

Semla with jam and whipped cream									
Amount	10	pcs							
DESCRIPTION Bun-shaped bread product with lingonberry jam. Decorated with whipped cream and powdered sugar.									
Weight of the bun	0.090 kg								
DOUGH			Equipment: Scales, pastry brush, oven, proofing cabinet, knife, tablespoon, a sieve for sifting flour, baking paper, metal bowl, mixer for cream, baking pan, scales All ingredients are mixed into a smooth dough. The temperature of the proofing cabinet is 35-38 °C. Proofing time 20-30 min.						
Ingredients	Amounts kg	Unit							
Wheat flour 550	330	g	58-60 g pieces of the fermented dough are weighed and rolled into buns. Shaped buns are placed to rise. Proofing time and temperature 35-37°C 40-45 min.						
Fresh yeast	20	g							
Sugar	50	g							
Butter	75	g							
Egg	1	pcs							
Salt	5	g							
Cardamom	3	g							
Water~	130	g							
SHAPING		Unit	Brush the risen products with eggwash. Baking temperature and time: 198-205°C 10-15 min.						
Ingredients	Amounts kg								
Wheat flour	20	g							
FINISHING TOUCHES and BAKING									
Ingredients	Amounts kg	Unit							
Egg	0.5	pcs							
FINISHING TOUCHES		Unit							
Ingredients	Amounts kg		Whip cream and sugar until stiff. The dome is removed from the baked and cooled bun. A hole is made into which 10 g of lingonberry jam is piped. Pipe 35 g of whipped cream and place the dome on top. Finished with powdered sugar.						
Ligonberry jam	120	g							
Heavy cream 35%	350	g							
Sugar	35	g							
Powdered sugar	20	g							