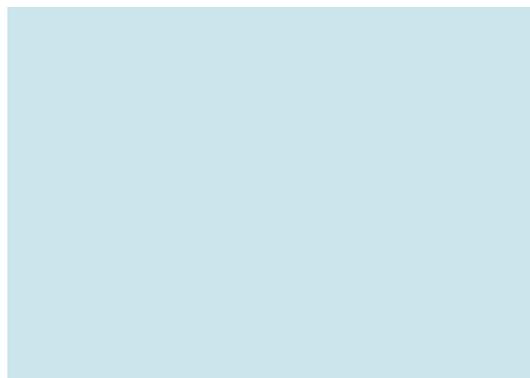


My
Pluffins





My Puffins Almond

1 Silicon mould for Muffins, 24 pieces

1,000 kg Laminated dough

Almond Filling

0,650 kg Mandelkroone

0,120 kg Syrup

0,020 kg DP Rum

0,050 kg Butter, melted

0,050 kg Sugar

▶ Mix well.

▶ Brush the silicon moulds with melted butter and dust with sugar.

Decoration

0,050 kg Apricot jam

0,050 kg Fondant

Method

- ✿ Roll out the laminated dough to 40 x 60 cm.
- ✿ Cut into 10 x 10 cm squares.
- ✿ Pipe the almond filling into the middle and close above the dough.
- ✿ Place the pieces into the silicon moulds.
- ✿ Bake at approx. 200 °C for approx. 25 min. when the dough pieces are $\frac{3}{4}$ proofed.
- ✿ After baking glaze with apricot jam and fondant.
- ✿ Decorate with fresh fruits or chocolate decorations.



*My
Pluffins
Nut*

1 Silicon mould for Muffins, 24 pieces

1,000 kg Laminated dough

Nut Filling

0,400 kg **Nosetto**

0,240 kg Water or milk

▶ Mix the ingredients well and let soak for approx. 10 min.

0,050 kg Butter, melted

0,050 kg Sugar

▶ Brush the silicon moulds with melted butter and dust with sugar.

Decoration

0,050 kg Apricot jam

0,050 kg Fondant

Method

- ✿ Roll out the laminated dough to 40 x 60 cm.
- ✿ Spread the nut filling onto the dough and roll lengthwise (60 cm) up to a snail.
- ✿ Cut into approx. 2,5 cm pieces and put into the silicon moulds and let proof.
- ✿ Bake at approx. 200 °C for approx. 25 min. when the dough pieces are ¾ proofed.
- ✿ After baking brush the Pluffins with apricot jam and glaze with fondant.

Basic recipe

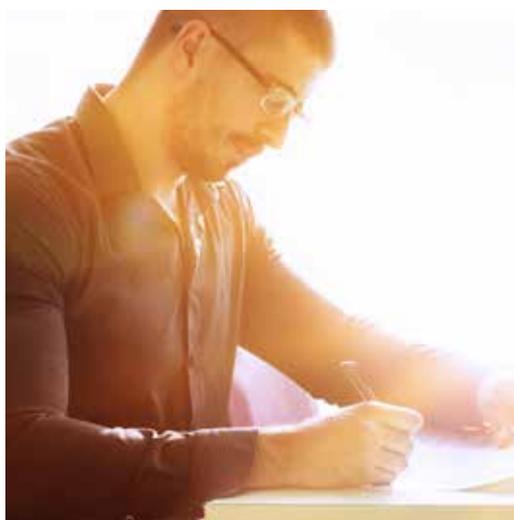
Laminated Dough

3,000 kg Wheat flour
0,150 kg **CrossQuick**
0,300 kg Sugar
0,300 kg Margarine or butter
0,200 kg Yeast, fresh
0,050 kg Salt
0,400 kg Eggs
0,900 kg Water cold, approx.
2,000 kg Laminating margarine
or butter

Kneading time:
2 + 3 min.

Method

- ✿ Dough temperature: 18 – 20 °C
- ✿ Resting time: 10 min. chilled
- ✿ Laminate the dough with 3 single folds and let rest for approx. 15 min. chilled.





Mixing and Merging

Hybrid food is trendy – joining the best features of two pastries into one very special taste experience is fascinating and pleasing. Hybrid snacks conquer the bakeries and confectioners around the world.

My Pluffins, a combination of the familiar Danish pastries and Muffins, is the latest creation of our pastry experts. Delicious Danish pastry dough with different fillings and processings is baked in Muffin trays. The result are small delicacies, crispy on the outside and incredibly juicy on the inside.

My Pluffins make you discover your sweet tooth. Just looking at it invites you to a small sweet break- on the road, at work or at home. And after the first bite – at the latest – you fall for the new small cakes.

My Pluffins



Poster DIN A1

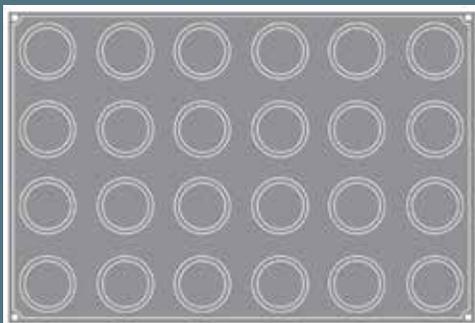


Ceiling Banner DIN A3



Poster DIN A4

Find recipes, downloads and more ideas under www.martinbraun-bakery.com



To achieve the perfect shape you can obtain the corresponding baking tray from Pavoni Italia S.P.A, www.pavoitalia.com



www.martinbraun.com

MARTIN BRAUN KG
Hannover - Germany
email: info@martinbraun.de

A company of

MARTIN BRAUN · GRUPPE