

Moravian cakes - Vdolechky

Cuisine: Czech

Food category: Desserts



Author: Lukáš Halamicek

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 lukewarm	400	g

Nutrition and allergens

Allergens: 1, 3

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	872.5 kJ
Carbohydrate	44 g
Fat	18.9 g
Protein	7.1 g
Water	20 g

Directions

First put divided fresh yeast into warm milk to activate the yeast bacteria. Put all the ingredients apart from butter into a mixing bowl along with milk and yeast. Work out the dough. 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.

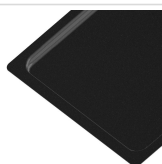
Dough weight: 60g of dough + 30g of filling

Most often filling: jam and curd filling with raisins, butter crumble.

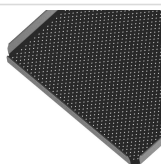
Before baking, brush the cake with the yolk mixture and leave for 10 minutes. emerge.

Bake using the program above.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated