

Yoghurt and Apricot “Buchteln”

using MELLA BRIOCHE POF and IREKS PREMIUM CUSTARD



Dough:

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

Mixing time:	2 + 8 minutes
Dough temperature:	26 – 27° C
Bulk fermentation time:	approx. 30 minutes
Scaling weight:	2.400 kg/30 pieces
Intermediate proof:	approx. 10 minutes

Yoghurt filling cream:

Yoghurt	1.200 kg
IREKS PREMIUM CUSTARD	0.700 kg
Whole egg	0.250 kg
Sugar	0.100 kg
Water	1.000 kg
Total weight	3.250 kg

Scaling weight:	approx. 0.030 kg
Instructions for use:	Mix the ingredients for approx. 3 minutes in the beater until smooth.

Bee sting mixture:

MELLA-CROCCANTE	0.500 kg
<u>Almonds, flaked</u>	<u>0.500 kg</u>
Total weight	1.000 kg

Scaling weight: approx. 0.010 kg

Instructions for use: ^ Mix the MELLA-CROCCANTE and the flaked almonds for the bee sting mixture.

After the intermediate proof, divide the dough balls and mould round. Place the dough pieces on trays laid out with baking paper and allow to prove. At $\frac{3}{4}$ proof, press half an apricot into the centre of each dough piece and pipe with the yoghurt filling cream. Sprinkle with the bee sting mixture and spray with water or wash with egg, then sprinkle with coarse sugar and bake.

Baking temperature: 210° C, dropping

Baking time: 12 – 15 minutes