

Yeast Dough Flower

with the baking masses flavored



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	GB40040
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Sweet yeast dough

1000 g milk 3.5%	35.27oz
150 g yeast	5.29oz
20 g liquid malt	0.71oz
140 g granulated sugar	4.94oz
40 g invert sugar	1.41oz
20 g vanilla sugar	0.71oz
5 g lemon zest (1 lemon = 5g)	0.18oz
100 g fresh eggs	3.53oz
40 g salt	1.41oz
2000 g pastry flour type 400	70.55oz
200 g butter	7.05oz

Slurry the yeast, malt, sugar and lemon in the very cold milk, add the cold eggs, sieved flour and salt, knead for 3 - 4 minutes in 1st gear, add cold butter cubes, then knead for 5 - 6 minutes in 2nd gear to form a elastic dough. Dough temperature approx. 24°C / 75.2°F, rest for 45 min.

Filling with almond paste and vanilla cream

1000 g Felcopen 25%, Bakeable filling almond	35.27oz
200 g Special Pastry Cream for baking	7.05oz

Blend the almond filling and vanilla cream until smooth.

Tip

The filling can be replaced by all flavoured baking fillings and fruit baking fillings.

Special Pastry Cream for baking

120 g Vanilla cream powder,	4.23oz
Custard powder with vanilla, Warm	
250 g milk 3.5%	8.82oz
140 g granulated sugar	4.94oz
750 g milk 3.5%	26.46oz

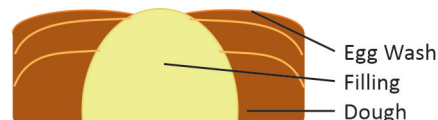
Dissolve the cream powder in the first amount of milk. Boil the remaining milk together with the sugar and add the powder mixture, stir constantly and bring to the boil again. Leave to cool and place in the fridge. Mix the cold pastry cream well before using.

Egg Wash

125 g pasteurised liquid egg	4.41oz
125 g past. liquid egg yolk	4.41oz

Mix the ingredients.

Structure



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2250 g Sweet yeast dough	79.37oz
900 g Filling with almond paste and vanilla cream	31.75oz
90 g Egg Wash	3.17oz

Filling

Fill 30 g / 1.06 oz of filling into 5 cm Ø silicone hemispheres and freeze or pipe

directly onto dough.

Variant 1:

Yeast dough Weighing 2250 g / 79.37 oz, round up with the dough moulding machine, 30 x 75 g / 2.65 oz per yeast dough flower, flatten in the fridge for approx. 30 minutes, roll out with flour to 4 mm / 0.157 inch round, cut 4 x 4.5 cm / 1.57 x 1.77 inches long from the outside to the inside, place frozen baking mass hemisphere 30 g / 1.06 oz, 5 cm / 1.97 inches Ø in the centre, pull the 1st quarter of the dough side over the baking mass and close the dough ends together, place the next dough side over the baking mass, proceed in the same way with the 3rd and 4th dough side and form a dough flower, stretching the dough slightly if necessary. Place the dough pieces on baking trays and brush with egg wash, proof for 45 minutes at 30°C / 86°F, 75% RH. Brush again with egg wash.

Variant 2:

Roll out the dough evenly to 4 mm / 0.157 inch, leave to rest in the fridge for 30 minutes, roll out again to 4 mm / 0.157 inch, cut out round 12.5 cm / 4.92 inches Ø dough pieces, the remaining dough can be used the next time the dough is made. Cut the dough piece 4 x 4.5 cm / 1.57 x 1.77 inches long from the outside to the inside, pipe 30 g / 1.06 oz baking mixture round into the centre, pull the 1st quarter of the dough side over the baking mixture and close the dough ends together, pull

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the next dough side clockwise over the baking mixture again and close the dough ends together, proceed in the same way with the 3rd and 4th dough side and form a dough flower, pulling the dough a little longer if necessary. Place the dough pieces on baking trays, brush with egg wash and proof for 45 minutes at 30°C / 86°F, 75% RH. Brush again with egg wash.

Baking temperature: 200°C / 392°F
in deckoven

No steam, vent open

Baking time: approx. 20 minutes

Source of supply:

Hemisphere Silicone mould

5 cm / 1.9685 inches diameter

h 23 mm / 0.91 inch

www.pavonitalia.com, Art. Nr. FR039

FELCHLIN PRODUCTS

KB11 Felcopan 25%, Bakeable filling
almond

UE05 Vanilla cream powder, Custard
powder with vanilla, Warm

Please note: Some products are not available
in all markets

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Recipe number : GB40040

Description : Delicate butter yeast pastry with the finest baking masses flavored

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	292
Selling days	1 day	Kilojoule (kJ)	1221
Selling price		Lipids	8.55 g
Selling unit	1 piece	saturated fatty acids	2.91 g
		Carbohydrates	44.51 g
		of which sugars	16.76 g
		Proteins	7.73 g
		Salt	0.79 g

Declaration :

Wheat flour, whole milk, sugar, almonds, butter, water, eggs, baker's yeast, egg yolk, soy, humectant (sorbitol), corn flour, invert sugar, edible salt, maize starch, barley malt, vanilla sugar, grated lemon zest, preserving agent (potassium sorbate), natural bitter almond flavour, acidifying agent (citric acid), flavour, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille

State 15.08.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation