

What to prepare before class:

4. Loupáčky 2024

Sweet Honey Spread

About 6 servings

Ingredients:

1 stick (¼ LB) of soft butter (at room temperature) *

½ cup of honey – adjust if needed

*The best is to use unsalted butter, but salted butter can be used too.

Tools:

Measuring Spoons & Measuring Cups

Medium Mixing Bowl

French Whisk

Additional preparation steps:

No additional preparation steps are needed.

Loupáčky

12 crescent rolls

Ingredients:

Loupáčky dough:

4 cups of bread flour

1 TBSP of active dry yeasts

½ cup of granulated sugar

½ TSP of salt *

1 ¼ cups of lukewarm milk - about 90 to 100°F (preheat in the microwave or on the stove)

2 eggs

1 stick (1/4 LB) of butter - soft, cut into small pieces (room temperature) *

* Skip using salt if you are using salted butter.

Brushing mixture:

1 egg

¼ cup of milk

To sprinkle:

1 TBSP of poppy seeds – adjust if needed

Optional:

Sprinkle with poppy seeds

Tools:

Measuring Spoons & Measuring Cups

Whisk

Kitchen Mixer with Hook Attachment

Measuring Pitcher or Small Glass/Ceramic Mixing Bowl

Bowl Scraper

Plastic Wrap or plate

Rolling Pin

Pizza cutter or chef's knife

2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Silicone Brush or Pastry Brush

Optional: Cooling rack

Additional Preparation steps:

Please prepare about 2 hours before class:

Directions:

1. Dough:

1.1. Place into a kitchen mixer with a hook attachment:

4 cups of bread flour

1 TBSP of active dry yeasts

½ cup of granulated sugar

½ TSP of salt

Shortly stir with a hand whisk just enough to combine all ingredients (about 1 minute).

1.2. Add:

1 ¼ cups of lukewarm milk

2 eggs

1 stick of butter

Knead on low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

- 1.3. Then increase the speed to medium-high and knead until all ingredients are fully combined and the dough is formed (about 3 - 4 minutes).

2. Rising the dough:

- 2.1. Remove the bowl from the kitchen mixer and cover with plastic wrap or a plate.
- 2.2. Let it rise in a warm place until it has doubled or tripled in size (about 1 - 2 ½ hours).

Additional preparation steps:

No additional preparation steps are needed.

Bonus recipe

It will be part of the class, but it's up to you whether you decide to prepare it as well:

Czech Rolls

12 rolls

Ingredients:

4 cups of bread flour

1 TBSP of active dry yeasts

1 TBSP of granulated sugar

2 TSP of salt

1 ¼ cups of lukewarm milk - about 90 to 100°F (preheat in the microwave or on the stove)

2 eggs

4 TBSP (½ stick) of butter - soft, cut into small pieces (room temperature)

Brushing mixture:

1 egg

¼ cup of milk

Optionally: Sprinkle with:

- Black and/or white sesame seeds
- Crushed pepper flakes
- Poppyseeds
- Sunflower seeds or any other kind of seeds
- Sea salt (do not use if you are going to freeze or refrigerate the rolls; it will make them soggy)

Tools:

Measuring Spoons & Measuring Cups

Whisk

Kitchen Mixer with Hook Attachment

Measuring Pitcher or Small Glass/Ceramic Mixing Bowl
Bowl Scraper
Plastic Wrap
Kitchen Towel
Kitchen Scale
Rolling Pin
2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat
Silicone Brush or Pastry Brush
Cooling Rack

Additional Preparation steps:

Please prepare about 2 hours before class:

Directions:

1. Dough:

1.1. Place into a kitchen mixer with a hook attachment:

4 cups of bread flour
1 TBSP of active dry yeasts
1 TBSP of granulated sugar
2 TSP of salt

Shortly stir with a hand whisk just enough to combine all ingredients (about 1 minute).

1.2. Add:

1 ¼ cups of lukewarm milk
2 eggs
4 TBSP of butter

Knead on low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

1.3. Then increase the speed to medium-high and knead until all ingredients are fully combined and the dough is formed (about 3 - 4 minutes).

2. Rising the dough:

2.3. Remove the bowl from the kitchen mixer and cover it with plastic wrap.

2.4. Let it rise in a warm place until it has tripled in size (about 1 - 2 ½ hours).

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