



QQ Bread Booklet

Ten amazing recipes, abundance of creativity
and innovation in One QQ Bread Mix.



About Texture Maker

In 2005, when the founder of Texture Maker Mr J was in Korea he came across a soft and chewy bread which has the texture of a mochi rice cake. This bread, also known in Korea as 깨찰도우넛 (Sesame Donut) or 깨찰빵 (Sesame Bread) was adored by the locals.

Upon his return to Taiwan, Mr J started developing and refining the recipe so that it suits the local market in Taiwan. By using different properties of starch, Mr J has successfully developed Texture Maker Q Brand No1 superstar product – the Korean Bread.

The launch of the product was a success. The Korean Bread is famous for its sesame taste and chewy texture. Currently it is sold in most hypermarkets, bakeries and restaurants.

With the help of all the partners of Texture Maker, the Korean Bread was able to make an appearance in different market around the world. Allowing everyone the chance to taste and experience this unique form of bread.

History of Texture Maker

- 2003 The establishment of Texture Maker.
- 2005 The establishment of the brand [Q匠].
Providing specialized baking flour - Korean Bread flour & Instant Mochi Mix.
- 2006 Expansion of product sales channel and cooperation with chain store bakers.
- 2009 Established a food powder production plant in Bali District, New Taipei City.
Obtained ISO 22000 and HACCP certification.
- 2012 Obtained Halal Certification.
Developed various beverage powder and non dairy creamer for beverage channel.
Established [雪峰TOP INNO] and [CreamTex].
- 2014 Introduced functional materials for multiple applications of food diversification.
Active participation in domestic and international exhibition. Expansion of product sales into the global marketplace.
- 2015 The new launch of FUNTEX waffle maker and FUNMIX series waffle mix. Providing diversified range of options.
Participate in the e-commerce market.
- 2016 SGS audit certified.
Introduced new equipment and new production lines in response to capacity improvement plans.
- 2018 10th Anniversary of the Korean Bread. To celebrate this glorious moment, we hosted a creative bakery competition based on our Korean Bread mix cooperating with academy.
Looking forward to a new era in bakery.

01

Korean QQ Bread

Hot selling for 10 years.

Classic tasty never changed and more than words .





Ingredients:

| | |
|------------------------|------|
| TM-269 Korean QQ Bread | 900g |
| High Protein Flour | 100g |
| Milk Powder | 20g |
| Water | 250g |
| Egg | 350g |
| Salad Oil | 200g |
| Light Soya Sauce | 20g |
| Black Sesame Seeds | 120g |

Method:

1. Place all ingredients in mixing bowl, blend 1minutes slow speed and 5minutes on medium speed (total mixing time 6minutes)
2. Rest dough for 8-10minutes, divide dough to 60g each.
3. Roll the dough into round shape.

Choice of Oven:

1. Steam oven – Upper heat 180 °C, Lower heat 170°C, baked for around 40minutes.

Baking instruction:

After baking for 3-5minutes, release steam, baked for another 25minutes, turn around the tray and continues baking for 15minutes.

2. Convention oven with steam – Temperature 190°C(360°F)

Baking instruction:

Baked for 35-40minutes, spray steam every 4minutes from the beginning for 3 times.

02

Mini Korean QQ Bread

Classic taste with crispy crusts and chewy crumb.

Method:

1. Place all ingredients except sesame seeds into mixing bowl, use paddle blend 1minutes on low speed, 2minutes on medium speed until the mixture form a dough, add sesame seeds in and blend well.
2. Rest dough for 5minutes, divide and roll round, around 20g each.
3. Baking temperature: Upper heat 170°C/Lower heat 140°C, baking time around 25 to 30minutes.



Ingredients:

| | | | |
|----------------------------|------|--------------------|------|
| TM-269 QQ Korean Bread Mix | 450g | Whole Egg | 200g |
| High Protein Flour | 50g | Butter | 100g |
| Caster Sugar | 25g | Light Soya Sauce | 10g |
| Ice Water(5°C) | 140g | Black Sesame Seeds | 100g |



03

Deep Fried Chewy Bread Coated with Meat Floss





Ingredients:

| | |
|-----------------------------|-----|
| HTM-269 QQ Korean Bread Mix | 70g |
| High Protein Flour | 30g |
| Caster Sugar | 5g |
| Ice Water(5°C) | 40g |
| Whole Egg | 20g |
| Butter | 20g |

Method:

1. Put all above ingredients into the mixing bowl. Mix on low speed for 1minute, medium speed for another minute until the dough smooth.
2. Rest the dough a side for 5-10minutes. Cut and make the dough round, each dough is about 15g.
3. Fry the dough into the hot oil, once is done, skewer four golden balls in a strip. Brush on mayonnaise and then coated the meat floss.
4. Oil temperature: 180°C, cooking time around 5 minutes.



04

Chewy Bread

Beyond soft, we give you chewy!

Ingredients:

| | |
|----------------------------|------|
| TM-269 QQ Korean Bread Mix | 100g |
| High Protein Flour | 900g |
| Butter | 100g |
| Water | 660g |
| Sugar | 120g |
| Salt | 12g |
| Yeast | 12g |
| Modifier | 5g |



Method:

1. Place high protein flour, HTM-269, yeast, sugar, salt, modifier and water in mixing bowl, use paddle blend to become a dough, lastly add in butter and let it slowly mix in to the dough.
2. Proofing for 60minutes, divide dough to around 30g each, roll it round and arrange on baking tray.
3. Let the dough proofing another time for 45 to 50minutes.
4. Baking method: Deck oven with upper heat at 120°C/Lower heat at 180°C, bake for 12-15minutes.

Duet Cheese Ball

Double the cheesiness with a blend of parmesan and mozzarella cheese.

Ingredients:

| | |
|----------------------------|-------|
| TM-269 QQ Korean Bread Mix | 1000g |
| Sheered Mozzarella Cheese | 240g |
| Parmesan Cheese Powder | 40g |
| Egg | 440g |
| Shortening | 200g |
| Water | 300g |



Method:

1. Give Korean bread mix and butter a slight mix.
2. Blend egg and water well and add in to step 1, slow speed blend for 1minute and medium speed for 3minutes until well blend.
3. Add sheered mozzarella, parmesan cheese and blend well.
4. Divide dough in to 20g each.
5. Deck oven: Upper heat 170/Lower heat 140°C, bake for 25-30 minutes. (Temperature and timing can be adjust accordingly)

Beignets

A special French Dessert from New Orleans. Soft pillow shaped dessert with a dust of snow sugar.

Ingredients:

| | |
|----------------------------|------|
| TM-269 QQ Korean Bread Mix | 800g |
| High Protein Flour | 200g |
| Whole Egg | 150g |
| Shortening | 200g |
| Water | 400g |



Method:

1. Place all ingredients in a mixing bowl, use paddle blend at slow speed for 2minutes, medium speed for 5minutes until the dough mix well.
2. Divide dough and shape up to 1cm thick, 3x3cm square, place on a baking tray, keep it in freezer.
3. Preheat oil for deep frying to 180°C, remove dough from freezer and deep fry around 4minutes or until golden brown in color.
4. Lift the ready deep fry dough and coated with snow sugar, and is ready to serve.

07

Baked Sachima

The champion of 1st Texture Maker
QQ bread competition.





The perfect presentation of health and deliciousness incorporating a variety of dried fruits and nuts.

Ingredients:

| | | | |
|----------------------------|------|------------------|------|
| TM-269 QQ Korean Bread Mix | 250g | Caster Sugar | 330g |
| Whole Egg | 200g | White Maltose | 120g |
| Fresh Milk | 50g | Water | 50g |
| Butter | 50g | Unsalted Butter | 20g |
| Black Sesame Seeds | 30g | Mixed Dried Nuts | 120g |

Biscuits:

1. Place all above ingredients into the mixing bowl. Mix on low speed for 1minute, and then turn on medium speed for 2minutes until the batter well mix.
2. Fill up pastry bag to pipe out a long strip (0.5 cm width) on a baking tray, ready to baked.
3. Baking condition: Deck oven, upper heat and lower heat at 200°C for around 12minutes.
4. After baking, split the cookie slightly.

Sugar syrup and molding:

1. Place sugar, maltose and water together and heat up in a copper pot.
2. Boil until 130°C, add in unsalted butter, mixed nuts and biscuits, toast gently.
3. Make sure all ingredients coated well with the syrup.
4. Lay baking paper on a baking tray, transfer everything and cover with another layer of baking paper, press.
5. Once the biscuits is set, cut into the size you prefer and is ready to serve.

08

Crispy Bread Stick

Crispy and aromatic bread stick.





Runner up of 1st Texture Maker QQ Bread competition.

Ingredients:

| | |
|----------------------------|------|
| TM-269 QQ Korean Bread Mix | 500g |
| Parmesan Cheese Powder | 40g |
| Salt | 9g |
| Water | 380g |
| Butter | 270g |
| Salad Oil | 25g |
| Whole Egg | 50g |
| Low Protein Flour | 50g |
| Wheat Germ | 15g |

Method:

1. Place all ingredients in a mixing bowl, use paddle and blend 1minute at low speed and 3minutes at medium speed until the batter mix well.
2. Fill up the piping bag with batter, pipe a long strip on baking tray and bake.
3. Baking condition: convention oven – bake at 150°C for 15minutes.



09

Crispy Chocolate Block

Double the flavor with this rich black cocoa pastry with crispy biscuit bottom and roasted almond flakes topping.

Ingredients:

| | | | |
|----------------------------|------|--------------------|----------|
| TM-269 QQ Korean Bread Mix | 250g | Butter | 50g |
| Whole Egg | 200g | Black Sesame Seeds | 30g |
| Fresh Milk | 50g | Chocolate Block | Moderate |

Method:

1. Place all ingredients in to a mixing bowl, use paddle and blend at lower speed for 1minute and medium speed for 2minutres until well blend.
2. Fill up pastry bag to pipe out a long strip (0.5 cm width) on a baking tray, ready to baked.
3. Baking condition: Deck oven, upper heat and lower heat at 200°C for around 12minutes.
4. After baking, split the cookie slightly.
5. Melt chocolate on a water baths, when is ready, coated with all biscuits and transfer to a baking tray, press when is hot. Once is set and cold, you may cut now to the size you prefer.

10

Magic Beans

Mysterious Mexican flavoring – rich garlic scented with a hint of chili spice.

Ingredients:

| | | | |
|----------------------------|-----|-----------------------------|----------|
| TM-269 QQ Korean Bread Mix | 80g | Whole Egg | 20g |
| High Protein Flour | 20g | Water | 40g |
| Butter | 20g | Mexican-Style Seasoning Mix | Moderate |

Method:

1. Place all ingredients in to a mixing bowl, blend well.
2. Slow speed 2minutes, medium speed 3-4minutes until the dough is smooth.
3. Proofing for 5-10minutes, divide the dough and roll it round.
4. Preheat deep frying oil to 180°C, deep fry until golden brown color and is ready.
5. Coated with Mexican Seasoning powder when is hot.



Website

