

Mango Cruffins



Toofruit® Mango

N° 1557

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



INGREDIENTS

Gruau flour: 6 kg

T65 or traditional flour: 4 kg

Sugar: 1,2 kg

Détrempe butter: 0,5 kg

Salt: 0,2 kg

Yeast: 0,5 kg

Water: 5 L

Tourage butter: 4,5 kg

Toofruit® Cream:

Cream 35%: 3 L

Caster sugar: 1 kg

Toofruit® Mango: 0,5 kg

Yellow coloring: QS

Preparation of the Toofruit® cream: heat all the ingredients together in a saucepan (just to the point of boiling), then allow to cool before piping.

Base temperature: 48-50°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Mixer: 5-6 minutes.

Dough temperature: 15-16°C.

First fermentation: 20 minutes at -21°C, then 1 hour at 4°C.

Tourage: one double turn and one single turn, with 10 minutes of resting at -21°C between each turn.

Shaping: roll out to 3 mm thickness, then cut strips 2,5 cm wide and 12-15 cm long (depending on mold size). Stack the strips in pairs, slightly offset by 1 cm, and press to seal. Roll them up. Place the roll on its side, pinch the ends together at the center, then turn it over and place it into muffin molds.

Final fermentation: 2 hours at 26-28°C with 75% humidity.

Baking: brush with egg wash and bake for about 16 minutes in a fan-assisted oven at 150°C.

Filling: once the cruffins have cooled, fill from underneath with the mango cream using a piping bag.