Ducat buns

Cuisine: **Czech**
Food category: **Desserts**

Author: **Vlastimil Jaša**
Company: **Retigo**

Program steps

Preheating:　　**195 °C**

#	Mode		Termination	Time	Temp	Fan	
1	Hot air	100 %	Termination by time	00:08 hh:mm	180 °C	100 %	
2	Hot air	100 %	Termination by time	00:12 hh:mm	160 °C	100 %	

Ingredients - number of portions - 10

Name	Value	Unit
fresh yeast	0.05	kg
caster sugar	0.12	kg
milk 3.5%	0.75	l
plain wheat flour	1.2	kg
chicken eggs	3	pcs
lemon peel	0.02	kg
salt	0.01	kg
butter soft	0.35	kg

Nutrition and allergens

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	745.6 kJ
Carbohydrate	101.2 g
Fat	31.6 g
Protein	13.7 g
Water	0 g

Directions

We mix the yeast with a little sugar, dilute it with lukewarm milk and add a little sifted flour to form a thin dough-yeast, which we leave to rise.

Add eggs, remaining sugar, finely grated rind, salt, melted butter, about 200g for 10 servings, to the remaining sifted flour (keep a little aside for rolling). Mix the rest of the lukewarm milk and the leavened yeast and the mixture carefully.

Let the finished dough rise.
In the classic way, we prepare buns that we grease on a baking sheet and stack next to each other. We leave it to rise again, now in an enameled GN 40 mm high and bake on the program mentioned above.

Recommended accessories

Enameled GN
container