

Chimney Cake

Bakery premix

Mix for production of specific pastry called chimney cake, kürtőskalács or trdelník, suitable also for many other sweet cakes variations.

Advantages:

- ✓ premix designed for easy Chimney Cake production
- ✓ variable use for wide variety of sweet cakes – milk buns, swirls, tray cakes
- ✓ suitable for combining or flavouring with other ingredients according to taste

Dosage:

25 % on flour weight

Ingredients:

full-fat milk powder; sugar; wheat flour; malt extract (dried, 56 % wheat, 44 % barley); salt; wheat gluten; corn flour; emulsifiers: E 481, E 472e; deactivated dried yeast; flour treatment agent: ascorbic acid (E 300); enzymes.

Packaging:

15 kg (paper bag with PE inlay)

Storage conditions:

temperature 4-25 °C and relative humidity below 70 %; protect from direct sunlight, freezing, and water condensation; storage at temperatures below 0 °C may damage the enzymes in the mix

Shelf life:

12 months in closed packaging at optimal storage conditions



CHIMNEY CAKE

Ingredients	Weight
Wheat flour	100 kg
CHIMNEY CAKE	25 kg
Oil	4 kg
Fresh Yeast	4 kg
Water	50 kg
Total	183 kg

Technological parameters

Kneading	12 min slowly
Dough temperature	28-30 °C
Dough maturation	15 min (alternatively 6 hours in refrigerator)
Dividing	as necessary
Shaping	roll into narrow spring, wind up on the baking bar, spread with oil and sugar
Proofing	40-60 min / 35 °C
Baking	5-10 min / 280 °C on grill (according to size and type of grill)

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CINNAMON SWIRL

Ingredients	Weight
Wheat flour	100 kg
CHIMNEY CAKE	30 kg
Oil	12 kg
Fresh Yeast	8 kg
Water	50 kg
Total	200 kg

CINNAMON FILLING

Dry Cinnamon Filling	50 kg
Margarine	30 kg
Raisins	15 kg
Water	10 kg
Total	105 kg

Raisins, sugarcane for decoration

Technological parameters

Kneading	4+4 min
Dough temperature	28-30 °C
Dough maturation	20 min
Dividing	as necessary
Shaping	roll the dough flat and spread the filling on it, then fold, cut and place the rolls into the baking mould
Proofing	30-35 min / 35 °C
Baking	25-30 min / 180-160 °C