

What to prepare before class:

5. Buchticky s Kremem 2024

Little buns with Vanilla Cream (Buchticky s kremem)

4 servings

Ingredients:

Leaven:

¼ cup of lukewarm milk - about 90 to 100°F (preheat in a microwave)

1 TSP of confectioners' sugar

2 TSP of active dry yeasts

¼ cup of bread flour (or all-purpose)

Dough:

1 egg

½ cup of granulated sugar

½ stick (4 TBSP) of soft butter (room temperature)

2 cups of bread flour (or all-purpose)

¼ TSP of salt

½ TSP of vanilla extract

¼ cup of lukewarm milk - about 90 to 100°F (preheat in the microwave)

Brushing mixture:

1 egg

¼ cup of milk

Vanilla pudding:

1 ¾ cups of milk

2 egg yolks

½ cup of powdered sugar

¼ cup of all-purpose flour

1 TSP of Vanilla Extract

Tools:

Measuring Spoons & Measuring Cups

Small Mixing Bowl (about 1 QT)

Whisk

Plastic Wrap

Kitchen Mixer with Hook Attachment or Large Mixing Bowl
Bowl Scraper or Silicone Spatula
Rolling Pin
Baking sheet with parchment paper or silicone mat

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

Approximately 2 to 3 hours before the class, or optionally, the morning before the class:

1. Leaven:

1.1. Place into a medium mixing bowl:

¼ cup of lukewarm milk
1 TSP of confectioners' sugar
2 TSP of active dry yeasts
¼ cup of bread flour

Thoroughly stir with a whisk until fully combined (about 1 - 2 minutes).

1.2. Cover with plastic wrap or plate.

1.3. Set aside until it doubles in volume (about 20 – 30 minutes).

2. Dough:

2.1. Place into a kitchen mixer with a whisk attachment:

1 egg
½ cup of granulated sugar

Whisk on high speed until fully incorporated and a creamy texture is reached (about 2 minutes).

2.2. Add:

½ stick of very soft butter

Whisk on high speed until fully incorporated—the butter is fully incorporated, and a creamy texture is reached again (about 2- 4 minutes).

2.3. Add:

Leaven prepared in step 1

Whisk on high speed until fully incorporated.

2.4. Replace the whisk attachment with a hook attachment and add:

2 cups of bread flour

¼ TSP of salt

½ TSP of vanilla extract

¼ cup of lukewarm milk

Knead on slow speed until all ingredients are partially combined.

2.5. Then increase the speed to medium-high and knead until nicely combined (about 1- 2 minutes).

Note:

The final dough is slightly sticky and can partially stick to the bottom of the bowl. Use a bowl scraper to release it from the hook and the bottom of the bowl.

3. Rising the dough:

3.1. Remove the mixing bowl from the mixer and cover with plastic wrap or a plate.

3.2. Let it rise in a warm place until it has about doubled in size - it doesn't need to be exactly doubled (about 2 - 3 hours).

Bonus Recipe:

Pudding Supreme

4 servings

Ingredients:

Pudding Layer:

1 ¼ cups of milk

3 egg yolks

½ cup of powdered sugar

¼ cup of all-purpose flour
1 stick (¼ LB) of butter – cut into a few pieces
1 TSP of Vanilla Extract

Strawberry Layer:

8 OZ of strawberries – rinsed, without the calix, diced
1/3 cup of water - adjust if needed
½ cup of granulated sugar

Cream Layer:

1 cup of cream - for whipping
Optional: **1/4 TSP** of cream of tartar
2 TBSP of confectioners' sugar *

Final Touch:

4 mint leaves

*If you prefer sweeter, you can increase the amount of sugar up to ¼ cup.

Tools:

Measuring Spoons & Measuring Cups
Small Sauce Pan or Small Pot (about 2 QT)
Medium Sauce Pan or Small Pot (about 4 QT)
Wooden Spoon or High-Temperature Silicone Spatula
Small Mixing Bowl (about 1 QT)
Whisk
Immersion Blender or Food Processor or Blender
4 small serving bowls/glass (preferably from glass) *
Kitchen Mixer with Whisk Attachment or Hand Mixer
Silicone Spatula
Pastry Tips and Pastry Bags or Disher

* Do you want to make this recipe fancy? Take it one step further and serve it in a martini or wine glass.

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com