



## RULES FOR NOMINATION: PASTRY

### TASKS

Task 1 <i>Technical task</i>	<p>Cookies: prepare dough and bake 1 kg of cookies according the recipe (Annex No. 1)</p> <ul style="list-style-type: none"> <li>• Preparation and decoration according the recipe.</li> </ul>
Task 2	<p>Cakes: make 2 cakes 500 g weight each and present them.</p> <ul style="list-style-type: none"> <li>• Honey dough, two types of fillings (cream, mousse);</li> <li>• Mandatory product: cranberries;</li> <li>• With the obligatory use of a secret product;</li> <li>• Chocolate or crispy decoration;</li> <li>• Mandatory: secret product from mystery basket.</li> </ul>
Task 3	<p>Tartlets: make 6 pcs tartlets of 10 cm diameter each and present them.</p> <ul style="list-style-type: none"> <li>• Gluten free sand dough;</li> <li>• Mandatory: two types of fillings (cream, mousse);</li> <li>• Mandatory product: apple;</li> <li>• Decorations.</li> </ul> <p>Participants can use hosts forms for tartlets or bring their own.</p>
Task 4	<p>Buns: prepare sweet yeast dough and bake buns of equal weight (10 pieces, 60 g/each, with apple filling).</p> <ul style="list-style-type: none"> <li>• Mandatory: secret product from mystery basket.</li> <li>• Decorations.</li> </ul>

### IMPLEMENTATION PROGRESS

The participant's serial number is determined by lot.

For tasting and sensory evaluation of the dish, the participant's number is coded.

All participants start working at the same time.

Time	Activities
<b>Day 1</b>	
9:00 – 9:10	Meeting with judges and participants. Brief instructions on the tasks and the course of competition.
9:10 – 9:20	Presentation of the first and second days of work tasks and working time
9:20 – 9:30	Adjustment of recipes
9:40 – 9:50	Workplace, inventory preparation and product assembly
9:55 – 16:00	Completion of tasks. Preparing semi products for other tasks.
16:00	Serving – tasks No. 1 (technical task) and No. 4.
16:00 – 16:30	Workplace arrangement
16:30 – 17:00	Reflection, feedback with judges
<b>Day 2</b>	
9:00 – 9:05	Meeting of judges and contestants
9:05 – 12:30	Completion of the other tasks
12:30	Serving tasks No. 2 and No. 3
12:30 – 13:00	Workplace arrangement
13:00 – 13:30	Reflection, feedback with judges



Recipe of cookies “Žara“ (“Glow“)

No.	Ingredients	Amounts, g.		Total, g.
		Dough	Surface	
1.	Wheat flour	585+100 (for rolling)		685
2.	Sugar		50	50
3.	Butter	340		340
4.	Eggs		1 pcs.	1 pcs.
5.	Salt	1		1
6.	Lemon acid	1		1
7.	Sour cream	300		300
			Total:	1000 g.

Process:

- Prepare chopped dough, first – to chop flour with butter.
- Pour sour cream with salt and lemon acid into flour and butter mix and make dough.
- Cool the dough at least 30 minutes.
- Roll till 5 mm and to form rhombus and halfmoon cookies, cover suffer with mixed eggs and sugar and bake cookies.
- Get 0,5 kg rhombus and 0,5 kg halfmoon cookies.



**MATERIALS**

Materials	Description	Notes
<i>GROCERIES</i>		
Sugar		
Dodo sugar	Dark muscovado, light muscovado, demerara, golden caster, coffee crystals	
Salt		
Almond flour		
Flour 550D	Wheat	
Corn flour		
Oat flour		
Honey	Natural	



Sunflower oil	Refined	
Icing sugar		
Starch	Corn, potato	
Glucose	Liquid	
Yeast	Wet (pressed)	
<i>FRUITS, BERRIES, SEEDS, SPICIES</i>		
Lemon		
Apple		Mandatory product for task No. 3
Cranberries	Frozen	Mandatory product for task No. 2
Raspberries	Fresh,	
Marmalade	Apple	
Jam	Apricot	
Frozen purees	Raspberries, apple, mango, passion fruit	
Raisins		
Cardamom		
Vanilla sugar		
Mint	Fresh	
Cinnamon		
Poppies		
<i>MILK AND MILK PRODUCTS</i>		
Milk	3,2 – 3,5 % fat	
Butter	82 % fat	
Cream	35 % fat	
Cream cheese	Philadelphia type	
Mascarpone		
Condensed milk with sugar		
<i>THE OTHER PRODUCTS</i>		
Baking powder		
Soda		
Eggs	M, L size	
Cocoa powder		
Gelatin sheets	200 bl	
Rhum, banana flavor		
White chocolate		
Black chocolate	72 %	
Milk chocolate		
The essence of brandy		
Hazelnuts		
Almond nuts		
Almond chips		



Neutral decor gel		
Food colours for chocolate	Red, yellow, green, blue	
Food colours water dissolve	Red, yellow, green, blue	

### EQUIPMENT

No.	Equipment	Notes
1.	Convection oven	8 tins
2.	Rotation oven	12 tins
3.	Pad oven	Stone sole
4.	Refrigerator	3 refrigerators
5.	Induction cooker	movable
6.	Freezer	-18 °C
7.	Planetary mixer	5 l
8.	Hand mixer	
9.	Blender	
10.	Nut crusher	
11.	Rolling machine	
12.	Freezer	-30 °C
13.	Microwave oven	
14.	Weights	0,001 – 5,0 kg
15.	Dividing – rounding machine	
16.	Refrigeration – raising machine	
17.	Dough raising ovens	
18.	Presentation trays	