

Bun 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

Recommended accessories



Form for dumplings

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).