

Lemon peaks

Description

Laminated yeast pastry filled with lemon quark cream



Yield

20 pieces of 66 g



Scheduling

Preparation: approx. 90 minutes
Proofing: 20 hours
Baking time: 16 minutes/215°C dropping



Nutritional values (100 g or 100 ml)

energy: 1'263 kJ/302 kcal;
fat: 12 g, of which saturated 7.2 g
carbohydrates: 42 g, of which sugars 20 g;
protein: 4.9 g; salt 0.6 g

Ingredients

Lemon peaks (1'510 g)

800 g	butter croissant dough
40 g	fine semolina (for dusting and rolling out)
500 g	lemon quark cream, cooked (for filling)
120 g	lemon glaze (for garnishing)
40 g	coarse sugar, medium (for garnishing)
10 g	lemon zest, fresh, cut into strips (for decoration)

Lemon glaze (120 g)

15 g	lemon juice, fresh
105 g	icing sugar without additives

Lemon quark cream, cooked (510 g)

120 g	lemon juice, fresh
80 g	water
80 g	sugar
80 g	apple juice
35 g	cornstarch <i>mix with the apple juice</i>
115 g	quark, 3/4 fat

Production

1

Processing butter croissant dough

Roll out the dough to 2.6 mm and leave to rest in the freezer for about 60 minutes. Cut into strips measuring 3×22 cm, roll up tightly and place on Silpain mats with the cut surface facing upwards. Place the closure underneath and press down lightly on the dough rolls.

2

Piece proofing and baking

Allow the dough pieces to proof very well, then load into a medium-hot oven with plenty of steam. Halfway through baking time, open the oven slightly and bake until golden brown.

3

Lemon quark cream

Bring the lemon juice, water and sugar to a boil. Mix the cornstarch with the apple juice, stir into the boiling liquid, and thicken.

Leave the lemon cream to cool before continuing.

Stir the cooled lemon cream until smooth and mix in the quark. Process immediately.

4

Filling

Use a metal cornet to pierce a hole in the bottom of the cooled peaks. Then fill each with 25 g of lemon quark cream using a piping bag.

5

Lemon glaze

Sift the icing sugar and mix with the lemon juice to form a thick glaze.

Storage: Can be stored in a sealed container for up to 2 weeks.

6

Finishing

Pipe 5 g of lemon glaze in a ring shape onto the bottom edge of each peak using a thin nozzle, then roll in coarse sugar. Pipe a small dot of glaze onto the top and garnish with lemon zest.