

Bavarian donuts with plum jam, grated quark, and cream

Cuisine: **Czech**
Food category: **Desserts**

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Company: **Retigo**



Program steps

Preheating: 210 °C

1

Hot air

20 %

Termination by time

00:07 hh:mm

180 °C

100 %

Ingredients - number of portions - 10		
Name	Value	Unit
fresh yeast	35	g
caster sugar	125	g
milk 3.5%	400	g
semi-coarse wheat flour	1000	g
egg yolk	60	g
lemon peel	20	g
salt	15	g
butter soft	115	g
plain wheat flour	150	g
plum jam	400	g
hard cottage cheese	250	g
whipped cream 33%	250	g
powdered sugar	25	g

Nutrition and allergens	
Allergens: 1, 3, 7 Minerals: 0, Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: 0, A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	821.2 kJ
Carbohydrate	128.9 g
Fat	23 g
Protein	21.5 g
Water	0 g

Directions

In a bowl, mix the yeast with a bit of sugar, 2 tablespoons of sifted flour, 4 tablespoons of warm milk, and work into a thick batter - the yeast mixture, let it rise in a warm place. To the remaining flour, add sugar, egg yolks, lemon zest, melted butter, the rest of the warm milk, the risen yeast mixture, and salt. Knead into a soft dough. Let it rise in a combi steamer at 38°C in combined mode for about 20 minutes.

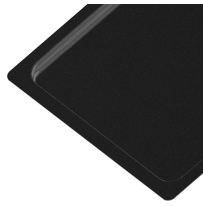
When the dough has risen, roll it out to a thickness of about 15mm, and cut out donuts using a round cutter (glass). Use all-purpose flour on the work surface. Spray a Teflon baking sheet (Vision bake) with Rama Combi Profi, place the donuts on it, and let them rise again. Make a dent in each donut with a spoon and spray the top with Rama Combi Profi. Place in a preheated oven.

After baking, spread with crushed plum jam, sprinkle with grated quark, add a dollop of cream, and dust with powdered sugar.

Recommended accessories



Vision Oil Spray Gun



Vision Bake