

The Independence Day of Latvia Festive Pretzel									
Amount		1	kg						
DESCRIPTION									
DOUGH				Equipment: grater, pastry brush, oven, proofing cabinet, knife, tablespoon, a sieve for sifting flour, baking paper, boiling pot, metal bowl, plastic wrap, cutting board, baking pan, stove, dough roll					
Ingredients	Amounts	Unit							
Wheat flour	270	g		<ol style="list-style-type: none"> 1. Grate orange peel and squeeze the juice from orange. 2. Take previously rinsed raisins and add 1 (one) tablespoon of flour. 3. Chop apricots and plums finely, add the grated orange rind and orange juice. 4. Sift the flour into a bowl. 5. Make the pastry cream: Mix 1 (one) egg, 15 g of sugar and add 10 g. vanilla sugar. Add 5 g of flour. Mix together! 6. Boil the 110 g of milk and add it to the vanilla cream mix. 7. Then heat until thickened. 8. Add the butter (47g) and stir until melted. Cool at room temperature. 9. When cooled down - put the vanilla cream in a bowl and cover with plastic wrap and leave to rest. 10. Make the leaven: mix warm temperature milk (110 g) with yeast. Add 1/3 of flour and mix. 11. Wrap in plastic wrap and let rise until doubled. About 20 minutes. Place in proofing cabinet. 12. Beat the butter with the sugar (5 min), then add the egg yolk, beat for a further 2 min. 13. Add the second egg. Beat for a further 2 min. 14. Make the crumble. Mix flour (45g), butter (47g), vanilla sugar (10g), sugar (35g) and form crumble. 15. When the leaven has risen, add the remaining flour, the beaten butter, the raisins, salt, knead the dough until it is smooth and elastic. 16. Proast the yeast dough in a cool place to double the volume (30 min) as it will be easier to make a cool dough. 17. Divide the dough into 2 parts and roll out thin, long sheets with a dough rolling pin or with hands. 18. Spread vanilla cream over the sheets, top with plums, apricots. 19. Roll the dough over the filling, gently pinching the seam. 20. Make two rolls to form a pretzel, wrap them around each other, place them on a baking sheet, leave to rise for 20 minutes. 21. Brush with egg, sprinkle crumbs over. Bake at 180°C for 30 minutes. 					
Butter	110	g							
Sugar	60	g							
Yeast yeast	16	g							
Salt	3	g							
milk	110	ml							
Eggs yolks L	2	pcs							
Vanilla sugar	5	g							
Raisins	85	g							
FILLINGS NR.1 PASTRY CREAM									
Ingredients	Amounts	Unit							
Wheat flour	5	g							
Butter	8	g							
Sugar	15	g							
Milk	110	g							
Eggs	0.5	pcs							
Vanilla sugar	5	g							
FILLINGS NR.2 DRIED FRUIT IN ORANGE JUICE									
Ingredients	Amounts	Unit							
Dried apricots	85	g							
Dried plums	85	g							
Fresh orange juice	150	ml							
CRUMBS									
Ingredients	Amounts	Unit							
Wheat flour	45	g							
Butter	47	g							
Sugar	35	g							
Eggs	0.5	pcs							