



The best of the orange



Oraperl





Orange Bun

| Quantity | Ingredients | Item No. |
|----------|-----------------------------|----------|
| 1.250 g | Wheat flour (type 550) | |
| 250 g | MELLA-HT-SUPERSOFT (IREKS) | |
| 190 g | Butter | |
| 90 g | Sugar | |
| 125 g | Whole egg | |
| 90 g | Yeast | |
| 475 g | Water | |
| 25 g | Butter Vanilla | 765 |
| 300 g | Butter, liquid for brushing | |
| | Orangenfüllung | |
| 400 g | Butter, liquid | |
| 500 g | Sugar | |
| 60 g | Oraperl | 173 |
| | Decoration | |
| 200 g | Schokoladino | 368 |
| 200 g | Topfondant | 136 |

1 Basic recipe, approx. 40 pieces

Baking temperature: approx. 190 °C **baking time:** approx. 20 minutes

Instructions

Knead all ingredients for the yeast dough in a kneader, slowly for 2 minutes, another 8 minutes fast. Mould dough round and let it rest for 15 minutes. Roll it out (thickness: 3,5 mm, width: 60 cm). Brush with the liquid butter, mix **Oraperl**, and sugar and sprinkle onto the butter. Halve the dough lengthwise and roll it up. Cut into 5 cm wide pieces and groove them centrally with a spar. Let it rest until 3/4 proof, brush with liquid butter and bake.

Decoration

After cooling down decorate it with **Schokoladino** and **Topfondant**.



**ora
perl**



- Long-lasting natural orange flavour made of high-quality, cold-pressed orange
- fruity-fresh, with a typical zest taste