BAKKERIJ FUNK

YOUR PLANT BASED BAKING GUIDE



*ENGLISH EDITION

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KANEEL
BOUILLON
GEBROKEN LINZAAD
BAK SODA
CHIA ZAAD
ZOUT
CLIPS
BAKPOEDER

WHY A BAKING BOOK?

At FUNK, we believe there is room for everyone around the (baking) table. But is bringing out a book of our recipes not a bit over the top? Maybe even naïve or plain dumb? All the possible scenarios were discussed at length around our table. What if another baker starts baking our banana bread? Or a coffee bar starts making our carrot cake? Ultimately, we regard these possible outcomes as the biggest compliment anyone could pay us. What if we could all learn from each other and lift the entire baking community to a higher level in Antwerp and perhaps even further beyond? Our craft can only profit from such a spirit of adventure; one that can help put the Belgian culture of baking even more firmly on the map.

THE ORIGINS OF FUNK

And so we were convinced it would be a good idea to write this book. The FUNK baking book. 'You mean a funky baking book?' someone asked me. No, absolutely not. The name 'FUNK' refers to Funky, the frisky labrador that belonged to one of our co-owners, Lisa. Funky was an energetic dog and full of life. Her stomping ground was the Linkeroever in Antwerp, where she often went swimming in the lake. She loved life and food, especially food. Sadly, Funky passed away at the age of fifteen, only a day before Lisa went to check out a premises for FUNK in the Kronenburgstraat. That's why her dog's zest for life and adventurous spirit formed part of the inspiration behind our bakery, a place where people can come together to enjoy life!

FUNK is more than just a bakery;
it is an open studio where our bakers draw on their passion and expertise to deliver the best products in town. We work exclusively with high-quality and natural ingredients and use no preservatives. Our focus is on the artisanal aspect of baking, based on the rich tradition of baking in Belgium and inspired by the Belgian *joie de vivre* and Scandinavian minimalism. If you're looking for low-calorie baking, you will have to look elsewhere. But if it's craftmanship, flavour and passion you're after, FUNK is the place to be.

A PLACE FOR THE COMMUNITY

With FUNK, we also wanted to create a place for the local community; a hub where Antwerpians can come together, friends meet and everyone feels welcome. Whether it's for coffee and freshly baked carrot cake in the morning or a glass of natural wine in the evening, FUNK is a place where you can relax and enjoy the good things in life.

EXPANSION TO BERCHEM

Unfortunately, FUNK became popular so quickly that our local customers were often crowded out by large groups of tourists (particularly in the weekend). At the same time, we also wanted to increase our production. And why not, if it meant more people could enjoy our craftsmanship? So, FUNK Berchem was born out of necessity. A place where our bakers were given even more room to display their passion and creativity and, let's be honest, where they could enjoy the kind of professional working environment they fully deserved.


PAIN AU CHOCOLAT €2,80
CROISSANT €2,40
PRALINÉ CRUFFIN €3,90
SAFFRON BLOOD ORANGE €4.50
CINNAMON BISCOFF €3,90
APPLE MARZIPAN €3,90
PECAN PASTRY €4.50
KARDEMOM BUN €4.50
ALMOND CROISSANT €3,90
CHOCOLAT CUSTARD €3,90

PUFF PASTRY





BASIC RECIPE FOR PUFF PASTRY

FOR ± (2) KG OF DOUGH

INGREDIENTS

➔ **dough**
1 kg flour with medium to high protein content (or patent flour)
460 g cold water (ice water in the summer)
50 g fresh yeast or 16 g dried yeast (1/3 of the amount of fresh yeast)
150 g granulated sugar
100 g plant-based butter or margarine (for the dough)
20 g salt

➔ **lamination butter**
500 g high-fat plant-based margarine (at room temperature, ±18 °C)

MATERIALS

stand mixer with dough hook or paddle attachment
rolling pin (preferably one that's sturdy and smooth)
cling film & baking paper
measuring tape or ruler
flat worktop (preferably cool: steel, marble, granite or wood)

METHOD

➔ **make the dough**

01 Make sure all the ingredients are chilled. Use ice water in the summer.

02 Sieve the flour above the bowl of your stand mixer. Add the water, yeast, sugar and butter. Mix for 30 seconds to 1 minute at a low speed.

03 Add the salt after mixing so that it doesn't come into direct contact with the yeast. Knead for 8 to 10 minutes until you have a smooth and supple dough.

04 Shape the dough into a compact and flat rectangular block. Wrap tightly with cling film and leave to rest for at least 30 minutes in the fridge.

➔ **make the lamination butter**

01 Place the margarine between two sheets of baking paper. Roll out into a flat rectangle, around 2 cm thick and 32 x 17 cm.

02 Leave to harden in the fridge for 15 minutes. The butter should be hard but still soft enough to be able to roll it out.



ALMOND CROISSANTS

FOR ± 20 CROISSANTS

INGREDIENTS

20 croissants (freshly baked or 1 day old)

➔ **almond filling**
320 g butter
400 g cane sugar
400 g almond flour
60 g cornflour
8 g salt
20 g vanilla extract
60 g apple sauce
40 g aquafaba

➔ **almond frangipane**
140 g butter
140 g almond flour
140 g cane sugar

➔ **almond flakes**
for sprinkling

MATERIALS

2 piping bags

METHOD

➔ **almond filling & almond frangipane**

01 Melt the butter to a liquid.

02 Add all the ingredients for the filling to the mixing bowl of a stand mixer and mix for around 5 minutes with a paddle attachment at a medium speed. The filling should be light yellow in colour and homogenous.

03 Add the filling to the piping bag. If you don't have a piping bag, leave the filling in the bowl and add it to the croissants later with a spoon.

04 Add all the ingredients for the frangipane to the mixing bowl and mix with the stand mixer for around 5 minutes with a paddle attachment at a medium speed. Add the frangipane to a piping bag.

➔ **almond croissants**

01 Slice open the croissants with a breadknife.

02 Use the piping bag to spread a thin layer of almond filling evenly over one half of each croissant. Press the halves together again. Use around 60 grams of filling for each croissant.

03 Squeeze the frangipane in a zigzag on top of each croissant (± 20 grams).

04 Sprinkle the croissants with the almond flakes.

05 Arrange in two rows of four on a baking tray and bake for 14 minutes at 180 °C.





TONKA BEAN-STRAWBERRY PASTRIES

FOR ± 20 PASTRIES

INGREDIENTS

➔ **pastry cube**
1x basic recipe for puff pastry (see p. 30)
1x recipe for tonka bean pastry cream (see p. 106)
200 g granulated sugar
20 strawberries (± 250 g)

➔ **strawberry jam**
250 g strawberries, washed and topped, larger strawberries chopped
150 g granulated sugar
juice of 1/4 lemon

➔ **NB:**
You need very stiff cube moulds for this recipe. Stainless steel moulds are the best option, as they are less likely to burst from the pressure exerted by the dough in the oven. We use 6 x 6 cm cubes but 8 x 8 or 7 x 7 cm cubes are fine, too!

MATERIALS

stiff cube moulds (e.g., Pavoni)

METHOD

➔ **strawberry jam**

01 Mix the strawberries with the sugar and lemon juice in a large bowl. Set aside for 30 minutes to allow the strawberries to release their juices. This will add extra flavour.

02 Transfer the mixture to a large saucepan and bring to the boil while stirring. Leave to cook for 10 minutes on a medium-high heat. Stir regularly and use a spoon to remove any foam from the surface.

03 Pour the jam immediately into sterilised glass jars. Close tightly and turn upside down for 5 minutes to create a vacuum.

➔ **TIPS:**

01 Less sugar gives you a fruitier jam, but it won't keep as long.

02 For a smoother jam, puree the strawberries briefly.

03 Unopened: 6-12 months in a cool, dark spot. Store in the fridge after opening.

➔ **dough**
Use the puff pastry you made earlier.

01 Grease the cube moulds with butter or oil.

02 Roll out the dough until 4 mm thick and around 20 cm from top to bottom. Roll up the dough.

03 Cut into 80 gram pieces and transfer to the cube moulds.

04 Leave to rise for 1 hour at room temperature on a baking tray lined with baking paper.

05 Bake for 25 minutes at 180 °C in a preheated oven. Because of the specific shape of the mould, they need to be baked longer than other pastries (the hot air doesn't reach them as easily).

06 Remove the pastries from the moulds when they are still hot and moist. Roll them in the sugar. When they have cooled, make a hole for the strawberry in the least well-formed side.



➔ **tonka bean-strawberry**

01 Fill the cubes with the strawberry jam (around 10-15 grams) and then with the tonka bean pastry cream.

02 Chop the strawberries into slices and arrange them on top of the pastries.

FOCACCIA

MAKES 1

INGREDIENTS

500 g white flour
375 g water
12 g yeast
50 g sourdough
12 g salt
butter spray or extra butter, for greasing
50 g olive oil
15 g water
pinch of salt

METHOD

01 Mix the flour and water and leave to rest for 45 minutes.

02 Knead the flour with the water, yeast, sourdough and salt using a dough hook in a stand mixer for 4 minutes at a low speed and then for another 4 minutes at a high speed.

03 Place the dough in a tin or bowl greased with butter spray.

04 Fold the dough the same way as you do for sourdough bread every 45 minutes: from right to left and from left to right, and then into the middle. Do this three times!

05 Brush the dough evenly with 25 grams of olive oil. Store overnight in the fridge in a sealed tin or bowl.

→ **next day**

01 Place the dough on a baking tray (25 x 30 cm). Leave to rise for 45 minutes at room temperature.

02 Brush the dough with a mix of 25 grams of olive oil, water and a pinch of salt.

03 Make small holes in the dough with your fingers.

04 Bake the focaccia for 30 minutes at 230 °C in a preheated oven.

05 Place the bread immediately on a wire rack and allow it to turn nice and crunchy.


SPECIAL! VANILLA RASPBERRY € 4,5 -
CINNAMON Bi
:focaccia special!: €13
cherry vanilla custard €4,5
APPLE HAZ

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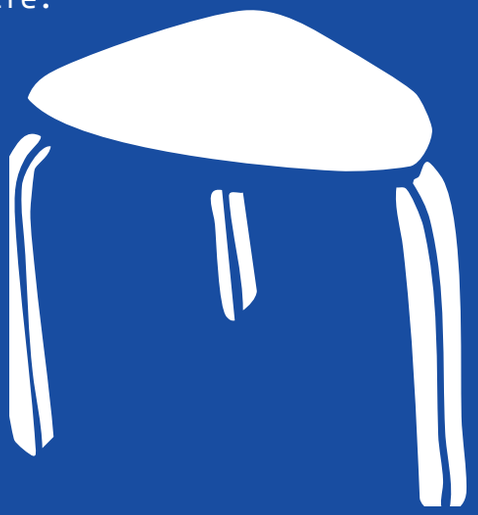
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FOR EVERYONE WHO WANTS PLANT-BASED BAKING TO BE SERIOUSLY DELICIOUS.

Bakkerij FUNK is a plant-based sourdough bakery in Antwerp, a labour of love that was inspired by the Have a Roll bakery run by the owners, Dennis Van Peel & Lisa Wynen. This book is a step-by-step guide to making the best cinnamon rolls, pistachio cruffins, almond croissants and lots more!

The name ‘FUNK’ refers to Funky, the frisky labrador that belonged to Lisa. Funky was an energetic dog and full of life. She loved life and food, especially food. Sadly, Funky passed away at the age of fifteen, only a day before we went to check out a premises for FUNK in the Kronenburgstraat. So, naming our bakery FUNK made perfect sense to us: a place where people can come together to enjoy life, just like Funky did!



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