

# Bread dumpling

Cuisine: **Czech**Food category: **Side dishes**Author: **Vlastimil Jaša**Company: **Retigo**

## Program steps

1	Steaming	Termination by time	00:15 hh:mm	95 °C	50 %	
2	Steaming	Termination by time	00:10 hh:mm	98 °C	50 %	

## Ingredients - number of portions - 10

Name	Value	Unit
coarse wheat flour	1	kg
milk 3.5%	0.6	l
caster sugar	0.01	kg
salt	0.02	kg
fresh yeast	42	g
baguettes	2	pcs

## Nutrition and allergens

Allergens: 1, 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	354.7 kJ
Carbohydrate	76.1 g
Fat	1.1 g
Protein	10.1 g
Water	0 g

## Directions

We will prepare the dough in the traditional way, as usual. We will roll out chunks weighing approximately 0.5 kg or 0.75 kg.

The dumplings are placed into special shaped molds - trays for dumplings greased with fat.

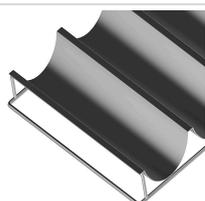
We will place them in the combi steamer – preferably one shelf apart.

We will set the combi steamer according to the program mentioned above.

After finishing the program, we lightly moisten them with water and do not pierce.

We take out the dumplings and brush them with fat (lard, butter, oil).

## Recommended accessories



Form for dumplings