

# Bun dumpling

Cuisine: Czech

Food category: Side dishes



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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 classic way, according to custom.

We roll out cones weighing approx. 0.5 kg or 0.75 kg.

We place the dumplings in special shaped grates - Inserts for dumplings smeared with fat.

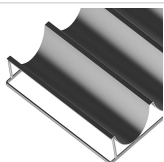
We put it in the convection oven - preferably one drawer at a time.

We will set up the convection oven according to the program mentioned above.

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

Take out the dumplings and coat them with fat (lard, butter, oil).

## Recommended accessories



Form for dumplings