

KOMPLET Sweet Soft 20

For both light and enriched yeast dough products

CONCENTRATED PREMIX FOR THE PREPARATION OF A WIDE RANGE OF PRODUCTS WHICH INCLUDE: HAMBURGER/HOT DOG ROLLS, SWEET BUN DOUGHS, BRIOCHE, BUTTER YEAST CAKES, BERLINER, ETC.

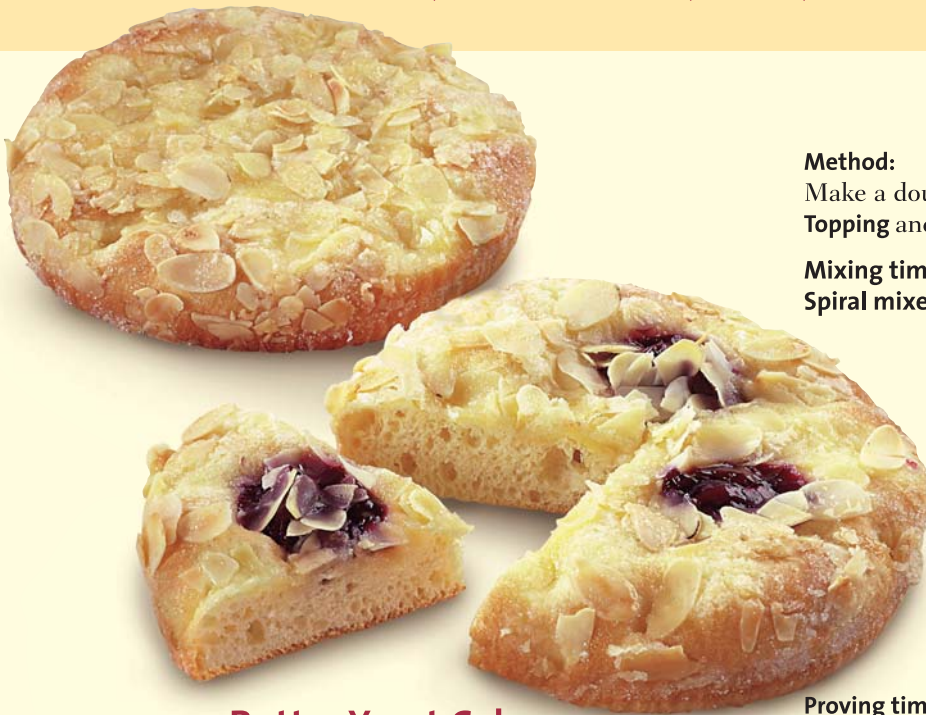


Bake the best with something good!



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Butter Yeast Cake

FOR A CLASSIER CAKE
WITH A FULL-BODIED TASTE

KOMPLET Sweet Soft 20	200 g
Wheat flour	800 g
Sugar	100 g
Butter, soft	160 g
Eggs	100 g
Fresh yeast (dried yeast 25 g)	70 g
Water	400 g

Topping:	
KOMPLET Creme Patisserie	40 g
Butter, soft	180 g
Sugar	140 g
Water	50 g

Finish:	
Almond, sliced	70 g
Sugar	50 g
Fresh cream, liquid, unsweetened	100 g

Total weight 2.460 g

Yield: 15 pieces

Method:

Make a dough out of all the ingredients except the **Topping** and the **Finish**.

Mixing time:

Spiral mixer:

3 minutes slow + 8 minutes fast

Dough temperature:

approx. 25 °C

Dough resting time:

15 minutes

After resting, scale the dough into 120 g pieces. Make the pieces round and rest it for another 5 minutes.

Roll out into small round tins and let prove.

Proving time:

approx. 40 minutes

Mix all the ingredients for the **Topping** for 3 minutes on medium speed. After proving pipe small amounts of the **Topping** onto the surface of the dough. After this dust it with the almond and the sugar

Baking temperature: 220 °C

Baking time:

approx. 12 minutes

Directly after baking brush the fresh cream onto the dough.



This dough is also particularly suitable for the preparation of **Cinnamon Buns**.



Abel + Schäfer
Schloßstraße 8-12 · 66333 Völklingen
Tel.: +49 (0)68 98 / 97 26-0 · Fax: +49 (0)68 98 / 97 26-97

export@komplet.com · www.komplet.com

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