



CATEGORY

Bakery, Confectionery, Industry



OCCASION

Winter



FINISHED PRODUCT

Confectionery, Dessert, Occasion
Bread, Sweet dough

SWEDISH "SEMLA"

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	2.400	100.00
Water	1.000	42.00
Sugar	0.400	17.00
Bakels Rollex	0.280	11.00
Bakels Dry Yeast	0.050	2.00
Cardamom, ground	0.015	0.60
Salt	0.010	0.40
Total Weight: 4.155		

Group Fyllning

Ingredient	KG	%
Bakels Semlefilling Luxury	3.000	-
Total Weight: 3.000		

Group Topping

Ingredient	KG	%
Icing sugar	0.050	-
Total Weight: 0.050		

METHOD

- 1: Weigh all the ingredients and mix for about 5 minutes slowly, 5 minutes quickly to a smc
- 2: Weigh into suitable pieces and let the dough rest for 15 min.
- 3: Make small buns and put them on a plate.
- 4: Prove in a fermentation cabinet for about 60 min.
- 5: Bake at 200C for about 7 min
- 6: Allow the buns to cool properly before cutting or sawing a hat.
- 7: Fill the hole with Bakels Semlefilling, and sprinkle a wreath of freshly whipped cream.
- 8: Put the hat on and dust with icing sugar.