

**KOUGIN AMANN WITH LAMINATED
BRIOCHE DOUGH GENERATION 2
WITH SPELT**

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A french pastry made from laminating a enriched dough with layers of sugar and butter to create a caramelized flakey crust. This variation has a spelt dough and is filled with almond or hazelnut.

Total dough weight		4.511 kg
Total détrempe weight		3.761 kg
Ingredients	%	Kilograms
Total flour	100.00	2.000
Bread flour*	75.00	1.500
Spelt flour	25.00	0.500
Whole milk	10.00	0.200
Salt	1.60	0.032
Instant yeast	1.55	0.031
Sugar	12.65	0.253
Egg	40.00	0.800
Egg yolks	5.75	0.115
Unsalted butter, cold, 83%	16.50	0.330
Totals	188.05	3.761
Roll-in unsalted butter	37.50†	0.750

*Protein 11.7%

†Based on total détrempe weight

ALMOND OR HAZELNUT FILLING		
Total weight		1.040
Ingredients	%	Kilograms
Sugar	24.04	0.250
Butter*	24.04	0.250
Eggs*	24.04	0.250
Almond or hazelnut flour	24.04	0.250
Bread flour	1.44	0.015
Ground cinnamon	2.40	0.025
Totals	100.00	1.040

*Room temperature

PROCESS – Kouign Amann Generation 2 with Spelt

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 dough with sugar and roll over using a rolling pin
	Shape	3" x 3"
	Proofing device	Muffin tin heavily buttered and sugared
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

Process Notes

Almond or Hazelnut Filling

1. Cream the butter and sugar until light and fluffy.
2. Add eggs gradually, beating until consistency is smooth.
3. Add dry ingredients and beat until smooth. It is best to refrigerate overnight before use.

Fill centers of proofed items, top with 3-5 whole blanched hazelnuts, sprinkle with sugar and bake.