

## **Chocolate Striezel**

using MELLA BRIOCHE POF and MELLA-SCHOKOCREME



## Dough:

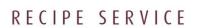
MELLA BRIOCHE POF	10.000 kg
Yeast	0.500 kg
Water, approx.	4.500 kg
Total weight	15.000 kg

2 + 10 minutes, spiral mixer
approx. 26° C
approx. 10 minutes
0.300 kg
approx. 40 minutes
190° C
approx. 35 minutes

Chocolate cream filling:	
MELLA-SCHOKOCREME	3.600 kg
Whole egg	0.550 kg
Water	1.250 kg
Total weight	5.400 kg

Scaling weight:0.200 kgInstructions for use:Mix the ingredients briefly until smooth and allow to swell for approx.<br/>30 minutes.

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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 on dough sheeter setting 2.5. Spread with the hazelnut 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. <sup>3</sup>/<sub>4</sub> proof.