


Butter lid

Cuisine: Czech
Food category: Pastry



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Company: Retigo



Program steps

Preheating: 175 °C

1

 Hot air

 100 %

 Termination by time

 00:28

hh:mm

 175 °C

 100 %



Ingredients - number of portions - -2

| Name | Value | Unit |
|---------------------|-------|------|
| plain wheat flour | 0.5 | kg |
| milk 3.5% | 0.29 | l |
| butter | 0.06 | kg |
| salt | 0.01 | kg |
| dried baker's yeast | 0.01 | kg |

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 | -1131.3 kJ |
| Carbohydrate | -183.4 g |
| Fat | -30.2 g |
| Protein | -29.9 g |
| Water | 0 g |

Directions

Sift the flour into a bowl (into a robot with a kneading hook). Add salt, instant yeast and mix. Only then add the milk and butter. Knead at the lowest speed for approx. 1 min. Increase the speed to medium and knead for another 7 minutes.

The dough must be smooth, it must not stick to the edges of the walls.

Place the dough on a floured work surface and knead it with your hands for a while. Put in a bowl greased with a little oil, cover and leave to rise for about 90 minutes.

Place the risen dough on a floured work surface and divide into two parts. Shape into an approximate rectangle and press lightly with your palms.

Then fold the upper edge to about one third and press the seam. Do the same with the bottom edge and press the seam again. Then fold the dough on the left and right edges. Finally, roll the dough and at the same time tighten it nicely into the shape of a long, thin lid. Turn and close the dough with your fingers at the seam. At the end, roll into a nice round lid shape.

Place the shaped lids on the GN Retigo Bake and spray them with water. Cover and let rise for about 30 to 45 minutes.

Once the lids have risen, brush them with beaten egg.

Place in a preheated convection oven.

Place the baked lids on a wire rack and let cool completely.