

Yeast cakes with cottage cheese

Cuisine: Czech
Food category: Desserts



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Program steps

Preheating: 205 °C

1

 Hot air

 100 %

 Termination by time

 00:07 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 30		
Name	Value	Unit
plain wheat flour	50	g
milk 3.5%	50	g
fresh yeast	20	g
caster sugar	5	g

Dough		
Name	Value	Unit
chicken eggs	2	pcs
milk 3.5%	200	g
caster sugar	80	g
vanilla sugar	20	g
plain wheat flour	450	g
butter soft	90	g
salt	5	g
lemon peel	5	g

Filling		
Name	Value	Unit
soft curds	0.5	kg
chicken eggs	3	pcs
powdered sugar	100	g
vanilla sugar	1	pcs
lemon peel	10	g
raisins	50	g
rum	50	g

Nutrition and allergens

Directions

First, prepare the leaven (preferment) from plain flour, lukewarm milk, yeast and a pinch of sugar. Let it rise for about 15 minutes.

From eggs, milk, sugar, vanilla sugar, salt and plain flour, prepare a dough in a mixer that will come away from the walls. Then add the leaven, lemon zest and gradually add cubes of softened butter. When all the ingredients are combined into a uniform dough, let it rise for about 1 hour.

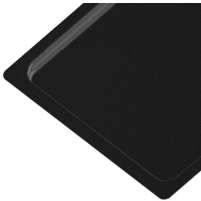
After rising, divide the dough into 40g pieces, which we let rise again for about 30 minutes. After rising, crush the loaves with the bottom of a glass and fill with the cottage cheese filling. Let rise again for a few minutes and brush the edges of the cakes with beaten egg.

Bake at 190°C for 7 minutes. After baking, you can brush the cakes with melted butter and rum.

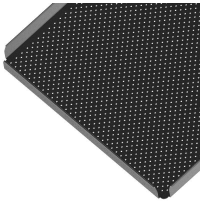
Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	137.1 kJ
Carbohydrate	21.8 g
Fat	3.3 g
Protein	4.2 g
Water	0 g

Recommended accessories



Vision Bake



Perforated aluminium
sheet, teflon coated



Enameled GN
container