

Butter Yeast Cake, fresh yeast

SWEET SOFT 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Eggs	100 g
Yeast, fresh	70 g
Water	400 g
Total	1.830 g

Topping

CREME PATISSIERE	40 g
Butter, soft	180 g
Sugar	140 g
Water	50 g
Total Topping	410 g

Finish

Almonds, sliced	70 g
Sugar	50 g
Cream, liquid, unsweetened	100 g
Total Finish	220 g

Method of use:

Yield: 15 pieces

Method:

Make a dough out of all the ingredients except the Topping and the Finish.

Mixing time: 3 minutes on slow + 8 minutes on fast
(spiral mixer)

Dough temperature: approx. 25°C



Dough resting time: 15 minutes

After resting, scale the dough into 120 g pieces. make the pieces round and rest it for another 5 minutes. Roll out into small round tins and let prove.

Proving time: approx. 40 minutes

Mix all the ingredients for the Topping for 3 minutes on medium speed. After proving pipe small amounts of the Topping onto the surface of the dough. After this dust it with the almond and the sugar.

Baking temperature: 220°C

Baking time: approx. 12 minutes

Directly after baking brush the fresh cream onto the dough.

This dough is also particularly suitable for the preparation of Cinnamon Bun`s.



info@komplet.com
www.komplet.com

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