

Cinnamon kouglofs

Ingrédients

- 16g cinnamon powder
- 150g milk
- 500g flour T45
- 70g sugar
- 9g salt
- 25g fresh yeast
- 165g whole eggs
- 200g butter
- 6 Williams pears
- 4 Granny Smith apples
- 1 vanilla bean
- 30g lime juice
- 50g lemon juice
- 100g sugar
- 187g caster sugar
- 187g liquid cream
- 20g glucose syrup
- 50g butter
- 4g salt

Préparation

1. Prep time : 1h30 + 1 night rest + 15 minutes cooking For 18 kouglofs (according to the original recipe, with molds of the same size as mine you will have more like 25): The kouglofs : cinnamon powder milk flour T45 sugar salt fresh yeast whole eggs butter Sugar and cinnamon for the finishing touches In the bottom of the bowl, mix the cinnamon and milk.
2. Add the crumbled yeast.
3. Cover with flour, then add salt, sugar and eggs.
4. Knead for at least 10 to 15 minutes, until you have a homogeneous dough, then add the butter little by little while continuing to knead.
5. Continue kneading until the dough is smooth, elastic and pulls away from the sides of the bowl.
6. Let it rise at room temperature for 30 minutes.
7. Then form a ball, wrap it and place it in the refrigerator overnight.
8. I used).
9. Form the dough into balls, and place them in the molds.
10. Let the dough rise for about 1 1/2 hours.
11. Then bake for 13 minutes in the oven preheated to 150°C.
12. Let cool for a few minutes, then unmold the kouglofs.
13. Then roll them in a sugar and cinnamon mix.
14. The apple, pear and lime compote: 6 Williams pears ranny Smith apples 1 vanilla bean lime juice lemon juice sugar Zest of 1/5 of a lime Cut the fruit into small cubes.
15. Heat them over low heat with the vanilla seeds, lime and lemon juice and sugar.
16. Cook over low heat until the mixture stews and thickens slightly (about 20 minutes).
17. Let cool.

18. When cold, add the zest.
19. The caramel : caster sugar liquid cream glucose syrup butter salt Heat the cream with the glucose.
20. Prepare a caramel with the sugar.
21. Deglaze with hot cream, then add butter and salt.
22. Cook until 103°C.
23. Let cool.
24. Assembly : Fill the kougloufs with the compote up to 3/4 (don't hesitate to fill them well, with a piping bag it's easier).
25. Then finish by covering the compote with caramel.
26. Finally, enjoy!

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