

Honey Cake Hearts or Stars with GINGERBREAD MIX

KOMPLET GINGERBREAD MIX

GINGERBREAD MIX	1.000 g
Honey	450 g
Water	250 g
Wheat flour	500 g
Total	2.200 g

Method of use:

Method:

heat water and honey together up to 45°C and combine with the Komplet Gingerbread Mix. Finally, incorporate the wheat flour. This dough should rest for 24 hours to obtain a maximum volume of the pastries. Pin out thinly, cut out the desired shapes, brush off, if desired, and bake. After baking decorate to taste, glaze or coat with couverture.

Mixing time:	2 - 3 minutes
Dough resting time:	24 hours (ideally)
Dough height:	2,5 mm
Baking temperature:	220 - 240°C, damper open
Baking time:	approx. 5 - 8 minutes

Master Tip:

Do not heat water and honey over 45°C, add the wheat flour at the end only.

