

# WIENERBRÖD



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Water	287	14,9
Salt	16	0,8
Sugar	43	2,2
Fresh yeast	43	2,2
Butter or margarine	29	1,5
T45 flour	688	35,6
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>14</b>	<b>0,7</b>
<b>Water (to hydrate the powder)</b>	<b>94</b>	<b>4,9</b>
Butter or margarine	717	37,1
<b>Total</b>	<b>1931</b>	<b>100,0</b>



## PROCESS

- Dissolve yeast in water, then add remaining ingredients
- Knead 3 min at low speed and 3 min at medium high speed until full gluten development.
- Rest in the freezer for 30 mins.
- Folding : one double fold, two single folds.
- Roll to desired thickness, cut in 8x8cm squares.
- Fold in edges, press.
- Proofing : 1h to 1,5h at 26°C.
- Fill with vanilla cream.
- Egg Wash and bake 10-12 min at 200°C.



## TIPS

- For a plant based egg wash, make a mixture of soy milk and sugar.

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

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