



INSPIRE TODAY, CREATE TOMORROW

RECIPE

# EARTHLY GOODNESS

ARTISTIC BREAD MAKING



## Recipe

Yong-Joo PARK  
SOUTH KOREA

The earth always goes  
around me... I will build  
happiness for myself.

# Biography

## My origins

I was born in a small countryside village in Sangju, Gyeongsangbuk-do, Korea, in 1975.

I settled into a new city and began a new life to work as a baker after graduating from a university.

## My first steps in the bread-making world

I began work at Toujours Bakery in Seoul on August 15, 1994.

## My career

1994–2003: Worked at Toujours Bakery

2003–2005: Worked at Carolina Bakery and Lilienberg in Tokyo, Japan

2006–2011: Worked at Toujours Bakery in Cheonan, Chungcheongnam-do, Korea

2011–2018: Work as a Vanuatu Bakery Owner Chef

## My main achievements

2012: Ranked 2<sup>nd</sup> place for artistic bread making at the World Association of Chefs Societies (WACS) Congress 2012

November 2015: Louis lescafe cup Pass

February 2016: Coupe du Monde de la Boulangerie Champion

## My motivation for the competition

The 2016 Coupe du Monde de la Boulangerie was a team match and

I really wanted to participate in the individual round of the competition. Indeed, I want to make a good performance and show it to successors who will compete in the same contest.

## My plans for the future

I was a champion in the last competition so I want to make good performance at this Baker Masters' event.

## Other interesting information

It costs a lot to prepare for the competition because we receive very little support. Some people gave up their slots in the competition because of financial burdens.

# “The art of dough” Challenge

Name of the Artistic Piece

Dance and Musical Instruments of Hwang Jin-yi from Joseon Dynasty



# “The art of dough” Challenge

## From thematic to idea

### Source of inspiration

In Korean history, very few women stood out artistically. Hwang Jin-yi was one of the most famous Gisaeng from 16<sup>th</sup> century Joseon. She was very learned and artistic, and was also as highly spirited as any man. She was an amazing poet and was also a very talented artist. Her poems were introduced in textbooks and she became one of the female artists to represent Joseon Dynasty, inspiring films, television series, and cartoons. Hwang Jin-yi was hidden in a male-dominated history but has recently emerged. I wanted to show the unique beauty through Hwang Jin-yi, who was one of the leading artists in Korea.

### Scenario building

Hwang Jin-yi was noted for her exceptional beauty and extraordinary artistic temperament. Therefore, I needed to work on ways to express her because there were too many options. She was known for playing many musical instruments and she played Geomungo, in particular, excellently. In addition, she was outstanding in many fields including Korean fan dance and painting. I recreated her: a glamorous artist with simple colors to show her retained beauty.

### Realistic approach

It is hard to create the shape of a person in a height of 160 cm, and it would be even more hard to express her beauty.

I thought it might be hard to express all figures of her playing Geomungo, painting, and dancing with a fan. I decided to express Geomungo symbolically and show Hwang Jin-yi's dancing with a fan above Geomungo.

I created fans with a picture on them at the bottom of the work, expressed her hair and clouds using fermented breads, and used fermented breads as well to create Korean musical instruments and decorated them on fans.

# “The art of dough” Challenge

## From idea to project

### Drafts of design



### Stages of reflection

I thought of many ways to reflect Hwang Jin-yi among the pictures of her that includes playing Geomungo, dancing with a fan, and with beautiful facial expressions.

In this work, Geomungo was expressed artistically and Hwang Jin-yi was placed standing on Geomungo. During the work, there were many attempts to recreate dynamic expressions by changing the direction and angle of arms and show a happy face of her.

I recreated different facial expressions with her eyes downward and upwards. However, describing her facial expression was the most difficult to do.

Meanwhile, I saw an image of her face with her eyes gently closed while she was dancing. I created her face with her eyes closed and then happy moments of Hwang Jin-yi and her elegance were expressed.

The height of the craft and artistic lines should be expressed but it was hard to show them at a limited size.

Therefore, I added a hat on her head and decorated it with feathers and ornaments.

Fermented breads are used in 25% or more of the design to express the hair of Hwang Jin-yi, the clouds, and the various Korean musical instruments at the bottom of the work.

# “The art of dough” Challenge

## From project to realization / Doughs (1)

### Dough 1

Parts of the piece	Weight
Craft support	2kg
Fixed support	500g
Geomungo(Musical instrument)	3kg
3 fans on the floor	1,300g

Recipe	Quantity	%
Rye dough		
T70	450g	
Syrup mixture	2,800g	
Syrup mixture		
water 300		
sugar 3,000		
starch syrup 900		
calt 300		

### Dough 2

Parts of the piece	Weight
Half of Geomungo	2,000g
Branch	800g
Korean traditional ornamental hairpin	100g
Fan ribs	80g

Recipe	Quantity	%
Chocolate dough		
Cocoa dough		
T70	1,800g	
cacao powder	200	
Syrup mixture	1,200	

### Dough 3

Parts of the piece	Weight
Torso and arms	1,000g
Rope	500g
Floral decoration	400g
Hat decoration	200g

Recipe	Quantity	%
paprika dough		
Dough (Orange)		
T70	1,300g	
paprika powder	150g	
Cactus Powder	50g	
Syrup mixture	950g	

# “The art of dough” Challenge

## From project to realization / Doughs (2)

### Dough 4

Parts of the piece	Weight	Recipe	Quantity	%
Skirt	1,500g	Squid ink dough		
Hat	300g	T 70	1,200g	
Back of the head	200g	Cocoa powder	100g	
		Squid ink	70g	
		Syrup mixture	750g	

### Dough 5

Parts of the piece	Weight	Recipe	Quantity	%
Small fan	250g	White Syrup dough		
Waist	600g	White dough		
Face	350g	T 70	350g	
Hands and neck	300g	Korea flower	450g	
Flowers	300g	Starch	500g	
Geomungo strings	150g	Syrupmixture	950g	
Rope	200g			

### Dough 6

Parts of the piece	Weight	Recipe	Quantity	%
Decorations under the skirt	500g	Cactus , Rye , Gelatin		
Decorations on shoulders and elbows	80g	Gelatin	130g	
		T 70	200g	
		Cactus	70g	
		Water	600g	

# “The art of dough” Challenge

From project to realization / Doughs (3)

## Dough 7

Parts of the piece	Weight
Geomungo hole	

Recipe	Quantity	%
Tuile		
T 55	20g	
Water	0	
Cooking oil	0	

## Dough 8

Parts of the piece	Weight
Hair Fermented bread	

Recipe	Quantity	%
T 55	500g	
Squid ink	40g	
Salt	8g	
Dry yeast	3g	
Water	330g	

## Dough 9

Parts of the piece	Weight
Cloud, Musical instrument, Fermented bread	

Recipe	Quantity	%
T 55	2,500g	
Sugar	200g	
Salt	42g	
Dry yeast	15g	
Butter	150g	
Cactus powder	100g	
Raspberry powder	150g	
Water	2,000g	
Walnut	150g	
Raisin	150g	



# “The art of dough” Challenge

From project to realization / Doughs (4)

## Dough 10

Parts of the piece	Weight
Bark of Geomungo wood	

Recipe	Quantity	%
T 70	600g	
Cocoa powder	100g	
Water	540g	

# “The art of dough” Challenge

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



### Comments

To reduce weight, the hollowed torso was created and baked. In the 2016 competition, the torso was created by connecting the front and the back parts, but this time the hollowed torso was baked without the joint. This is considered to be a new technique and the biggest development.



### Comments

#### (Orange dough)

I made orange doughs for the ropes of Geomungo and made and set a seal to create skirt decorations.



### Comments

Squid ink was used to make black colored doughs, and aluminum foil was used to create the shapes of skirt and hat.



### Comments

Cocoa powder was used to make cocoa doughs and to create wood and traditional Korean ornamental hairpins.



### Comments

A wooden Geomungo was simulated using rye and cocoa doughs, and accessories were added to express the musical instrument.

# “The art of dough” Challenge

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



### Comments

The face and the neck were shaped by hands using white doughs, and efforts were exerted to express the delicate lines of a woman.

Hands were cast in a silicon mold and were baked.



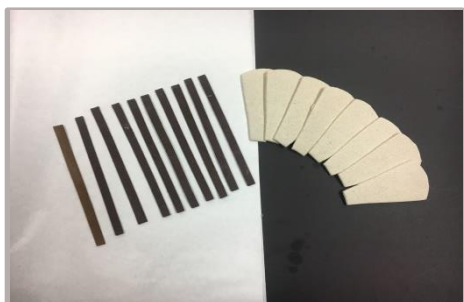
### Comments

White doughs were used to create petals for flowers and feathers for decorating a hat.



### Comments

Thirty slices were baked using rye doughs for three fans. Fans were completed with pictures on them. A picture was drawn on the fans.



### Comments

After each side of the fan was created using white doughs, ribs of a fan were created with cocoa doughs. A picture was drawn on the fan to complete it.



### Comments

Rye powder, gelatin, water, and cactus powder were mixed to make doughs.

After the gelatin was melted, all ingredients were mixed and flattened. They were placed in the refrigerator to harden and were cut with circular cutters to complete it (for patterns of the skirt).

# “The art of dough” Challenge

## From project to realization / details of the artistic piece (3)



### Comments

White doughs were used to create Geomungo strings.

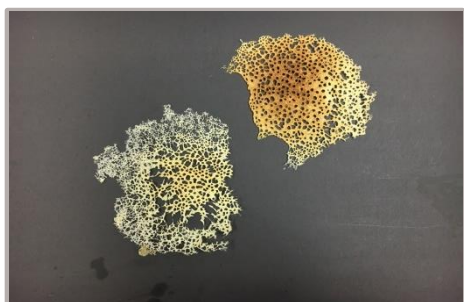
These will express the normal and snapped strings of Geomungo.



### Comments

Fermented squid ink doughs were used to express the hair.

Three braided hairstyles were created to reflect the Joseon Dynasty period.



### Comments

Tuiles were fried on a pan.

A hole was made in Geomungo and tuiles were attached to Geomungo to give an image of a window.

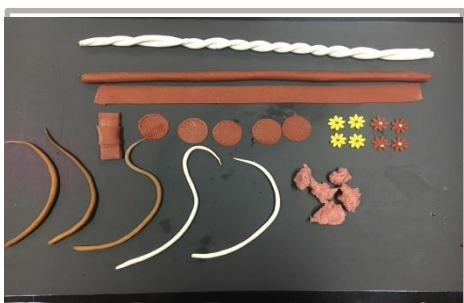
This is one of the new techniques.



### Comments

Barks were simulated using cocoa doughs.

This is also one of the new techniques.



### Comments

Decorations for a hat and ropes for the waist belt were created.

# “The art of dough” Challenge

## From project to realization / Assembling method description (1)



### Comments

After the angle of each part was checked, the shape of the dancing arms was created.



### Comments

The torso and the waist were connected, as well as the neck.

After makeup was applied on the face, hair was placed.



### Comments

After fans were assembled, pictures were drawn on the fan using squid ink and raspberry.



### Comments

Feathers and flowers were decorated on the hat and crumbs of fermented bread were used to express an image of cotton.



### Comments

The torso, which will be placed on Geomungo, was completed.

# “The art of dough” Challenge

## From project to realization / Assembling method description (2)



### Comments

Connect the two-column doughs of Geomungo together by creating and enhancing curves.



### Comments

After clouds made from breads were added, barks were created and scorched with a torch. And then, branches were attached between clouds and fermented breads.

(Express clouds, branches, and barks)



### Comments

Skirts were placed on the top of Geomungo and patterns made from gelatin were attached under the skirts.



### Comments

After flowers were attached, and Geomungo was completed with strings.



### Comments

Three fans were placed at the bottom of the work and various Korean musical instruments were expressed with fermented breads.

# “The art of dough” Challenge

From project to realization / Time table and work description

Preparations before the competition: Three hours

1. Make rye, cocoa, and white doughs. (20 min)
2. Create sculptures using rye dough. (40 min)
3. Create sculptures using cocoa dough. (30 min)
4. Create sculptures using gray dough. (35 min)
5. Make dough for fermented breads, tuile, and gelatin. (40 min)
6. Clean up. (15 min)

The day of competition

1. Make squid ink, paprika, and white dough. (20 min)
2. Create sculptures using squid ink dough. (30 min)
3. Create sculptures using paprika dough. (45 min)
4. Create sculptures using white dough. (50 min)
5. Divide and shape fermented breads. (40 min)
6. Make fans, draw a picture on fans, and draw a face. (15 min)
7. Assemble the lower part of the work. (80 min)
8. Bake fermented breads. (20 min)
9. Assemble the torso. (95 min)
10. Attach various decorations. (15 min)
11. Spray coffee extract. (10 min)

# “The art of dough” Challenge

## Section for tasting



Ingredients / recipe	Quantity
<b>Polish</b>	
T 65	300g
rye flour	500g
water	1,080g
semi dry yeast	3g
Raspberry extract	100g
<b>Dough</b>	
T 65	3,200g
semi dry yeast	11g
salt	72g
malt	40g
levain	800g
walnut	200g
raisin	200g

Production method
Made polish and Matured breads at a low temperature using the overnight dough method to add flavor. Used raspberry and cactus powder to add the fresh taste. Used walnuts to add the nutty flavor. Used raisins to make a sweet taste.

Physical and flavor characteristics (product assessment indicators)

The « plus » of the product (specificity to add value to the product)

Bake breads at a low temperature using the overnight dough method to add flavor.

Use raspberry and cactus powder to add to the fresh taste.

Use walnuts to add to the nutty flavor.

Use raisins for a sweet taste.