



Food Preparation Machines
Made in Sweden



**Preparation for Patisseries
Confectioners and Bread bakeries**

CONFECTIONERS



PÂTISSERIES



ICE CREAM AND SORBETS



BREAD AND PRE-PREPARED SANDWICHES



” *HALLDE has prepared advice and tips on how HALLDE machines and equipment can be used by patisseries, confectioners and bakeries. The basic concept is based on raw materials that are processed to create taste sensations and textures and even financial benefits when everything is prepared from scratch.*



Create textures for taste sensations

It's easy to create your own unique flavours for confectionery, pastries and breads aided by a HALLDE machine in the kitchen. Select materials based on taste, availability and season. Machine and cutting tools based on the desired cutting result in terms of texture and shape.

Which machine do you need?

HALLDE VERTICAL CUTTER BLENDER/MIXER

In a HALLDE Vertical Cutter Blender/Mixer, it takes seconds to chop coarsely, mince and even grind – but if you prefer to quickly mix a crème, a Vertical Cutter Blender/Mixer is also the right machine for you. You select the ingredients and decide the flavours – the preparation time determines the texture. If you want to make a ganache, for example, you increase the preparation time to allow the chocolate to melt into the warm cream, creating an emulsion.



HALLDE VEGETABLE PREPARATION MACHINES

In a HALLDE Vegetable Preparation Machine, you can slice, shred, dice, crimp and shred fruit, vegetables and cheese into pieces of different sizes. Whether you want to dice strawberries for your Danish pastry, cut thin apple slices for a Tarte Fine, serve fruit salad or flavour bread with beetroot, a HALLDE Vegetable Preparation Machine is perfect. Select ingredients and cutting tools based on desired taste and shape.



HALLDE COMBI CUTTER

The HALLDE Combi Cutter is a combined Vegetable Preparation Machine and Vertical Cutter Blender/Mixer in the same machine. The Combi Cutter combines the advantages of a Vertical Cutter Blender/Mixer and a Vegetable Preparation Machine in a single appliance!



HALLDE PREPARATION TIPS FOR

Patisseries

Using HALLDE machines allows you to prepare a variety of garnishes, crèmes and fillings. Let HALLDE's various options inspire you to compose your own taste sensations, refining the ingredients and maintaining optimum quality.

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Patisserie products mainly comprise sweet bakery products but can also be accessories like sweet fruit fillings or frosting. Vary taste and texture according to availability and desired texture.

Garnishes and toppings

– for baked goods including muffins, Danish pastries and gateaux

COCONUT CRISP



ALMOND CRISP



CRUMBLE



GANACHE



TART



LEMON CURD TARTLETS



***A curd emulsion** – can be made quickly and easily in a Vertical Cutter Blender/Mixer or Combi Cutter*

Make your own combination of flavourings for various baked goods, pies and fillings. Chop, mix, mix, cut or grind – in a HALLDE Vertical Cutter Blender/Mixer, Combi Cutter or Vegetable Preparation Machine.

Be inspired by our photo suggestions and use the table on the next page – showing which machine you should use for the preparation of your ingredients.



GANACHE



✓ ***Tips:***

- Prepare the ganache directly in the machine – dilute with cream heated to the desired thickness.
- Soak the lemons and also use the zest for the curd.

HAZELNUT CAKE



SWEDISH LENT BUNS



MARZIPAN



Nut and seed pastes and marzipan – for different baked goods, including buns and cakes. Chop, mix and blend in a Vertical Cutter Blender/Mixer or Combi Cutter.



POPPY SEED PASTRIES

✓ *Tips:*

- Release the nutrition in seeds, nuts and almonds by soaking them before preparation.
- If you want an aroma of toasted nuts and almonds – roast first, then soak.



NOUGATINE/CARAMEL



WHAT ARE YOU PREPARING?

WHICH MACHINE?

Suggestions on what you can prepare in a HALLDE	HALLDE Vegetable Preparation Machines	HALLDE Vertical Cutter Blender/Mixer	HALLDE Combi Cutter
GARNISH/TOPPING – FOR MUFFINS, DANISH PASTRIES, GATEAUX, TARTLETS, ETC.			
COCONUT CRISP	X		X
ALMOND CRISP	X		X
CUP CAKE FROSTING		X	X
CRUMBLE		X	X
CURD – EMULSIONED CREMES, e.g.			
TARTS		X	X
TARTLETS		X	X
ÉCLAIRES		X	X
PETIT CHAUD		X	X
NUT AND SEED PASTES AND MARZIPAN – fillings for different baked goods, e.g.			
HAZELNUT CAKE/MACAROONS		X	X
SWEDISH LENT BUNS		X	X
MARZIPAN		X	X
NUT PIE		X	X
SUGAR PASTE/MARZIPAN		X	X
TOSCA CAKE		X	X
NOUGATINE AND CARAMEL		X	X
POPPY SEED PASTRIES		X	X
FRUIT AND VEGETABLES – grated, sliced or diced for example.			
CARROT CAKE	X		X
FRUIT SALAD/CHIAPUDDING	X		X
TARTE FINE/APPLE PIE	X		X
SQUASH/PUMPKIN PIE	X		X
APPLE COMPOTE	X		X
DOUGH, MIXTURE AND BAKED GOODS – chopped, blended or mixed for example.			
CHEESECAKE		X	X
PIE DOUGH		X	X
SHORTCRUST PASTRY		X	X
MACAROONS - GANACHE AND ALMOND FLOUR		X	X
FILLINGS FOR BUNS		X	X

PUMPKIN PIE



GRATE CARROTS FOR CARROT CAKE



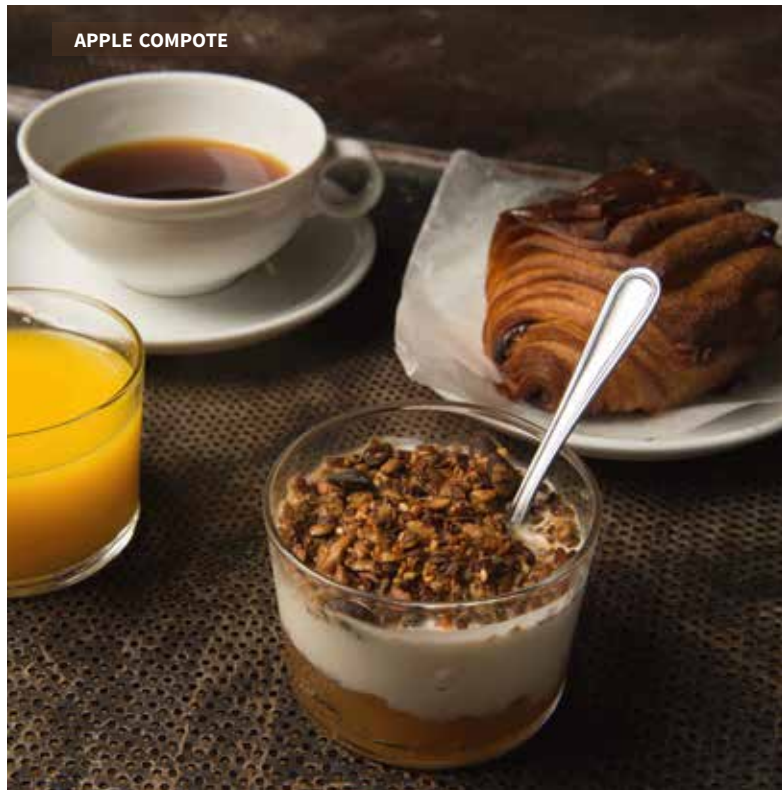
Fruit and vegetables

– Slice, dice or shred fresh seasonal vegetables and fruits in a Vegetable Preparation Machine or Combi Cutter

APPLE COMPOTE



APPLE COMPOTE



DICE APPLES FOR FRUIT SALAD OR COMPOTE



FRUIT SALAD FOR CHIAPUDDING



FILLING FOR BUNS



✓ *Tips:*

- Dry yesterday's leftover buns and make amazing biscuits, sweet crumbs or mix them into a smoothie.
- Make your own vanilla sugar from old, dried vanilla pods, quickly and easily in a Vertical Cutter Blender/Mixer!

Dough, mixture and baked goods – chop, mix, blend and grind in a Vertical Cutter Blender/Mixer or Combi Cutter

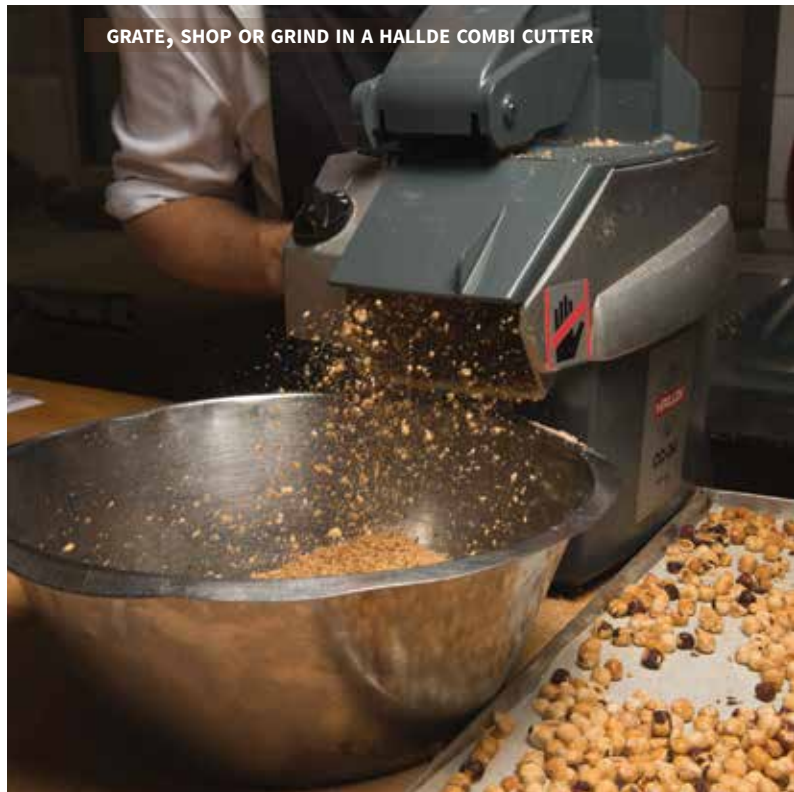


MACAROONS

MACAROON MIXTURE



GRATE, SHOP OR GRIND IN A HALLDE COMBI CUTTER



SHORTCRUST PASTRY




HALLDE PREPARATION TIPS FOR

Confectionery

“ Confectionery consists of carefully crafted sweets. Confectionery typically consists of chocolate with various fillings or marzipan in different forms and flavours. Pralines and candied fruit dipped in chocolate, are some examples.

WHAT ARE YOU PREPARING?

WHICH MACHINE?

Suggestions on what you can prepare in a HALLDE	Preparation	Examples of flavourings	Which HALLDE machine?
 <p>PRALINES</p>	Ganache, pralines and crèmes	Raspberry, liquorice, passion fruit, lemon, black-currant, etc.	Vertical Cutter Blender/Mixer Combi Cutter
 <p>CHOCOLATE BRITTLE</p>	Chopped flavourings	Almonds, pecans, macadamia nuts, hazelnuts, pistachios or walnuts	Vertical Cutter Blender/Mixer Combi Cutter
 <p>GIANDUJA</p>	Minced flavourings	Peanuts, almonds and hazelnuts with chocolate	Vertical Cutter Blender/Mixer Combi Cutter




✓ *Tips:*

- To achieve the desired texture, it is important to know how the ingredients will react to friction and different temperatures – experiment!
- Prepare jam in a Vertical Cutter Blender/Mixer or Combi Cutter if you want it to be smooth.
- Let the ganache emulsify directly in the machine for the best results.



WHAT ARE YOU PREPARING?

WHICH MACHINE?

Suggestions on what you can prepare in a HALLDE	Preparation	Examples of flavourings	Which HALLDE machine?
<div>MACAROONS</div> 	Ganache and almond flour	Chestnut, lemon, vanilla, chocolate, hazelnut and lime	Vertical Cutter Blender/Mixer Combi Cutter
<div>MARMALADE</div> 	Strips, slices and cubes	Orange, fig, lemon, cedro and pears	Vegetable Preparation Machine Combi Cutter
<div>JAM</div> 	Cubes	Mango and strawberries	Vegetable Preparation Machine Combi Cutter

HALLDE PREPARATION TIPS FOR

Ice cream and sorbets



Make an ice cream or sorbet base and mix the ice cream in batches, varying the flavourings with fruit, nuts, chocolate, herbs or whatever is available!

ICE CREAM – examples of flavours:

Apple/ginger, mint/lime, cardamom, sea buckthorn, vanilla/ chamomile, almond/honey, chocolate, strawberry, salty caramel



For smooth flavourings
– mix in a HALLDE Vertical Cutter Blender/Mixer or Combi Cutter to the desired texture

For coarser flavourings
– mix for just a few seconds in a HALLDE Vertical Cutter Blender/Mixer or Combi Cutter for a coarser flavouring with bits

SORBET – examples of flavours:

Lingon berries, orange, mango, black currant/lime, blueberry/lime, kiwi, raspberry and passion fruit



SORBET



MIX ALMONDS IN A VERTICAL CUTTER BLENDER/MIXER



FRUIT AND NUT ICE CREAM



PREPARING STRAWBERRY ICE CREAM



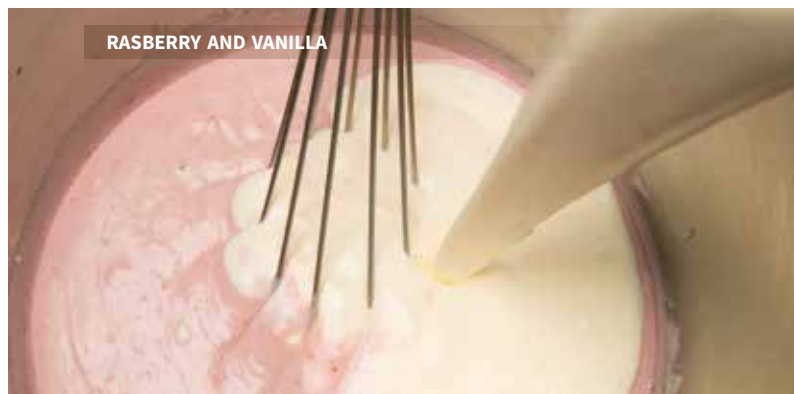
✓ *Tips:*

- Create your own balance between sweetness, saltiness and acidity by making everything from scratch.
- Make use of yesterday's baked goods – chop them up in a Vertical Cutter Blender/Mixer and add ice cream base.
- Mix fruit compote and use as flavouring.

CHOP CARDAMOM



RASBERRY AND VANILLA



HALLDE PREPARATION TIPS FOR

Bread and pre-prepared sandwiches



Bread is a good source of fibre and essential vitamins and minerals, including iron. Flavour your bread with spices, dried fruits, nuts, seeds and vegetables.



Baking bread – with flavourings

WHAT ARE YOU PREPARING?

WHICH MACHINE?

Flavourings	Preparation	HALLDE Vegetable Preparation Machines	HALLDE Vertical Cutter Blender/Mixer	HALLDE Combi Cutter
CARROTS	Grate	X		X
BEETROOT	Dice/shred	X		X
APRICOTS	Slice/chop	X	X	X
PLUMS	Slice/chop	X	X	X
CHEESE	Grate	X		X
SEA SALT	Grind		X	X
HERBS AND SPICES	Mix		X	X

Accessories for bread

SALAD	Slice	X		X
CUCUMBER	Slice	X		X
BELL PEPPER	Slice	X		X
TOMATO	Slice	X		X
TAPENAD	Slice		X	X
PESTO	Slice		X	X

FRUIT BREAD



CHEESE ROLL



✓ *Tips:*

- Profit from your spoilage – dry old bread, and make breadcrumbs in a Vertical Cutter Blender/Mixer.
- Flavour the breadcrumbs with sugar and cinnamon for baked goods, or with herbs and spices for breading.
- Make use of leftover pieces of cheese and grate them to use on cheese rolls.

DICE, SLICE OR SHRED



PREPARE BREADCRUMBS IN VERTICAL CUTTER BLENDER/MIXER



GRIND SEA SALT



PREPARE BREADCRUMBS FROM DIED BREAD AND DILL SPRIGS



MIX TAPENADE IN A VERTICAL CUTTER/MIXER
OR COMBI CUTTER

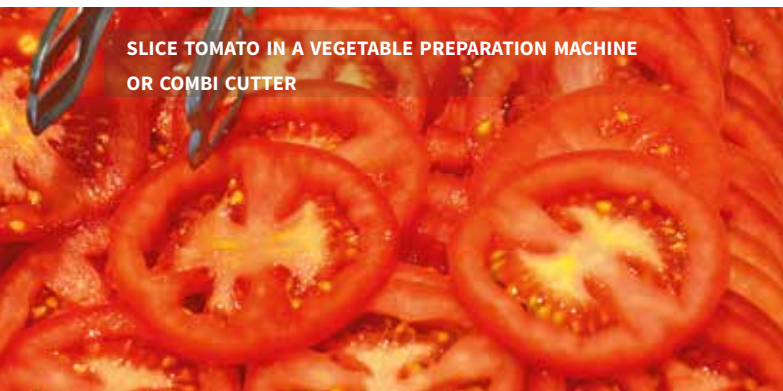
Pre-prepared sandwiches – with delicious flavouring

✓ *Tips:*

- Lettuce, cucumbers, peppers and tomatoes are easily sliced in a Vegetable Preparation Machine or Combi Cutter.
- Mix your own pesto or tapenade simply in a Vertical Cutter Blender/Mixer or Combi Cutter.
- Season butter with spices and herbs in a Vertical Cutter Blender/Mixer or Combi Cutter.



SLICE TOMATO IN A VEGETABLE PREPARATION MACHINE
OR COMBI CUTTER



SLICE CUCUMBER IN A VEGETABLE PREPARATION MACHINE
OR COMBI CUTTER



OFFER PRE-PREPARED SANDWICHES



MIX TAPENADE IN A VERTICAL CUTTER BLENDER/MIXER





Read more about HALLDE Vegetable Preparation Machines

HALLDE VEGETABLE PREPARATION MACHINES

HALLDE's range of Vegetable Preparation Machines includes eight models with a capacity of 2-60 kg/minute. All models have large feeders, making it easy to prepare large vegetables, such as iceberg lettuce. The machines have a wide range of cutting tools for slicing, shredding, grating, making julienne cuts and dicing in a variety of dimensions.

HALLDE's Vegetable Preparation machines operate at speeds optimised to provide the best possible cutting performance – in turn, maintaining nutritional value and preventing liquid from being pressed out during processing. This reduces oxidation and give longer durability.





p. 18 – CHOOSE THE RIGHT MACHINE



Read more about HALLDE Combi Cutters



HALLDE COMBI CUTTER

The HALLDE Combi Cutter is a combined Vegetable Preparation Machine and Vertical Cutter Blender/Mixer in the same machine.

The Combi Cutter combines the advantages of a Vertical Cutter Blender/Mixer and a Vegetable Preparation Machine. The machine operates in the same way as a HALLDE Vertical Cutter Blender/Mixer, with specially designed blades and scraper system. This provides lightning fast processing. When used as a Vegetable Preparation Machine, it can slice, shred, grate, crimp and dice.

Like a Vegetable Preparation Machine, HALLDE's Combi Cutters have a capacity of 2 kg/minute and, like a Vertical Cutter Blender/Mixer, a gross capacity of 3 litres, equivalent to as many as 80 portions.





Read more about HALLDE Vertical Cutters

HALLDE VERTICAL CUTTER BLENDER/MIXER

HALLDE's range of Vertical Cutter Blenders/Mixers includes six models with a capacity of 3-6 litres gross volume. All models handle both cooked and raw foods – dry as well as liquid-based. This means that the flavour, nutritional content and calorie density are fully maintained during preparation.

HALLDE's Vertical Cutter Blender/Mixer operates at two speeds, 1,500 rpm and 3,000 rpm – making it easy to obtain precisely the required consistency.

Specially designed blades and a unique scraper-system make preparation super-fast – which, in turn, minimises the extent to which the food is heated, thus safeguarding quality and nutritional content.





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