

Mulgikorp								
Amount	10	pcs						
DESCRIPTION round shaped small bun with curd filling in the middle								
Weight of the bun	0.080 kg			Equipment: Pastry brush, oven, proofing cabinet, tablespoon, a sieve for sifting flour, baking paper, metal bowl, glass bottom to make cavities in buns, cutting board, baking pan, piping bag with round tip.				
DOUGH		Unit						
Ingredients	Amounts			Dough preparation: All ingredients are mixed together until even consistency and the dough is left to proof.				
Wheat flour	300 g							
Fresh yeast	20 g			Temperature of the proofing cabinet 35-38 °C. Proofing time 20-30 min.				
Sugar	55 g							
Butter	27 g							
Salt	3 g							
Water ~	150 g							
SHAPING, FINISHING AND BAKING								
Ingredients	Amounts	Unit		Preparation of the filling: melted butter, sour cream, salt, sugar, egg, cumin, wheat flour are mixed into the curd and mixed until smooth.				
FILLING								
Butter	25 g			55 g dough pieces are weighed from the fermented dough. Buns are rolled. Buns are placed on a baking sheet to rise for 20-30 min. A cavity is pressed into the center of the risen bun. Brush with eggwash. 50 g of curd filling is piped into the cavity.				
Sour cream	25 g							
Curd	388 g			Baked at ~200-210°C for 8-12 min.				
Egg	1 pcs							
Sugar	6 g							
Salt	6 g							
Wheat flour	25 g							
Caraway seeds	8 g							
SHAPING								
Wheat flour	20 g							
FINISHING TOUCHES								
Water	15 g							
Egg mixture/egg	0.5 pcs							