


Wreaths

Cuisine: **Czech**
Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: 180 °C

1

 Hot air

 10 %

 Termination by time

 00:25 hh:mm

 160 °C

 60 %



Ingredients - number of portions - 10

Name	Value	Unit
water	120	g
milk 3.5%	135	g
butter soft	100	g
caster sugar	13	g
plain wheat flour	205	g
chicken eggs	275	g
salt	3	g

Name	Value	Unit
powdered sugar	200	g
lime juice	40	g
5 tbsp vegetable oil	2	g

Name	Value	Unit
milk 3.5%	500	g
egg yolk	80	g
caster sugar	125	g
vanilla pudding	50	g
butter soft	50	g
vanilla bean	1	pcs

Name	Value	Unit
butter soft	125	g
rum	30	g

Nutrition and allergens

Directions

Puff pastry:
We weigh water, milk, butter, salt and sugar into a saucepan, bring to a boil and add flour. Evaporate for about 1-2 minutes while stirring constantly. Mix in a mixer with a paddle until cold. Stir in the eggs. If necessary, dilute the mass with a little water.

Using a bag with a large star tip, spray a 7 cm diameter wreath on a baking sheet with a silicone mat. Place in the heated chamber on the specified program.

After baking, remove from the oven and let cool.

Yolk creme patissiere:
Mix custard powder and egg yolks in 100 ml of milk until smooth. Bring the remaining milk, butter, sugar and vanilla to a boil. Pour in the stirred mixture and boil properly for 2-3 minutes. Cool covered with foil.

Yolk-buttercream:
Beat the crème patissiere until smooth with the rum and beat in the softened butter. Fill a bag with a star tip with the cream.

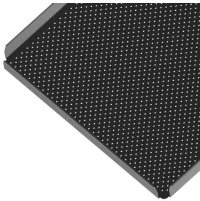
Glaze:
Put sugar, lemon juice and oil in a bowl. We rub it by hand until it is smooth into a thick glaze. You can tell when it's done when the frosting slowly drips from the spoon and covers well.

Completion:
Cut the cooled wreaths lengthwise, fill with cream. Dip the tops in the frosting, let them drain and place them on top of the sprayed filling.

Allergens: 1, 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	551.2 kJ
Carbohydrate	56.7 g
Fat	31.5 g
Protein	9.1 g
Water	0 g

Recommended accessories



Perforated aluminium
sheet, teflon coated