

Bavarian muffins with jam, grated cheese and cream

Cuisine: **Czech**

Food category: **Desserts**

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Program steps

Preheating: **210 °C**

1	Hot air	20 %	Termination by time	00:07 hh:mm	180 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
fresh yeast	35	g
caster sugar	125	g
milk 3.5%	400	g
semi-coarse wheat flour	1000	g
egg yolk	60	g
lemon peel	20	g
salt	15	g
butter soft	115	g
plain wheat flour	150	g
plum jam	400	g
hard cottage cheese	250	g
whipped cream 33%	250	g
powdered sugar	25	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: 0, Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: 0, A, B, C, Cholin, D, E, K, Kyselina listová

Directions

In a bowl, rub the yeast with a little sugar, 2 spoons of sifted flour, 4 spoons of lukewarm milk, work it into a thin slurry - yeast, let it rise in the heat. Add sugar, egg yolks, lemon zest, melted butter, remaining lukewarm milk, leavened yeast, salt to the remaining flour. We will make a pliable soft dough. Leave to rise in a combi oven at 38°C combined mode for approx. 20 minutes.

When the dough has risen, roll it out to a thicker sheet of approx. 15 mm, use a round mold (glass) to pierce the buns. We use smooth flour for the roll. We spray the Teflon sheet (Vision bake) with Rama combiprofi, on which we place the muffins and let them rise again. Make a hole in the muffin with a wooden spoon and sprinkle Rama combiprofi on top. Place in a preheated oven.

After baking, spread with spread plum jam, sprinkle with grated cottage cheese, sprinkle with cream and dust with powdered sugar.

Nutritional value of one portion	Value
Energy	821.2 kJ
Carbohydrate	128.9 g
Fat	23 g
Protein	21.5 g
Water	0 g

Recommended accessories



Vision Oil Spray Gun



Vision Bake