

DELICATE  
*Dumplings*





## Dumplings

15 Round silicon moulds, Ø 18 cm

### Sweet Yeast Dough

2,500 kg Wheat flour  
 0,075 kg **HefeSoft**  
 0,350 kg Sugar  
 0,310 kg Butter  
 0,225 kg Yeast, fresh  
 0,250 kg Eggs  
 1,000 kg Water, approx.  
 0,050 kg Salt  
**Sizilia** as desired  
**Combani** as desired

Kneading time:  
 2+6-8 min.  
 Dough temperature:  
 24-26 °C  
 Resting time:  
 approx. 10 min.

### Decoration

0,900 kg Butter, melted  
 0,900 kg vanilla sugar  
 0,150 kg Icing sugar

### **Method**

- ✿ Scale dough pieces (1,500 kg per batch) and let rest again.
- ✿ Divide and mould round the dough batch in 30 pieces by using the dough divider.
- ✿ Brush silicon moulds with butter and dust with vanilla sugar.
- ✿ Place 6 of the rounded pieces in each mould and let proof.
- ✿ Bake when the dumplings are  $\frac{3}{4}$  proofed at approx. 220 °C for approx. 12 min.
- ✿ After baking brush the dumplings with melted butter and dust with vanilla sugar.
- ✿ Finally dust the cooled down dumplings with icing sugar.



## Filled Dumplings

1 Tray 60 x 40 cm, total 40 pieces

### Sweet Dough

1,250 kg	Wheat flour
0,040 kg	<b>HefeSoft</b>
0,175 kg	Sugar
0,150 kg	Butter
0,120 kg	Yeast, fresh
0,125 kg	Eggs
0,500 kg	Water, approx.
0,025 kg	Salt
	<b>Sizilia</b> as desired
	<b>Combani</b> as desired
0,700 kg	<b>Fructi-Top Cherry</b>
0,700 kg	<b>Fructi-Top Apricot-Peach</b>

Kneading time:  
2+6-8 min.  
Dough temperature:  
24-26 °C  
Resting time:  
approx. 10 min.

### Decoration

0,120 kg	Butter, melted
0,120 kg	vanilla sugar
0,040 kg	Icing sugar

### Method

- ✿ Scale dough into 1,500 kg pieces mould round and let rest.
- ✿ Divide and mould round the dough batch in 30 pieces by using the dough divider.
- ✿ Grease a 60 x 40 cm tray with 0,060 g butter and dust with 0,060 kg Vanilla sugar.
- ✿ Take the rounded dough pieces, and place onto the tray (8 x 5) and let proof.
- ✿ When the dumplings are  $\frac{3}{4}$  proofed, push a hole into the middle of each dough piece and pipe the fruit filling into the middle.
- ✿ Bake at approx. 220 °C for approx. 12 min.
- ✿ After baking brush the dumplings with melted butter and dust with vanilla sugar.
- ✿ Finally dust the dumplings with icing sugar.



## toffee-nut upside-down

4 Round silicon moulds; Ø 26 cm

### Sweet Dough

1,250 kg	Wheat flour
0,040 kg	<b>HefeSoft</b>
0,175 kg	Sugar
0,150 kg	Butter
0,120 kg	Yeast, fresh
0,125 kg	Eggs
0,500 kg	Water, approx.
0,025 kg	Salt
	<b>Sizilia</b> as desired
	<b>Combani</b> as desired

### Toffee-Nut-Filling

0,600 kg	Sugar
0,080 kg	Water
0,400 kg	Cream
0,200 kg	Butter, soft
0,400 kg	Nuts, chopped and roasted
0,200 kg	Butter, melted

Kneading time:  
2+6-8 min.  
Dough temperature:  
24-26 °C  
Resting time:  
approx. 10 min.

Caramelize sugar with water lightly. Deglaze with cream and stir in the butter. Simmer the mixture until the sugar is completely dissolved. Stir in the nuts.

### Method

- ✿ Scale dough pieces (1,500 kg per batch) mould round and let rest.
- ✿ Spread the Toffee-Nut-Filling in silicon moulds (approx. 0,400 kg each mould).
- ✿ Divide and mould round the dough batch in 30 pieces by using the dough divider.
- ✿ Take the rounded dough pieces, place into the silicon moulds (11 pieces each mould) and let proof.
- ✿ Bake the dumplings, when they are ¾ proofed.
- ✿ Bake at 210 °C for approx. 15 min.
- ✿ After baking brush with liquid butter.
- ✿ After 10 min. turn the moulds upside down and remove.

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