

Cinnamon Striezel

using MELLA BRIOCHE POF and MELLA CINNAMON

Dough:

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|---------------------|------------------|
| MELLA BRIOCHE POF | 10.000 kg |
| Yeast | 0.500 kg |
| Water, approx. | 4.500 kg |
| Total weight | 15.000 kg |

Mixing time: 2 + 10 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 0.500 kg

Cinnamon filling:

| | |
|---------------------|-----------------|
| MELLA CINNAMON | 4.000 kg |
| Water | 1.600 kg |
| Total weight | 5.600 kg |

Mixing time: 3 – 5 minutes until smooth

Swelling time: 10 – 20 minutes

Scaling weight: 0.400 kg

Instructions for use: After the bulk fermentation time, scale dough pieces, mould round and shape slightly long. After a short relaxation time, roll the dough out to rectangles to a thickness of 2.5 mm. Spread with the cinnamon filling and roll into a strand. Subsequently, divide the strands into two halves and plait with one another. Allow the plaited dough strands to prove in tins. Bake after approx. $\frac{3}{4}$ proof.

Baking temperature: 190° C

Baking time: approx. 45 minutes