

# KOUGLOF



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
DOUGH		
Yumgo <i>WHOLE POWDER</i>	39	2,4
Water 1 (to hydrate the powder)	261	16,4
Water 2	41	2,6
Rhum	41	2,6
Raisins	200	12,5
Sugar	49	3,1
Salt	12	0,8
Fresh yeast	115	7,2
Flour	465	29,2
Butter or margarine	367	23,0
Orange zest	4	0,3
<b>Total</b>	<b>1594</b>	<b>100,0</b>
SIROP		
Watre	41	14,5
Sugar	41	14,5
Rhum	200	70,9
<b>Total</b>	<b>282</b>	<b>100,0</b>

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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Orange peel

1PCS

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**Total**

**1280**

**100**



## PROCESS

### DOUGH

- Mix Yumgo Whole Powder and water, store in the fridge.
- Heat the water and rum and pour over the raisins. Soak in freezer.
- Mix Yumgo rehydrated, sugar, salt, yeast and flour at 3rd speed until full gluten development.
- Cut the butter into pieces.
- On 3rd speed, add the diced soft butter and mix until incorporated (approx. 8min)
- Mix on 5th speed until dough comes together (approx. 2 min)
- Drain raisins into syrup and add at 5th speed with orange zest (approx. 3 min).
- Retard in refrigerator overnight.
- Shape into 85g balls, poke a hole through the center of the dough, and press into the greased kougelhoph mold.
- Put the dough in a panematic puffer at 27°C between 1h30 - 2h.
- Bake 20 min at 180C

### SYRUP

- Mix all the ingredients and boil.
- Roll in cold syrup very quickly.
- Toss in sugar



## TIPS

- Press the dough down well in the bottom of the mold to get the shape.
- The dough has to double in volume in the panematic puffer.

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