

Windmills

Cuisine: Czech

Food category: Desserts



Author: Vlastimil Jaša

Company: Retigo



Program steps

Preheating: 180 °C

1	Hot air	10 %	Termination by time	00:15 hh:mm	170 °C	+ 70 %	
2	Hot air	0 %	Termination by time	00:10 hh:mm	170 °C	+ 80 %	
3	Hot air	0 %	Termination by time	00:10 hh:mm	185 °C	+ 100 %	

Ingredients - number of portions - 10

Name	Value	Unit
water	140	g
milk 3.5%	140	g
caster sugar	13	g
plain wheat flour	205	g
chicken eggs	275	g
salt	3	g
milk 3.5%	500	g
egg yolk	80	g
caster sugar	125	g
vanilla pudding	50	g
butter soft	50	g
vanilla pod	1	pcs
butter soft	125	g
rum	30	g

Nutrition and allergens

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	396.1 kJ
Carbohydrate	37.2 g
Fat	23 g
Protein	9 g
Water	0 g

Directions

Baked dough

1. Weigh water, milk, butter, salt and sugar into a saucepan. Bring to a boil and add flour. Knead the dough for about 1-2 minutes while stirring constantly. Next, mix in a mixer with a spatula until cold and add the egg. If necessary, dilute the mass with a little water.

2. Using a piping bag with a large star tip, spray pinwheels with a diameter of 7 cm on a sheet of baking paper. Place in the preheated chamber of the convection oven and bake on the above program.

Yolk creme patissiere

1. Mix the custard powder and egg yolks in a little milk. 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 so that a shell does not form.

Yolk-butter cream

1. 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.

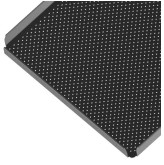
Glaze

1. 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.

Conclusion

1. Cut the cooled pinwheels lengthwise and fill them with cream. Dip the tops in the glaze, let them drain and place them on top of the filling.

Recommended accessories



Perforated aluminium
sheet, teflon coated