



Global Expertise, Local Knowledge.  
**We know baking!**

## **Bienenstiche** Using Cereform Kreme YRD Mix

### **Ingredients**

#### **Base**

Kreme YRD Mix	1.000kg
Dry Yeast	0.017kg
Water	0.470L-0.490L

### **Method**

1. Blend yeast through Kreme YRD mix and then add water.
2. Mix for 8-9 minutes on low speed, until dough is fully cleared and developed.
3. Place in prover.
4. Roll 300g of dough into a thin disk shape and spread with topping.
5. Bake at 180°C (low-medium top heat) until baked though. Allow to cool. Cut in half and spread with Kirsch custard. Dust top with icing sugar to finish.

### **Ingredients**

#### **Topping**

Butter	0.050kg
Honey	0.035kg
Glucose	0.010kg
Sugar	0.025kg
Flaked Almonds	0.075kg

### **Method**

1. Combine butter, honey, glucose and sugar in a saucepan and bring to the boil. Fold in flaked almonds and remove from heat. Allow to cool.

### **Ingredients**

#### **Kirsch Custard**

RAP	1.000kg
Water	2.500L
Kirsch, to taste	
Whipped cream	0.250kg

### **Method**

1. Add cold tap water and RAP mixture to bowl.
2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed. Fold through cream and blend until well combined.
4. Leave to stand for 15 minutes prior to use.



**ORDER CODE:** 63325 Kreme YRD Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

**AB | MAURI**

15 Grand Avenue, Camellia, NSW 2142  
P: 1800 78 55 30 (toll free)  
[www.abmauri.com.au](http://www.abmauri.com.au)