

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

Mixing time:	2 + 10 minutes, spiral mixer
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.300 kg
Final proof:	approx. 40 minutes
Baking temperature:	190° C
Baking time:	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 kg

Instructions for use: Mix the ingredients briefly until smooth and allow to swell for approx. 30 minutes.

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. $\frac{3}{4}$ proof.