

## “Advocaat\*” Crème and Apricot Stars using IREKS-HT-EXCELLENT SOFT and MELLA-KREM

### Dough:

Strong baker’s flour	10.000 kg	100 %	22 lb	0 oz
IREKS-HT-EXCELLENT SOFT	0.200 kg	2 %	0 lb	7 oz
Butter/Margarine	1.000 kg	10 %	2 lb	3.5 oz
Milk powder	0.600 kg	6 %	1 lb	5 oz
Whole egg	0.500 kg	5 %	1 lb	1.5 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.600 kg	6 %	1 lb	5 oz
<u>Water, approx.</u>	<u>4.800 kg</u>	<u>48 %</u>	<u>10 lb</u>	<u>9.5 oz</u>
Total weight	17.900 kg		39 lb	6.5 oz

Mixing time:	2 minutes slow + 6 – 8 minutes fast (spiral mixer)
Dough temperature:	26° C (79° F)
Bulk fermentation time:	10 minutes
Scaling weight:	1.800 kg (3 lb 15.5 oz)/36 pieces
Intermediate proof:	approx. 15 minutes
Processing:	stars
Final proof:	approx. 40 minutes

### Liqueur crème:

MELLA-KREM	4.000 kg	8 lb	13 oz
Advocaat*	0.500 kg	1 lb	1.5 oz
<u>Water</u>	<u>10.000 kg</u>	<u>22 lb</u>	<u>0 oz</u>
Total weight	14.500 kg	31 lb	14.5 oz

Mixing time:	2 – 3 minutes
Scaling weight:	approx. 0.040 kg (1.5 oz)

Baking temperature: 200° C (390° F)

Baking time: 12 – 14 minutes

Instructions for use: Slightly press the round-molded dough pieces, press through using the star stamp and turn the pointed ends from the inside to the outside. Subsequently, place the stars on trays and allow to proof. At  $\frac{3}{4}$  proof, wash with egg and sprinkle each with approx. 0.010 kg (0.5 oz) streusel. Pipe with the liqueur crème, place half an apricot in the centre and bake. After baking, glaze the advocaat\* crème and apricot stars with apricot jelly, ice with fondant and decorate the pointed ends with threads of chocolate.

\*or any other liqueur!

