

Raspberry Filled Lemon Lavender Kouign-Amann Loaf

A traditional hand-rolled pastry from Brittany, the Kouign-Amann's lavender balances out the tart lemon and tangy raspberry. This buttery pastry caramelizes on the outside, creating a candy-like shell around its yeasty doughy center. The Andros Professional Raspberry Fillings pops in your mouth, an ideal complement to this rich loaf.



INGREDIENTS

- 350g (12 oz) **ANDROS Professional Raspberry Fillings**

Sugar Mixture

- 230g (8.5oz) Sugar
- 2g (.07oz) Dried lavender
- Zest of 2 lemons

Dough

- 33g (1.15oz) Fresh yeast
- 147mL (5 fl oz) Room-temp milk
- 99mL (3.35 fl oz) Room-temp water
- 500g (1lb 1.6oz) Bread flour
- 3.5g (.5tsp) Salt
- 65g (2.25oz) Sugar
- 40g (1.4oz) Soft butter
- 300g (9.4 oz) Dry butter sheet

Makes 2 Loaves

INSTRUCTIONS

FEATURED INGREDIENT



EMAIL US AT CONTACT@ANDROSPRO.COM FOR ALL
'ANDROS PROFESSIONAL FRUIT SOLUTIONS

Dough

- 1.** 1. Dissolve yeast in milk and water.
- 2.** 2. In a mixing bowl, add bread flour, salt, sugar and soft butter.
- 3.** 3. Add in dissolved yeast mixture and use the dough hook on speed 1 for 5 minutes.
- 4.** 4. Switch to a higher speed until you have formed a glutenous dough.
- 5.** 5. Wrap and chill for at least 30 minutes.
- 6.** 6. Roll out dough and place dry butter block in center and sprinkle in half of the sugar mixture.
- 7.** 7. Enclose dough and roll a double turn. Wrap and chill for at least 30 minutes.
- 8.** 8. Repeat this process 2 more times.
- 9.** 9. Divide dough in half, braid each half, sprinkling remaining sugar into braid.
- 10.** 10. Proof each half, covered in a butter and sugared loaf pan until doubled in size.
- 11.** 11. Bake @ 375°F for approximately 25 minutes, rotating halfway through.
- 12.** 12. Pastry should be caramelized with a shiny crust.
- 13.** 13. Allow pastry to cool in pan for 10 minutes, then remove and cool on rack.
- 14.** 14. Once cooled fill with Andros Professional Raspberry Fillings.