

# *Bienenstich*

## **Dough:**

<b>Ingredients</b>	<b>Metric</b>	<b>Yield</b>	<b>Baker's %</b>
Pastry flour	1000 g	53.1 %	100.0 %
Shortening	150 g	8.0 %	15.0 %
Sugar	100 g	5.3 %	10.0 %
Milk powder	60 g	3.2 %	6.0 %
Yeast	60 g	3.2 %	6.0 %
Salt	15 g	0.8 %	1.5 %
Eggs	100 g	5.3 %	10.0 %
Water	400 ml	21.2 %	40.0 %
Lemon essence	Dash	n/a	n/a
<b>Total</b>	<b>1885 g</b>	<b>100 %</b>	<b>188.5 %</b>

## **Topping:**

<b>Ingredients</b>	<b>Metric</b>	<b>Yield</b>
Butter	350 g	28.0 %
Sugar	300 g	24.0 %
Honey	100 g	8.0 %
Heavy cream	100 g	8.0 %
Flaked almonds	400 g	32.0 %
<b>Total</b>	<b>1250 g</b>	<b>100.0 %</b>

## **Filling:**

<b>Ingredients</b>	<b>Metric</b>	<b>Yield</b>
Pastry cream	1000 g	19.2 %
Milk	2000 g	38.5 %
Vanilla sugar	200 g	3.8 %
Heavy whipping cream	2000 ml	38.5 %
<b>Total</b>	<b>5200 g</b>	<b>100.0 %</b>

**Method:**

- Mix all the dough ingredients, three minutes in first gear, and seven minutes at third gear into a well-developed dough. Bench rest for 10 min and roll onto a full sheet pan.
- For the topping, heat heavy cream and butter, add honey and sugar and bring to full boil. Add the almonds and cook until the mixture pulls of the side of the saucepan. Top the cake while topping is still warm.
- Spread evenly over the prepared sheet pan, which has been docked throughout.
- Proof and bake. When cold, cut off the edges, and again in half to create a bottom and top. Remove the top layer and add the filling. Whisk together the pastry cream and milk by using a whisk attachment for 1 minute. Add the vanilla sugar and heavy whipping cream by whisking to a soft /medium peak
- Cut the top layer into desired pieces, and place back onto the custard filling.