

Cream cheese kringle

1

kg

DESCRIPTION

Sweet kringle with cream cheese, curd and pieces of dried apricots.

The top is decorated with almond flour streusel crumbs and white chocolate stripes.

DOUGH

Ingredients	Amounts	Unit
Wheat flour	330	g
Milk~	130	g
Fresh yeast	10	g
Butter	30	g
Salt	5	g
Sugar	25	g
Eggs M	1	pcs
Vanilla sugar	4	g

Equipment: Roller pin, pastry brush, oven, proofing cabinet, knife, tablespoon, a sieve for sifting flour, baking paper, metal bowl, cutting board, baking pan, spatula, piping bag (for chocolate decoration)

Dough preparation:

1. Mix together flour, salt, sugar.
2. Add fresh yeast, vanilla sugar, egg, butter and warm milk.
3. Mix to a smooth yeast dough at first on slow speed and then on medium speed.
4. In the meantime, check the consistency of the dough (add water or flour if necessary).
5. Mixing time is about 5 min.
6. The finished dough is smooth and without lumps.
7. Place the dough to proof. If the room is dry, cover the dough with plastic wrap.

SHAPING

wheat flour	50	g
-------------	----	---

The temperature of the proofing cabinet is 35-38 °C.

Proofing time 60 - 90 min

FILLING

Ingredients	Amounts g	Unit
-------------	-----------	------

LAYERING

Butter	87 g
--------	------

FILLING

Cream cheese (salted)	100	g
Curd	200	g
Butter	20	g
Sugar	20	g
Vanilla cream powder	23	g
Dried berries	75	g

Layering:

- 1. Roll the dough into a rectangle and spread 2/3 of the surface with softened butter, fold into three. Place a plastic wrap on top of the dough and let it rest for 15-20 minutes.**

Preparation of the filling:

1. Mix cream cheese, curd, melted butter, sugar together.
2. Vanilla cream powder is added immediately before use (spreading).

Shaping:

1. Roll the dough into a rectangle and spread the filling in an even layer. Chopped berries are sprinkled on top.
2. Roll tightly. The dough roll is cut lengthwise into three strips.
3. Braid so that the layers of the cutting surface remain on the surface.
2. A krinkle is formed.

It is raised for 20-40 min.

FINISHING TOUCHES

Ingredients	Amounts	Unit
-------------	---------	------

**STREUSEL
CRUMBS**

Butter	15 g
Sugar	15 g
Wheat flour	15 g
Almond flour	15 g

Preparation of Streusel crumble topping:

Briefly mix together the butter, sugar, wheat flour and almond flour.

Brush the kringle with egg wash before baking and sprinkle with streusel crumble topping.

Baking temperature and time:

170-180°C

25-35 min.

FINISHING TOUCHES

--	--	--

Decorate the finished kringle with stripes of white chocolate and freeze-dried berries.

Egg M	1 pcs
-------	-------

Water	50 g
-------	------

DECORATION

Powdered sugar	15 g
----------------	------

White chocolate	50 g
-----------------	------

Freeze-dried		
--------------	--	--

berries	5 g
---------	-----