



Below is a list of all the educational videos you will have unlimited access with SFBI videos:

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### **1: Preferments**

- 1.1 Comparison of Poolish
- 1.2 Comparison of Sponge

### **2: Dough Mixing**

- 2.1 Short Mix
- 2.2 Improved Mix
- 2.3 Intensive Mix
- 2.4 Double Hydration
- 2.5 Basic Autolyse
- 2.6 Autolyse with Liquid Preferments
- 2.7 Autolyse with Stiff Preferments
- 2.8 Mixing Sourdough Rye
- 2.9 Mixing 100 Percent Rye
- 2.10 Mixing 100 Percent Whole Grain
- 2.11 Sprouted Wheat
- 2.12 Sprouted Wheat Mixing Dough
- 2.13 Comparison of Mixes

### **3: Dough Folding**

- 3.1 Folding in Tub
- 3.2 Folding on Bench

### **4: Preshaping**

- 4.1 Preshape Baguette
- 4.2 Preshape Boule

### **5: Shaping Basic Shapes**

- 5.1 Shape Baguette
- 5.2 Shape Batard
- 5.3 Shape Boule
- 5.4 Seed Garnish



## **6: Shaping Rolls**

- 6.1 Shape Roll
- 6.2 Shape Kaiser Stamp
- 6.3 Shape Single Knot
- 6.4 Shape Double Knot
- 6.5 Shape Twist

## **7: Bagels**

- 7.1 Shape Bagels
- 7.2 Boiling and Seeding Bagels

## **8: Pretzels**

- 8.1 Shape Pretzels
- 8.2 Dipping and Panning Pretzels

## **9: Shaping Braided Breads**

- 9.1 Shape 2 Braids
- 9.2 Shape 3 Braids
- 9.3 Shape 4 Braids
- 9.4 Shape 6 Braids

## **10: Shaping Pan Bread**

- 10.1 Shape Pan Bread Batard
- 10.2 Shape Pan Bread 3 Boules
- 10.3 Shape Pan Bread Twist

## **11: Shaping Specialty Breads**

- 11.1 Shape Rye and Score
- 11.2 Shape Corn Bread
- 11.3 Shape Crown
- 11.4 Shape Fougasse
- 11.5 Shape Pain de Beaucaire
- 11.6 Shape Roasted Potato Bread
- 11.7 Shape Pear Buckwheat



## **12: Shaping French Regional Breads**

- 12.1 Shape Charleston
- 12.2 Shape Couronne Bordelaise
- 12.3 Shape Fendu
- 12.4 Shape Fer a Cheval
- 12.5 Shape Fleur
- 12.6 Shape Pain d'Aix
- 12.7 Shape Tabatiere
- 12.8 Shape Tordu
- 12.9 Shape Vivarais

## **13: Proofing**

- 13.1 Proof Comparison
- 13.2 Comparison of Proofing

## **14: Scoring**

- 14.1 Cutting Epi
- 14.10 Score Pan Bread
- 14.11 Score Sesame Flame
- 14.2 Score Baguette Proper
- 14.3 Improper Score Too Apart
- 14.4 Improper Score Too Steep
- 14.5 Improper Scoring
- 14.6 Various Scoring of Batard
- 14.7 Various Scoring of Boule
- 14.8 Various Scoring of Crown
- 14.9 Score Corn and Pear

## **15: Baking with a Commercial Oven**

- 15.1 Loading Crown
- 15.2 Loading from Basket
- 15.3 Loading Transfer Board Boule
- 15.4 Loading With Transfer Peel Baguette
- 15.5 Steam and Load
- 15.6 Loading Oven With Hand Peel
- 15.7 Venting Oven
- 15.8 Unloading
- 15.9 Cooling Pan Bread
- 15.10 Comparison of Baking
- 15.11 Comparison of Steaming



## **16: Laminated Viennoiserie**

- 16.1 Mix Croissant Dough
- 16.2 Sheeter
- 16.3 Prepare Butter Block Between Silicone Mats
- 16.4 Prepare Butter Block By Hand
- 16.5 Basic Method of Fat Enclosure
- 16.6 Alternate Method of Fat Enclosure
- 16.7 Lamination Double Fold
- 16.8 Lamination Single Fold
- 16.9 Chocolate Croissant
- 16.10 Traditional Croissant
- 16.11 Croissant Proof Comparison
- 16.12 Divide Danish Dough
- 16.13 Pinwheel Shaping
- 16.14 Snail Shaping
- 16.15 Variety Danish Shapes
- 16.16 Danish Filling

## **17: Non-Laminated Viennoiserie**

- 17.1 Mix Brioche
- 17.2 Shape Small Boule
- 17.3 Shape Brioche a Tete
- 17.4 Brioche Egg Wash
- 17.5 Brioche Tart Assembly
- 17.6 Brioche Proof Comparison
- 17.7 Shape Stollen
- 17.8 Shape Sweet Rolls
- 17.9 Shape Gibassier
- 17.10 Finishing Gibassier
- 17.11 Glaze Panettone
- 17.12 Cooling Panettone

## **18: Cookies: Cream/Sanding Methods**

- 18.1 Creaming Method Cookie
- 18.2 Sanding Method Cookie
- 18.3 Portioning Cookie Dough
- 18.4 Biscotti Panning and Make-up
- 18.4 Biscotti Panning and Make-up
- 18.5 Determine Doneness of Cookie



## **19: Cookies: Sponge Methods**

- 19.1 Sponge Method Whole Egg Brownie
- 19.2 Sponge Method Meringue French Macarons
- 19.3 Sponge Method Separated Lady Fingers

## **20: Tuiles**

- 20.1 Tuile Baking and Shaping
- 20.2 Tuile Make-up

## **21: Quickbreads: Mixing Methods**

- 21.1 Biscuit Method Butter Scone
- 21.2 Blending Method Cream Scone
- 21.3 Blending Method Madeleine
- 21.4 Blending Method Muffin
- 21.5 Creaming Method Coffee Cake

## **22: Quickbreads: Makeup**

- 22.1 Coffee Cake Make-up
- 22.2 Fresh-Frozen Fruit Scone Make-up
- 22.3 Scone Make Up

## **23: Pie Dough**

- 23.1 Flaky Pie Dough By Hand
- 23.2 Mealy Pie Dough by Machine
- 23.3 Portioning Pie Dough

## **24: Pie Fillings**

- 24.1 Pie Filling Pumpkin
- 24.2 Pie Filling Chocolate Cream
- 24.3 Pie Filling Cooked Fruit Juice
- 24.4 Pie Filling Cooked Fruit
- 24.5 Pie Filling Pecan
- 24.6 Pie Filling Uncooked Fruit

## **25: Pie Assembly**

- 25.1 Rolling and Lining Pie Dough
- 25.2 Pie Straight Cut
- 25.3 Pie Decorative Edges
- 25.4 Pie Blind Bake
- 25.5 Pie Assembly Double Crust
- 25.6 Pie Assembly Lattice Top



## **26: Tarts**

- 26.1 Line Tart Pan
- 26.2 Baked Tart Assembly

## **27: Puff Pastry: Method**

- 27.1 Traditional Puff Mix
- 27.2 Traditional Puff Pastry Fat Enclosure
- 27.3 Fat Enclosure and First Fold
- 27.4 Inverted Puff Beurrage Mix
- 27.5 Inverted Puff Lamination

## **28: Puff Pastry: Makeup**

- 28.1 Apple Turnover
- 28.2 Jalousie
- 28.3 Palmier
- 28.4 Pithivier
- 28.5 Sacristan

## **29: Pâte a Choux**

- 29.1 Mixing Pâte á Choux
- 29.2 Piping Choux/Cream Puffs
- 29.3 Piping Eclairs
- 29.4 Piping Paris-Brest

## **30: Cake Batters**

- 30.1 Foam Based Angel Food Method
- 30.10 Pâte a Decor
- 30.2 Foam Based Biscuit Viennois Method
- 30.3 Foam Based Chiffon Method
- 30.4 Foam Based Basic Sponge Method
- 30.5 Foam Based Separated Egg Sponge Method
- 30.6 High Fat Creaming Method Mix
- 30.7 High Fat High Ratio Method
- 30.8 High Fat Liquid Shortening Method
- 30.9 Marble Cake Panning

## **31: Gelatin**

- 31.1 Blooming Gelatin Powder
- 31.2 Blooming Gelatin Sheets



## **32: Crème Chantilly**

- 32.1 Crème Chantilly Soft Peak
- 32.2 Crème Chantilly Medium Peak
- 32.3 Crème Chantilly Stiff Peak
- 32.4 Crème Chantilly Overwhipped Broken

## **33: Creams**

- 33.1 Crème Anglaise
- 33.2 Pastry Cream
- 33.3 Crèmeux
- 33.4 Mousseline Cream

## **34: Pâte à Bombe**

- 34.1 Pâte à Bombe

## **35: Meringue**

- 35.1 French Meringue Soft Peak
- 35.2 French Meringue Medium Peak
- 35.3 French Meringue Stiff Peak
- 35.4 Swiss Meringue
- 35.5 Italian Meringue

## **36: Buttercream**

- 36.1 Crème Anglaise Buttercream
- 36.2 French Buttercream
- 36.3 Italian Buttercream

## **37: Ganache**

- 37.1 Ganache with Spatula
- 37.2 Ganache with Immersion Blender

## **38: Mousse**

- 38.1 Bavarian Cream
- 38.2 Chocolate Mousse
- 38.3 Fruit Mousse
- 38.4 Pâte à Bombe



### **39: Cake Assembly**

- 39.1 Splitting Cake
- 39.2 Filling and Masking Cake
- 39.3 Icing Cake
- 39.4 Assembly with Cake Wall
- 39.5 Bottom Up Assembly Chocolate Mousse Cake
- 39.6 Upside Down Assembly Fruit Mousse Cake

### **40: Glaze**

- 40.1 Chocolate Glaze
- 40.2 Mirror Glaze

### **41: Piping**

- 41.1 Pipe Rosette
- 41.2 Pipe Shell
- 41.3 Pipe Reverse Shell

### **42: Confections**

- 42.1 Fondant
- 42.2 Marshmallow
- 42.3 Nougat
- 42.4 Pâte de Fruit
- 42.5 Peanut Brittle

### **43: Marzipan**

- 43.1 Marzipan
- 43.2 Marzipan Décor - Orange
- 43.3 Marzipan Décor - Pear
- 43.4 Marzipan Décor - Hedgehog
- 43.5 Marzipan Décor - Rose

### **44: Frozen Desserts**

- 44.1 Bombe Glacee
- 44.2 Pâte à Bombe
- 44.3 Granita
- 44.4 Ice Cream Base

### **45: Advanced Decoration**

- 45.1 Candied Nuts
- 45.2 Caramelized Nuts
- 45.3 Fruit Chips





## **46: Pastillage**

- 46.1 Pastillage
- 46.2 Pastillage-Shapes
- 46.3 Pastillage-Cut
- 46.4 Pastillage-Leaves and Petals
- 46.5 Pastillage Assembly

## **47: Sugar Work**

- 47.1 Bubble Sugar
- 47.2 Spun Sugar
- 47.3 Pulled Sugar
- 47.4 Poured/Cast Sugar
- 47.5 Color Sugar on Mat
- 47.6 Satinizing Sugar
- 47.7 Pulled Sugar Ribbon
- 47.8 Pulled Sugar Leaves
- 47.9 Pulled Sugar Rose
- 47.10 Blown Sugar-Swan
- 47.11 Pulled Sugar-Swan Assembly
- 47.12 Sugar Pieces-Assembly

## **48: Chocolate Tempering**

- 48.1 Tempering Seed Method
- 48.2 Tempering Table Method

## **49: Chocolate Decor**

- 49.1 Chocolate Décor Cigarettes
- 49.2 Chocolate Décor Curls
- 49.3 Chocolate Décor Plaque
- 49.4 Chocolate Spray

## **50: Chocolates**

- 50.1 Hand Rolled Truffle
- 50.2 Hand Dipped Chocolate
- 50.3 Hand Molded Candy
- 50.4 Praline Filling