



Quark de Nata

Ingredients

	%	g
Total flour weight	100	1000
Flour	100	1000
Water	46	460
Salt	2	20
Sugar	10	100
Yeast	5	50
Mimetic Incorporation* (specialty fat)	5	50
Sapore Carmen* (sourdough)	5	50
S500 CL* (bread improver)	1	10
Mimetic 20* (lamination fat)	25	250
Total dough weight		2060

Working method

Mixing spiral	4 min slow, 4 min fast
Dough temperature	21°C
Bulk fermentation	Laminate dough at 7 mm, 30 min freezer. Then make two single folds at 7 mm with Mimetic. Allow to rest for another 30 min in fridge at 5°C. Make a final single fold and roll out to 3.5 mm.
Scale	Use round cutter and cut circles of Ø 15 cm
Make up	Put into oiled small round tart moulds
Final fermentation	28°C, 80% R.H. for 1.5 hours
Decoration before baking	See description of filling below. Put into the centre
Oven temperature	220°C
Baking time	18 min with slight steam

Filling

Freeze *Deli Quark** in small slipmats. Put in after proof and *Sunset Glaze**. Pipe *Deli Yema** also into donut shaped slipmats.

Decoration

For round caramel decoration, mix 70 g brown sugar and 30 g *Florex** (sugar mix) together. Place in small slipmats and bake at 180°C.