

PASTRY RECIPE DEVELOPMENT

Batch No. _____

Recipe Name:

Date:

Base Flour:

Target Yield:

INGREDIENT	BAKER'S %	WEIGHT (G)	NOTES/BRAND
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INGREDIENT	BAKER'S %	WEIGHT (G)	NOTES/BRAND
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TOTAL 100%

PROCESS & TECHNIQUE

OBSERVATIONS & RESULTS

ADJUSTMENTS FOR NEXT ITERATION