

# Moravian cakes - Vdolechky

Cuisine: Czech  
Food category: Desserts



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Company: Retigo



## Program steps

1

 Hot air

 10 %

 Termination by time

 00:09  
hh:mm

 190 °C

 80 %



| Ingredients - number of portions - 20 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| plain wheat flour                     | 700   | g    |
| semi-coarse wheat flour               | 300   | g    |
| caster sugar                          | 120   | g    |
| Butter                                | 400   | g    |
| egg yolk                              | 80    | g    |
| salt                                  | 10    | g    |
| fresh yeast                           | 100   | g    |
| Whole milk lukewarm                   | 400   | g    |

| Nutrition and allergens                   |          |
|-------------------------------------------|----------|
| Allergens: 1, 3<br>Minerals:<br>Vitamins: |          |
| Nutritional value of one portion          | Value    |
| Energy                                    | 872.5 kJ |
| Carbohydrate                              | 44 g     |
| Fat                                       | 18.9 g   |
| Protein                                   | 7.1 g    |
| Water                                     | 20 g     |

Directions

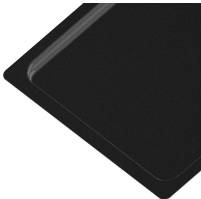
First put divided fresh yeast into warm milk to activate the yeast bacteria. Put all the ingrediences apart from butter into a mixing bowl along with milk and yeast. Work out the dough. When the dough is well worked, add butter at the end and knead again until the dough is smooth.

Let the prepared dough rest for about 30 minutes.  
Dough weight: 60g of dough + 30g of filling

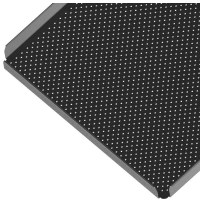
Most often filling: jam and curd filling with raisins, butter crumble. Before baking, brush the cake with the yolk mixture and leave for 10 minutes. emerge.

Bake using the program above.

## Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated