

VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP



0 made it | 0 reviews



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This VOC bun is filled with yellow cream, almond, eggs and Sri Lankan spices and is served with an orange zest and cinnamon syrup-infused Van Weesp Cinnamon Liquor.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

Voc Bun Dough

- 500g Flour
- 25g Yeast
- 15g Salt
- 20g Sugar
- 50g Whole Eggs
- 230g Ice Water
- 200g Butter

Yellow Cream

- 120ml Whole Milk



- 40g Yolk
- 70g Sugar
- 12g Custard Powder

Van Weesp Cinnamon Injection

- 50g Sugar
- 100ml Water
- 1 Cinnamon Stick
- ½ Zest of an Orange
- 100g Van Weesp Cinnamon Liquor

Methods and Directions

VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

Voc Bun Dough

- Weigh the eggs in ice water so that the total weight of 280g is not exceeded.
- Knead the dough in the Kitchen Aid with a dough hook. Add the salt to taste. The dough does not need to be smooth.
- Roll the dough into a square. Fold in the butter. Roll out the dough. Fold it in three. Turn a quarter.
- Roll the dough again. Fold it in three. Turn it sideways (all around)
- Roll out the dough. Fold it in three. Turn it sideways.
- Roll the dough again. Fold it in three.
- Cover dough with plastic wrap and let rest for 30 minutes in the refrigerator. The dough is now ready for processing.
- Roll the dough after the break to 28 x 32 cm. The dough is now 1cm thick.

The Filling

- Mix everything together.

Yellow Cream

- Combine the yolks, sugar and custard powder until its white. Bring the milk to a boil and cook the yellow cream.

Van Weesp Cinnamon Injection

- Make a sugar syrup from the first ingredients and when it has cooled down, add the cinnamon liquor.



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