



RECIPE

Festa do Senhor do Bonfilm

ARTISTIC BREAD MAKING



Put your heart
at your fingertips.

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BRAZIL

“The art of dough” Challenge

Name of the Artistic piece

Festa do Senhor do Bonfim



“The art of dough” Challenge

The *Festa do Bonfim* ("Feast of Bonfim") is one of the most important annual popular celebrations in Salvador. The faithful gather in front of the Church including a large group of Bahia ladies (*bahianas*) in traditional white costume, with turbants and long, round skirts. The procession reaches the hill of the Bonfim Church. Upon reaching the top, the *bahianas* wash the steps and the square in front of the church with aromatised water while dancing and singing. The washing ritual is called the *Lavagem do Bonfim* (Washing of Bonfim) and attracts a multitude of believers as well as tourist



From idea to project

Stages of reflection

The Bahians flock to wash the church Senhor of Bonfim staircase with smelling water, brooms and a lot of singing repeat a historical ritual.

The Basilica Shrine Senhor Bom Jesus of Bonfim is located in the city of Salvador, Bahia state, built around 1746.

Traditional bracelets are used by tourists and participants in the celebration. It's also considered a party souvenir. People tied the tape on the wrist, makes the three « requests », of the three of us and when the tape breaks, the wishes come true.

The *bahianas* are a symbol of Bahia and the culture of a whole people. They are women who dress in long, voluminous white dresses and sell traditional appetizers like acarajé in the streets of Salvador.

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From thematic to idea

Source of inspiration

The inspiration to make the sculpture was the feast of the Senhor of Bonfim. The celebration is recorded as Brazilian cultural heritage happens in the city of Salvador/BA, all the second Thursday of January.

The celebrations begins with a courtship and goes to the Basílica Santuário Senhor Bom Jesus do Bonfim where the celebration is held the washing of the church steps. It is much more than a regional party, it is the encontro of catholics and afro with the objective of celebrating the date.

The custom is very old, from the time of slavery that the owners of possessions forced their slaves to wash the stovers of the Church of Bonfim.

Currently fishermen bring their offerings by the sea, the bahians dully dressed in white and with vases with smelling water wash the church's sthagings shortly after the completion of the Mass.

Even though the feast is Catholic in its origins, it also reveals much about the religious syncretism between Catholicism and African religions in Bahia. In the Candomblé religion, Our Lord of Bonfim is associated with Oxalá, father of the Orishas and creator of humankind. Indeed, people dress in white during the feast to honour Oxalá.

Scenario building

The Basílica Santuario Senhor Bom Jesus do Bonfim;

Church stovers;

Ribbons for the faithful to make their requests;

Canoes that bring the fishermen's offerings;

The baianas properly dressed with pots of scented water.

Realistic approach

Realistic approach

The traditional washing of the Bonfim ladder is a regional party that takes place every year in Salvador/BA.

It is a historical event where the cultures of two religions candomblé and catholic join together to celebrate its date with celebrations, offers and the washing of the church of Senhor of Bonfim.

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From project to realization / Doughs (1)

Dough 1 Fermented Dough

Parts of the piece	Weight
church staircase	5.000

Recipe	Quantity	%
Wheat flour	2.000	100
Rye Flour t65	900	45
Yeast	60	3
Water	1.600	80
Butter	240	12

Dough 2 Rye Wheat Power

Parts of the piece	Weight
Church	2.500
basket of baiana	200
base 40 centimeters	1200

Recipe	Quantity	%
"syrup"		
Water	500	33
Storch syrup	1500	100
"rye whea dowder"		
rye wheat powder	2400	100
syrup	1500	62

Dough 3 Cocoa Dough

Parts of the piece	Weight
Baiana	2000
tree trunk	500

Recipe	Quantity	%
Syrup	1000	77
White Flour	1300	100
Cocoa Powder	100	7

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From project to realization / Doughs (2)

Dough 4 Flower Dough

Parts of the piece	Weight
Flower	500
Bonfim ribbons	200

Recipe	Quantity	%
White Flour	320	100
Rice Flour	100	31
Syrup	275	88
Saffron powder	22	7

Dough 5 Dark Dough

Parts of the piece	Weight
canoe	500g
arabesques	200

Recipe	Quantity	%
white flour	320	100
rice flour	100	31
cocoa power	22	7
syrup	275	88

Dough 6 White Dough

Parts of the piece	Weight
baiana dress	1.500

Recipe	Quantity	%
Weat Flour	700	100
salt	7	1
sugar	7	1
Syrup	475	67

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From project to realization / details of the artistic piece (1)



Comments

Ladder of Bonfim church. The festive wash happens with the departure, on Thursday morning, of the traditional procession of Bahia of the Church of Our Lady of the Conception of the Beach, which follows the foot to the top of the Bonfim, to wash with brooms and scented water the staircases and the atrium of the Church of Our Lord of Bonfim.....

Comments

Part of the play, to remember the church of Senhor do Bonfim.....

Comments

Baianas that are part of the feast of Senhor do Bonfim, in Bahia. She wears white clothes, necklaces and baskets on her head with flowers and fruits.....

Comments

Bonfim ribbon or Bonfim ribbon is a souvenir and amulet typical of Salvador, capital of the Brazilian state of Bahia. The original ribbon was created in 1809, having disappeared in the early 1950s. Known as Bonfim's measure, its name was due to the fact that it measured exactly 47 centimeters in length, the measurement of the right arm of the statue of Jesus Christ, Senhor do Bonfim, posted on the high altar of the most famous church in Bahia.....

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From project to realization / details of the artistic piece (2)



Comments

the canoes are used to put flowers and popcorn in the sea, being part of the feast of Senhor do Bonfim.



Comments

Flowers that the *baianas* use in their baskets and dresses

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From project to realization / Assembling method description (1)



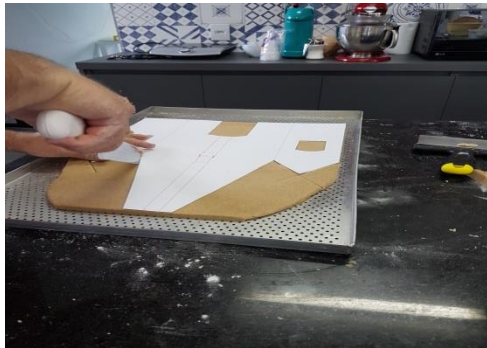
Comments

...To make the face from Bahia, we used a plaster replica and created the silicone mold.



Comments

The piece is made in two parts and then glued with dough



Comments

.....
We design the church on paper and then use it to cut the mass in the format



Comments

The church is made in two parts with docking

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From project to realization / Assembling method description (2)



Comments

The dress was the most difficult part of preparation, because it was large and hollow, so we divided it in three parts and then we finished with grated coconut.



Comments

For the base of Bahia, we used a 40cm disc and fermented pasta in braid format to finish.



Comments

The sculpture has a great degree of balance and needs to be very well glued and measured.

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From project to realization / Time table & work description

Time table	Work description
August	Meeting with the work team. Analysis of received material.
September	Regulation study Search for themes Definition of the artistic piece
November	Purchase of molds and utensils to make the artistic piece Training
December	Training and adjustments of the artistic piece 
January	Training to track trajectories and improve performance  

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Section for tasting



Ingredients / recipe	Quantity	%
wheat flour	1000	100
salt	20	2
sugar	100	10
cocoa pulp	150	15
butter	100	10
powdered milk	100	10
egg whites	100	10
fresh yeast	40	4
chocolat sour drops	200	20
water	500	50

Production method
Beat all the ingredients, adding the chocolate drops last. Divide the dough into 200g pieces, let it ferment for 20 minutes.
Model in cocoa format and lightly ferment for 2 hours.
Then pincele whites, sprinkle cocoa powder and saffron powder and bake

Physical and flavour characteristics (product assessment indicators)
 ...Sweet bread with cocoa flavor, typical of Salvador - Bahia, very soft.

With drops of Chocolates to remind the cocoa almonds and slightly yellow coloration.....

The « plus » of the product (specificity to add value to the product)
 Caçau is part of the Bahian culture, generating several jobs. The bread has cultural value, cocoa flavor and drops of chocolates.to send this typical ingredient of Bahia





*Festa do
Senhor do
Bonfim*

