

Moravian cakes - Vdolechky

Cuisine: Czech
Food category: Desserts



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Company: Retigo



Program steps

1

 Hot air

 10 %

 Termination by time

 00:09 hh:mm

 190 °C

 + 80 %



Ingredients - number of portions - 20

Name	Value	Unit
plain wheat flour	700	g
semi-coarse wheat flour	300	g
caster sugar	120	g
butter	400	g
egg yolk	80	g
salt	10	g
fresh yeast	100	g
Whole milk	400	g

Nutrition and allergens

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

Nutritional value of one portion	Value
Energy	368.1 kJ
Carbohydrate	43 g
Fat	18.8 g
Protein	6.3 g
Water	0 g

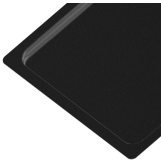
Directions

Dough prepared using the slow cooker method. The milk must be lukewarm. When the dough is well worked, add butter at the end and knead again until the dough is smooth.

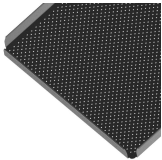
Let the prepared dough rest for about 30 minutes.
Dough weight: 60g of dough + 30g of filling

Most often filling: jam and cottage cheese filling with raisins, butter crumble. Before baking, brush the cake with the yolk mixture and leave for 10 minutes. emerge.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated