

Wreaths

Cuisine: Czech

Food category: Desserts



Author: Vlastimil Jaša

Company: Retigo



Program steps

Preheating: 180 °C

1 Hot air 10 % Termination by time 00:25 hh:mm 160 °C 60 %

Ingredients - number of portions - 10

Name	Value	Unit
water	120	g
milk 3.5%	135	g
butter	100	g
caster sugar	13	g
plain wheat flour	205	g
chicken eggs	275	g
salt	3	g

Name	Value	Unit
powdered sugar	200	g
lemon juice	40	g
vegetable oil	2	g

Name	Value	Unit
milk 3.5%	500	g
egg yolk	80	g
caster sugar	125	g
vanilla pudding	50	g
butter	50	g
vanilla bean	1	pcs

Name	Value	Unit
butter	125	g
rum	30	g

Nutrition and allergens

Allergens: 1, 3, 7, 8

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

Directions

Puff pastry:

We weigh water, milk, butter, salt and sugar into a saucepan, bring to a boil and add flour. Evaporate for about 1-2 minutes while stirring constantly. Mix in a mixer with a paddle until cold. Stir in the eggs. If necessary, dilute the mass with a little water.

Using a bag with a large star tip, spray a 7 cm diameter wreath on a baking sheet with a silicone mat. Place in the heated chamber on the specified program.

After baking, remove from the oven and let cool.

Yolk creme patissiere:

Mix custard powder and egg yolks in 100 ml of milk until smooth. Bring the remaining milk, butter, sugar and vanilla to a boil. Pour in the stirred mixture and boil properly for 2-3 minutes. Cool covered with foil.

Yolk-buttercream:

Beat the crème patissiere until smooth with the rum and beat in the softened butter. Fill a bag with a star tip with the cream.

Glaze:

Put sugar, lemon juice and oil in a bowl. We rub it by hand until it is smooth into a thick glaze. You can tell when it's done when the frosting slowly drips from the spoon and covers well.

Completion:

Cut the cooled wreaths lengthwise, fill with cream. Dip the tops in the frosting, let them drain and place them on top of the sprayed filling.

Nutritional value of one portion	Value
Energy	550.9 kJ
Carbohydrate	56.9 g
Fat	31.5 g
Protein	9 g
Water	0 g

Recommended accessories

