

# SWEDISH CINNAMON BREAD

## Leavened products

### CREMICAM ICAM PROFESSIONAL

#### COMPONENTS

##### DOUGH

#### INGREDIENTS

|       |                          |
|-------|--------------------------|
| 500 g | strong flour/bread flour |
| 10 g  | yeast                    |
| 200 g | milk                     |
| 50 g  | water                    |
| 150 g | sugar                    |
| 60 g  | eggs                     |
| 10 g  | salt                     |
| 10 g  | cardamom                 |
| 100 g | butter                   |

##### FILLING

|       |                  |
|-------|------------------|
| 100 g | butter           |
| 50 g  | dark brown sugar |
| 15 g  | cinnamon         |

#### PROCEDURE

Mix the flour with liquids and yeast, add sugar and continue until the gluten mesh is well developed. Finish with butter, cardamom and salt. Roll out the dough with a rectangular shape high 5 mm. Leave to stand in the refrigerator overnight.

Prepare the filling by mixing all the ingredients.

#### ASSEMBLY

Sprinkle the filling over the surface, sprinkle with other cinnamon and roll the dough to form a salami. Cut into thin slices 1 cm thick. Arrange the slices slightly staggered to give the classic shape of the cake. Let rise for 3 hours and bake at 170 degrees for 20 minutes. Decorate as you want with a chocolate cream, in this case we suggest with **Cremicam Icam Professional Code 7554**.

#### CREMICAM



The high percentage of hazelnut (14%) and a special roasting process give it a distinctive flavour and aroma. Glossy, shiny appearance. Use pure as a filling or with chocolate to give it additional structure. Excellent with the inclusions. In pastry, well suited for adding flavour to creams. 7% lactic matter. Swedish cinnamon bread.

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