough*

Heap the flour onto a worktop and knead it with the other added ingredients to make a smooth, soft dough. Brush the dough ball with the cooking oil, wrap it in cling film and if possible refrigerate it overnight.

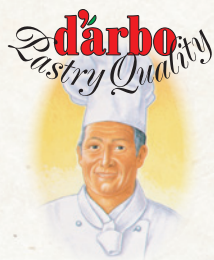
### *Making the curd cheese mixture*

Stir the soft butter with the powdered sugar, the juice and zest of the lemon, the salt and the vanilla pod until it is fluffy. Next, gradually stir the egg yolk into the butter mixture. Add the curd cheese, sour cream, custard powder and raisins. Whip the egg white and the crystal sugar to make a greasy mixture and carefully fold this into the curd cheese mixture.

### *Making the strudel*

Stretch the strudel dough with the backs of your hands so that it is wafer thin. Now brush the dough with a little melted butter and distribute the curd cheese mixture over 2/3 of the dough surface. Distribute the **Darbo strawberry fruit filling** over the curd cheese mixture and roll up the strudel from one side. Place the strudel onto a metal baking tray lined with baking paper with the underside facing down, and brush it with the whipped egg. Cook until golden brown at 165° C for about 40 minutes.





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