



Bee Sting Cake

Celebrate Easter with a Bee Sting Cake, a beloved German dessert featuring soft, buttery brioche filled with silky vanilla custard and topped with a golden honey-almond crunch. A sweet, nutty delight perfect for sharing!

INGREDIENTS

INGREDIENTS	WEIGHT
Bee Sting Cake	
Mauri Bun Bread Mix	0.1250kg
Mauri Instant Dried Yeast	0.018kg
OR	
Mauri Compressed Yeast	0.056kg
Water (Variable)	0.625kg
Castor Sugar (add to sweeten dough)	0.110kg
Almond Topping	
Cream	1.000kg
Glucose	0.400kg
Castor Sugar	0.600kg
Unsalted Butter	0.600kg
Flaked Almonds	1.200kg
RAP Custard	
Mauri RAP Instant Custard Mix	0.250kg
Cold Water	0.625kg
Fresh Cream (whip to stiff peaks)	0.300kg



PRODUCTS

86002 Bun Bread Mix 12.5kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack); 10897 Compressed Yeast 12kg; 16581 RAP Instant Custard Mix 15kg

Yield: Makes approximately 40 buns.

METHOD

Mauri Bun Bread Mix

1. Add products into bowl and mix in a spiral mixer for 2 minutes on 1st speed, then 7-9 minutes on 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.
2. Place the dough covered in a bowl and allow to rest for 20
3. Knock back the dough and begin rolling out the dough to between 5-10mm in thickness. Lightly fork or dock the entire dough and allow to relax for 3 minutes.
4. Using a spatula or palate knife thinly spread the almond topping mixture over the top of the rolled dough covering the entire surface.
5. With a round cutter approximately 9cm in diameter, cut out discs of dough placing them on a prepared baking tray spaced far enough apart to avoid sticking together during baking.
6. If available, use egg rings of the same diameter as the cut discs. Place the disc of dough inside each ring on the baking tray to maintain an even round shape when baking.
7. Alternatively place them on a baking tray without rings and bake freely.
8. Proof for 40-60 minutes at 85% relative humidity, 38°C.
9. Bake for 10-12 minutes (no steam) at 180-190°C.

Almond Topping

1. Place all ingredients together (except almonds) in a saucepan and bring to the boil.



2. Simmer mixture on low heat for 30 minutes to slightly thicken.
3. Mix in almonds and set aside in the fridge until required.
4. Mixture is best used at room temperature.

RAP Custard

1. Add cold tap water and Mauri RAP Instant Custard Mix to bowl.
2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed.
4. Leave to stand for 5 minutes.
5. Whisk the cream to stiff peaks.
6. In a bowl place together the whipped cream and the RAP custard and mix until combined.
7. *Once the Mauri RAP Custard is made-up the product can be kept at 4°C (refrigerator temperature) for up to 4 days, provided good sanitation and handling practices occur. If other ingredients are incorporated such as creams, fruits etc, then this may have an effect on the shelf life.*

Assembly

1. Cut in half each round bun and remove the top piece with almonds.
2. Pipe an even layer of the Mauri RAP Custard mix on top of the base of each bun. Finish by placing the almond top layer and sandwich together.
3. Lightly dust with icing sugar (optional).