

# Summer Stars using MELLA BRIOCHE and IREKS PREMIUM CUSTARD

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:	30 – 45 minutes

## Cream:

IREKS PREMIUM CUSTARD	2.600 kg
Whipped cream	4.000 kg
<u>Water</u>	<u>4.000 kg</u>
Total weight	10.600 kg

Mixing time:	2 – 3 minutes
Scaling weight:	approx. 0.040 kg
Baking temperature:	200° C
Baking time:	12 – 14 minutes

IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie



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 each with approx. 0.010 kg dough and bake. After baking, glaze the fruit of the forest or strawberry stars with apricot jelly and ice with fondant. Subsequently, pipe with cream, top with fruits of the forest or strawberries and glaze.



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