

Hazelnut Stars using MELLA BRIOCHE, IREKS BROWNIE and MELLA-NOISETTE

RECIPE SERVICE

Dough:

MELLA BRIOCHE	10.000 kg
Yeast	0.500 kg
<u>Water, approx.</u>	<u>4.500 kg</u>
Total weight	15.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.500 kg
Intermediate proof:	approx. 15 minutes
Final proof:	approx. 45 minutes

Batter:

IREKS BROWNIE	2.000 kg
Vegetable oil	0.400 kg
<u>Water</u>	<u>0.600 kg</u>
Total weight	3.000 kg

Hazelnut filling:

MELLA-NOISETTE	2.000 kg
<u>Water</u>	<u>1.200 kg</u>
Total weight	3.200 kg

Mixing time:	2 – 3 minutes
Baking temperature:	200° C
Baking time:	14 – 16 minutes

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Instructions for use:

Slightly press the round-moulded dough pieces, press through using the star stamp and turn the pointed ends from the inside to the outside. Subsequently, place the stars on trays and allow to prove. Wash with egg at $\frac{3}{4}$ proof and fill in approx. 0.020 kg batter, 0.030 kg hazelnut filling and bake. After baking, glaze the stars with apricot jelly and ice with fondant. Subsequently, decorate with chocolate and hazelnuts.



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