

Frisian Crumble Cake

Yeast dough:	Menge
Wheat flour, type 550	1,000 kg
Westfalia Butina Butterfettbackkrem	0,250 kg
milkpowder	0,050 kg
yeast	0,070 kg
salt	0,005 kg
whole egg	0,100 kg
water	0,475 kg
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	1,950 kg
Custard cream:	
Whole milk	1,000 kg
sugar	0,120 kg
egg yolk	0,080 kg
Westfalia Kochkrem CL	0,090 kg
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	1,290 kg
crumble, customary	1,400 kg

method:

Knead the ingredients to a smooth yeast dough.

Roll **1250g** yeast dough on a greased baking sheet 60x40cm and pierce the dough by using a rolling docker.

Boil $\frac{3}{4}$ of the milk and the sugar. Stir the Kochkrem powder into the remaining milk and egg yolk, whisk the mixture slowly into the boiling milk.

Spread the cold custard cream evenly on the yeast dough and cover with the crumbles.

Put the cake in the proofer and bake after rising.

Garnish the cold Cake with Westfalia Fein Fondant.

Dough temperature: approx. 25°C

Baking temperature: approx. 220-225°C

Baking time: approx. 25 Minuten