

KOUIGN AMANN WITH LAMINATED BRIOCHE DOUGH GENERATION 1

Contributed by Ciril Hitz

A french pastry made from laminating an enriched dough with layers of sugar and butter to create a caramelized flakey crust. This variation is filled with a lemon curd pastry cream.

Total dough weight		4.530 kg
Total détrempe weight		3.780 kg
Ingredients	%	Kilograms
Bread flour*	100.00	2.000
Whole milk	10.00	0.200
Salt	1.60	0.032
Instant yeast	2.50	0.050
Sugar	12.65	0.253
Egg	40.00	0.800
Egg yolks	5.75	0.115
Butter, cold, 83%	16.50	0.330
Totals	189.00	3.780
Roll-in unsalted butter†	37.50†	0.750

*Protein 11.7%

†Based on total détrempe weight

PROCESS – Kouign Amann Generation 1

Mix	Type of mixer	Vertical with paddle
	Mix style	Improved
	Hold back	Butter
	1 st speed	0:04, cleanup stage
	Add	Butter, slowly
	2 nd speed	Until incorporation
	Dough temperature	75°F–78°F
Ferment	Time/temperature	2:00 at 72°F
Prep. Détrempe	Pre-shape	24" x 12"
	Rest time/temperature	12:00 at 40°F
Prep. Roll-In	Soften	Plasticize using any method
	Pre-shape	12" x 12"
	Rest time/temperature	12:00 at 40°F
Laminate	Détrempe	0:30 at 0°F
	Roll-in	Work with rolling pin until pliable
	Lock-in	Standard
	Fold	3 single with 0:30 at 0°F after 2 nd
	Final rest time/temp.	1:30 at 40°F, then 0:30 at 0°F
Makeup	Sheet	3.5 mm
		Cover work surface and top of
	Shape	3" x 3"
	Proofing device	Muffin tin heavily buttered and
Proof	Time/temperature	2:00 at 75°F–78°F
	Garnish	fill or top with additional sugar
Bake	Oven type	Convection
	Time/temperature	0:15–0:20 at 350°F–360°F
	Finish	Depan once bottom caramel firm

SALTED BUTTER SMEAR		
Total weight		404.00 kg
Ingredients	%	Kilograms
Butter	100.00	400.00
Salt	1.00	4.00
Totals	101.00	404.00

Salted butter smear can be used in the muffin tin.

PASTRY CREAM		
Total weight		0.398
Ingredients	%	Kilograms
Whole milk	62.77	0.250
Sugar	7.53	0.030
Egg yolks	12.55	0.050
Cornstarch	4.52	0.018
Sugar 2	7.53	0.030
Butter	4.02	0.016
Vanilla extract	1.00	0.004
Vanilla bean*	0.06	0.0003
Totals	100.00	0.398

*Optional, 1/4 bean for batch size 398 g

LEMON CURD		
Total weight		0.376
Ingredients	%	Kilograms
Egg yolks	31.91	0.120
Sugar	26.60	0.100
Lemon juice	26.60	0.100
Lemon zest	0.27	0.001
Butter	14.63	0.055
Totals	100.00	0.376

Salted Butter Smear

1. Soften the butter in a microwave being careful not to melt it.
2. Add the butter and salt to a 5 qt bowl. Whip with paddle until smooth.
3. Spread into the muffin tin, then sprinkle with granulated sugar.

Pastry Cream

1. Bring milk, split vanilla bean, vanilla extract and first portion of sugar to a boil.
2. Combine the second portion of sugar with cornstarch. Whisk into yolks till a smooth consistency is achieved.
3. Temper the hot milk into the egg mixture.
4. Bring back to a boil and stir constantly.
5. When mixture thickens remove from stove and stir in butter.
6. Wrap with plastic film and store in refrigerator.

Lemon Curd

1. Put all ingredients in a stainless steel pot and cook, stirring continuously until the mixture becomes thick.
2. Place in half sheet pan and cool overnight.

Once the two creams are cool, blend in a 1:1 ratio and fill centers of baked Kouign Amanns.