

Ducat buns

Cuisine: Czech
Food category: Desserts



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Company: Retigo



Program steps

Preheating:

195 °C

| | | | | | | | |
|---|---|---|---|---|--|---|---|
| 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