

## KUGELHOPF

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A yeasted cake that is the perfect pallet for a variety of flavors and fillings, that can be changed according to seasonal fruits.

### DOUGH

Total dough weight		7.316 kg
Ingredients	%	Kilograms
Bread flour	100.00	3.520
Sugar, sifted	14.77	0.520
Salt	1.99	0.070
Osmotolerant dry yeast	2.84	0.100
S500 green	0.97	0.034
Milk	30.11	1.060
Water	15.68	0.552
Eggs	17.05	0.600
Butter	24.43	0.860
Totals	207.84	7.316

### CHOCOLATE CREAM

Total weight		2.108 kg
Ingredients	%	Kilograms
Fleur de cao chocolate	23.72	0.500
44% milk chocolate	19.92	0.420
Whole milk	21.54	0.454
36% whipping cream	21.54	0.454
Trimoline	4.74	0.100
Egg yolks	8.54	0.180
Totals	100.00	2.108

### RASPBERRY FILLING

Total dough weight		1.761 kg
Ingredients	%	Kilograms
Raspberries, IQF*	56.79	1.000
Sugar 1	34.07	0.600
Citric acid powder	0.06	0.001
Thermflo starch	3.63	0.064
Sugar 2	1.82	0.032
Water, cold	3.63	0.064
Totals	100.00	1.761

\* thawed and pureed

### SUGAR PLUM FILLING

Total weight		2.555 kg
Ingredients	%	Kilograms
Roasted plums	43.06	1.10 kg
Mirabelle plum puree	11.74	0.30 kg
Tangerine puree	1.57	0.04 kg
Orange zest	1 ea	1 ea
Salt	0.08	0.00 kg
Citric acid powder	0.08	0.00 kg
Sugar 1	33.86	0.87 kg
Ground cinnamon	0.02	0.00 kg
Thermflo starch	3.72	0.10 kg
Sugar 2	1.96	0.05 kg
Water	3.91	0.10 kg
Totals	100.00	2.55 kg

### KUGELHOPF AD-INS

#### Chocolate Mix-in

Total dough weight		10.092 kg
Ingredients	%	Kilograms
Dough	100.00	7.236
Milk chocolate chips	19.35	1.400
Butter	3.76	0.272
60% chocolate	7.74	0.560
100% chocolate	4.75	0.344
Honey	2.93	0.212
Cocoa powder	0.94	0.068
Totals	139.47	10.092

#### Pistachio

Total dough weight		8.400 kg
Ingredients	%	Kilograms
Dough	100.00	7.200
Pistachio pieces	16.67	1.200
Totals	116.67	8.40

#### Kugelnut

Total dough weight		8.400 kg
Ingredients	%	Kilograms
Dough	100.00	7.200
Van paste	0.69	0.050
Totals	100.69	7.25

#### Sugar Plum

Total dough weight		8.000 kg
Ingredients	%	Kilograms
Dough	100.00	7.200
Candied orange	11.11	0.800
Totals	111.11	8.00

### APRICOT FILLING

Total weight		1.761 kg
Ingredients	%	Kilograms
Apricots	56.79	1.000
Sugar 1	34.07	0.600
Citric acid powder	0.06	0.001
Thermflo starch	3.63	0.064
Sugar 2	1.82	0.032
Water, cold	3.63	0.064
Totals	100.00	1.761

## Process Notes

### Kugelhopf dough

1. Combine all ingredients except the butter and mix to improved mix stage.
2. Add butter and mix until incorporated.
3. Blend in desired flavor, mix until fully incorporated.
4. Chunk out into bulk size and ferment overnight in refrigerator.
5. Cut into desired size and freeze or use immediately.

### Chocolate mix in directions:

1. Melt butter, both chocolates and honey in microwave.
2. Mix until homogenized and whisk in cocoa powder.
3. Add to dough along with chocolate chips and mix until fully incorporated.

### Chocolate Cream

1. Place both chocolates in bowl.
2. Make a crème anglaise with remaining ingredients and bring to 181°F
3. Pour over chocolate and emulsify.
4. Store in refrigerator until ready to use and let sit at room temp 1 hour.

### Raspberry Filling

1. Puree raspberries and strain out half of the seeds.
2. Combine with sugar 1 and citric acid
3. Make a slurry with the starch, water and sugar 2, set aside.
4. Bring raspberries to a simmer and whisk in slurry off heat. Bring back to boil for 2 min.
5. Cool in shallow pan and store in refrigerator.

### Apricot filling

1. Cut fresh apricots and place in roasting pan. Sprinkle with sugar 1 and place in 350°F oven until fork tender but
2. Combine with sugar 2, water and honey.
3. Bring to a simmer for 5 min. to break down fruit.
4. Make starch slurry and add to fruit base off heat.
5. Cook for 2 min until thickened stirring constantly. Store in shallow container in refrigerator.

### Sugar plum filling

1. Cut plums and place in roasting pan. Sprinkle with sugar 1 and place in 350°F oven until tender.
2. Combine with all ingredients up to cinnamon and bring to a low boil for 5 min.
3. Make starch slurry, (thermflo starch, sugar, water) and add off heat.
4. Bring back to boil and cook for 2 min until thick and glossy. Stir while cooking to prevent scorching.