

Valio
food
solutions



VALIO FOOD SOLUTIONS
FOR BAKERY

Valio
BUTTER
for better
BAKED GOODS



KEEP YOUR CUSTOMERS COMING BACK FOR MORE – BAKE WITH REAL BUTTER

Sweet or savoury. Leafy or crumbly. Rich or delicate. Whatever you are baking, Valio butter gives your products an inimitable fresh taste of butter, a fantastic structure and a delicious golden-brown appearance.

I consider myself the luckiest Bakery Consultant in the world, because at Valio, I get to work with the best butter in the world. And you can too!

I put together a recipe book to help you make the best of Valio butter in professional baking. With these recipes, you can treat your customers to delicious moments that will keep them coming back for more.

I hope these ideas spark your imagination and spice up your business!

Happy baking!

Mika Parviainen
Bakery Consultant,
Valio



BRIOCHE WITH CREAM FILLING page 4

Berries and cream are the perfect match for the light and airy brioche pastry dough. The mouth-feel of this rolled dough is butter at its best.



SUMMER DANISH page 5

This is a warm and sweet summer day on a plate. The freshness of the quark-yoghurt and lemon curd filling cuts the richness of this wonderfully flaky Danish pastry dough. Finish off with whatever berries or fruits are in season.



PALMIERS page 6

Palmiers would not be palmiers without a super flaky texture. To finish off the deliciousness, the butter and sugar melt together to form a melt-in-the-mouth caramelised crunch and a beautiful golden-brown colour.



CHICKEN, COCONUT & GINGER PIE page 7

A crispy, buttery crust hides a wonderfully moist and flavourful chicken filling. Butter makes the soft coconut and rice porridge glossy and rich, and freshly grated ginger gives the pie that extra fresh zing.



LEMON MERINGUE DANISH PASTRY page 8

Delight on every bite! This classic is a firework of taste and texture. The crispy, buttery pastry compliments the airy softness of the Italian meringue and the fresh tang of lemon.



SALMON VOL-AU-VENT page 9

The perfectly laminated puff-pastry cradles a creamy smoked salmon filling. The natural taste of pure butter compliments the delicate taste of cold-smoked salmon, making it the hero of the pastry.



Brioche with cream filling

MAKES 80

CROISSANT DOUGH

- 1.000 kg water
 - 0.075 kg skim milk powder
 - 0.030 kg salt
 - 0.050 kg sugar
 - 0.100 kg yeast
 - 0.200 kg eggs
 - 0.100 kg Valio butter
 - 1.900 kg wheat flour
 - 1.400 kg Valio butter for rolling
- 4.855 kg 80 pastries at 0.061 kg

FILLING

- 2.000 kg rich strawberry filling
- 1.000 kg fresh berries
- 3.000 kg whipping cream
- 0.200 kg sugar

6.200 kg 80 pastries at 0.078 kg
Total weight 11.055 kg

Mix other dough ingredients with cold water. Don't knead! Roll the 8-10-degree butter into the dough 1x3 and 1x4. Cover the dough with plastic and let it rest in a cold room for 15 minutes. Roll the dough 1x3. Cover the dough with plastic and let it rest in a cold room for about an hour. Roll the dough into 4 mm thick sheets, 25 cm wide. Roll up the sheet and cut into 2 cm pieces. Place the pieces into capsules. Prove the brioche. Bake at 210 °C for about 20 minutes. Steam before baking. Cool the brioche. Split open. Fill the brioche with strawberry filling, cream, and berries.



This recipe works wonderfully around the year, as Valio butter has a stable quality all year round. Just top the pastries with whatever berries or fruits are in season.

Summer Danish

MAKES 80

DANISH PASTRY DOUGH

- 1.000 kg water
 - 0.075 kg milk powder
 - 0.025 kg salt
 - 0.150 kg sugar
 - 0.100 kg yeast
 - 0.400 kg eggs
 - 0.050 kg Valio butter
 - 2.200 kg wheat flour
 - 1.500 kg Valio butter for rolling
- 5.500 kg 80 pastries at 0.069 kg

FILLING

- 2.000 kg quark-yoghurt filling
 - 2.000 kg lemon curd filling
- 4.000 kg 80 pastries at 0.050 kg

TO DECORATE

- 1.000 kg fresh berries
- 1.000 kg 80 pastries at 0.012 kg
Total weight 10.500 kg

Soak all the basic ingredients for the dough in water, except the butter and the flour. Mix in the cold flour and soft butter. Don't knead! Roll the 8-10-degree butter into the dough 2x3. Cover the dough with plastic and let it rest in a cold room for 15 minutes. Roll the dough 1x3. Cover the dough with plastic and let it rest in a cold room for about an hour. Roll the dough into 3.5 mm thick sheets. Cut into 9x9 cm pieces. Cut the pieces with a half-circle mould and fold. Place the pieces on the baking tray. Prove the Danish pastries. Pipe the quark-yoghurt filling on the surface. Bake the pastries at 220 °C for around 12 minutes. Pipe the lemon curd filling after baking and decorate with berries.



“These sweet treats have so few ingredients that the premium quality and delicious taste of Valio butter really stands out.”

Palmiers

MAKES 135

PUFF-PASTE

1.400 kg water
0.030 kg salt
2.000 kg wheat flour
2.000 kg Valio butter for rolling
5.430 kg 135 pastries at 0.040 kg

TOPPING

0.800 kg sugar
0.800 kg 135 pastries at 0.006 kg
Total weight 6.230 kg

Mix salt and flour in cold water. Don't knead! Roll the 8-10-degree butter into the dough 2x4. Cover the dough with plastic and let it rest in a cold room for 30 minutes. Roll the dough 2x4. Cover the dough with plastic and let it rest in a cold room for at least two hours, preferably overnight. Roll the puff-paste to a 2.5 mm thick and 40 cm wide sheet. Spread sugar on the table. Spread the puff-paste sheet on the sugar. Spread sugar on the sheet. Use a rolling pin to roll the sugar into the sheet. Fold the long sides to the centre and pinch them together. Use a peg to press the centre closed. Fold the shape onto itself. Fold the long sides to each other. Cut into ca. 2 cm pieces. Place the pieces on the baking tray with the cutting surface on top. Don't crowd the sheet, palmiers expand during baking. Let the palmiers rest for an hour before baking. Bake the palmiers at 220 °C for about 14 minutes. Turn the palmiers around half way.



Chicken, coconut & ginger pie

MAKES 10

DOUGH

3.000 kg	wheat flour	0.080 kg	salt
1.500 kg	Valio butter	0.800 kg	Valio butter
0.026 kg	salt	0.112 kg	fresh ginger
0.680 kg	eggs	0.012 kg	dried chives
0.440 kg	water	0.160 kg	lime juice
5.646 kg 10 pastries at 0.565 kg		1.600 kg	roasted chicken breast, cubed

FILLING

1.600 kg	porridge rice	0.640 kg	leeks, sliced
2.000 kg	water	0.800 kg	fava beans
1.600 kg	coconut milk	1.050 kg	Sweet chili jam
		10.454 kg 10 pastries at 1.045 kg	
		Total weight 16.100 kg	

DOUGH: Mix the cold butter, flour, and salt into a crumbly mass. Add the water and eggs. Mix quickly.

FILLING: Boil the rice in water. Add the coconut milk and boil. Flavour the rice with butter, salt, lime, chives, and grated ginger. Allow to cool.

SHAPING: Roll the dough to a thickness of 2.5 mm. Place the dough into 20 cm diameter cake rings up to the top edge. Fill with rice filling, chicken, fava beans, leeks, and sweet chili jam in layers so that the rice filling is both on the bottom and the top. Place a dough lid on top. Flip and remove the cake ring. Egg wash surface. Knead the remaining dough and soften it with water. Roll the dough into 2.5 mm thick sheets and cut with a grid cutter. Open the grid and place it on the pie. Egg wash surface. Bake at 180 °C for around 60 minutes.




Lemon meringue Danish pastry

MAKES 80

1.000 kg	water
0.075 kg	milk powder
0.025 kg	salt
0.150 kg	sugar
0.100 kg	yeast
0.400 kg	eggs
0.050 kg	Valio butter
2.200 kg	wheat flour
1.500 kg	Valio butter

5.500 kg 80 pastries á 0.069 kg

FILLING

2.000 kg	lemon curd filling
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2.000 kg 80 pastries á 0.025 kg

ITALIAN MERINGUE

0.500 kg	sugar
0.240 kg	egg whites
0.100 kg	water

0.840 kg 80 pastries á 0.010 kg
Total weight 8.340 kg

Soak all the basic ingredients for the dough in water, except the butter and the flour. Mix in the cold flour and soft butter. Don't knead! Roll the 14-16 degree butter into the dough 2x3. Cover the dough with plastic and let it rest in a cold room for 15 minutes. Roll the dough 1x3. Cover the dough with plastic and let it rest in a cold room for about an hour.

Roll the dough into 3.5 mm thick sheets. Cut the dough into 25 cm wide strips. Roll the sheet up. Cut the roll into 69 g pieces. Place the pieces into capsules on the baking tray. Prove the Danish pastries. Pipe the lemon filling onto the surface. Bake the pastries at 220 °C for around 12 minutes.

ITALIAN MERINGUE: Heat the water and sugar to 120 °C. Add in a thin stream to the egg white foam. Whip into a smooth foam. Line the edge of the Danish pastry with meringue and brown with a kitchen blowtorch.




*Laminated to perfection!
Valio butter's plasticity guarantees easy rolling and flaky texture of puff pastry.*

Salmon vol-au-vent

MAKES 113

PUFF-PASTE

1.400 kg	water
0.030 kg	salt
2.000 kg	wheat flour
2.000 kg	Valio butter for rolling

5.430 kg 113 pastries at 0.048 kg

SALMON FILLING

1.500 kg	unflavoured cream cheese
1.500 kg	cold-smoked salmon fillet

0.700 kg	whipped cream
	salt
	white pepper

3.700 kg 113 pastries at 0.033 kg

TO DECORATE

1.500 kg	cold-smoked salmon fillet
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1.500 kg 113 pastries at 0.013 kg
Total weight 10.630 kg

Mix salt and flour in cold water. Don't knead! Roll the 8-10-degree butter into the dough 2x4. Cover the dough with plastic and let it rest in a cold room for 30 minutes. Roll the dough 2x4. Cover the dough with plastic and let it rest in a cold room for at least two hours, preferably overnight.

Roll the puff-paste into a 6 mm thick sheet and place on a baking sheet. Mark half of the sheet into 7x7 cm pieces and remove the centre with a 4.5 cm diameter round mould. Freeze and place on top of the whole puff-paste sheet. Cut the puff-paste sheets into pieces together. Place the pieces on baking trays. You can roll the trimmings into a thin collar and lids, if you want. Allow the vol-au-vent to rest for an hour before baking. Bake the vol-au-vent at 220 °C for about 15 minutes. Prepare the filling by whipping the cream and cream cheese together. Add the salmon, finely chopped. Season with white pepper and salt to taste. Fill the cooled vol au vent with salmon filling and decorate with salmon rosettes. Top with dill for flair.



VALIO BUTTER FOR BETTER BAKED GOODS.

Valio produces high-quality Finnish butter for bakery industry professionals who appreciate its plasticity, consistency and superior taste.

Valio's high quality Finnish butter – including our lactose free variety – is clearly appreciated worldwide by baking industry professionals who appreciate its plasticity, consistency and superior taste. The key ingredient of Valio butter is always fresh Finnish cream. Valio butter is also a 100-percent natural product with no additives.

Consumers are increasingly searching for products with natural quality, provenance and real values. Valio butter is steeped in history, tradition and heritage, which answer the needs of those looking for an authentic moment of indulgence.

In 2018, Valio unsalted butter took home gold medals at both the World Championship Cheese Contest in Wisconsin, USA, and the world's biggest cheese show in Nantwich, England.



HIGH QUALITY VALIO BUTTER

One of the most important criteria for our bakery customers is consistent quality: our northern climate, pure environment and word-class expertise combine to deliver the best butter in the world throughout the year. It is especially well suited for laminated dough and leafy end products such as puff pastry and croissants, and has a reputation for enhancing the appearance and taste of baked goods the world over.

Product	Product number	Package kg/l	Package/ mm	Units/ carton	Cartons/ pallet	Units/ pallet	Kg net/ pallet
Valio butter 25 kg unsalted	206001	25	388 x 284 x 257	1	40	40	1000
Valio butter 4 x 5 kg unsalted	3043	20	391 x 295 x 203	4	40	40	800
Valio butter 4 x 5 kg HYLA® slightly salted	3063	20	391 x 295 x 203	4	40	40	800
Valio Eila® butter 4 x 5 kg lactose free slightly salted	3094	20	391 x 295 x 203	4	40	40	800
Valio Eila® laminated butter 4 x 5 kg lactose free unsalted	130343	20	391 x 295 x 203	4	40	40	800
Valio Eila® butter 25 kg lactose free unsalted	31064	25	388 x 284 x 257	1	40	40	1000
Valio butter 25 kg unsalted sweet cream	206022	25	388 x 284 x 257	1	40	40	1000
Valio butter 25kg salted	220082	25	388 x 284 x 257	1	40	40	1000



Valio operates according to the following standards
FSSC certificate is valid at the following factories: Haapavesi, Joensuu, Jyväskylä, Lapinlahti, Seinäjoki, Suonenjoki, Turenki. BRC Food certificate is valid at the Vantaa factory.



Valio operates according to standard
SFS-EN ISO/IEC 17025 (see www.finas.fi)

ISO17025 certificate is valid in Helsinki T022, Seinäjoki and Lapinlahti T169 testing laboratories.



Valio is a member of



TOGETHER WITH MAKE PEOPLE EAT AND FEEL BETTER

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