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HANDOUT 6, pages 1-3

Technological guide: prepare a kringel according to the technological instructions.



Cream Cheese Kringel

A sweet kringel (a braided yeast pastry) filled with cream cheese, curd, and pieces of dried apricot. Topped with almond flour streusel and drizzled with white chocolate.

Quantity	1.5 kg
Ingredients	Amount (kg)
DOUGH	
Wheat flour	0.495
Milk	0.165
Fresh yeast	0.015
Butter	0.045
Salt	0.008
Sugar	0.038
Eggs	0.090
Vanilla sugar	0.006



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SHAPING	
Wheat flour	0.075
Total	0.861 kg

Instructions:

The ingredients are mixed into a smooth dough. It is left to ferment for 60–90 minutes.

Ingredients	Amount (kg)
LAYERING	
Butter	0.131
FILLING	
Cream cheese (with salt)	0.150
Curd	0.300
Butter	0.030
Sugar	0.030
Vanilla cream powder	0.035
Dried berries	0.113
Total	0.788
Yield	0.709

Layering instructions:

Roll the dough into a rectangle. Spread softened butter over 2/3 of the surface and fold it into thirds. Cover the dough with plastic wrap and let it rest for 15–20 minutes.

Preparing the filling:

Mix together cream cheese, curd, melted butter, and sugar. Just before using (spreading), add the vanilla pudding powder.



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Shaping:

1. Roll the dough into a rectangle and spread the filling evenly over the surface. Sprinkle with chopped apricots. Roll it up tightly. Cut the dough roll lengthwise into two strips and braid them so that the cut layers remain visible on top.
2. Shape the braided dough into a kringel. Let it rise for 20–40 minutes.

FINISHING STAGES

Ingredients	Amount (kg)
STREUSEL CRUMBLE	
Butter	0.023
Sugar	0.023
Wheat flour	0.023
Almond flour	0.023
FINISHING	
Egg	0.075
Water	0.075
GLAZE	
White chocolate	0.075
Freeze-dried berries	0.0075

Preparing Streusel Crumble: Mix together butter, sugar, wheat flour, and almond flour. Blend briefly until crumbly.

Before baking, brush the pastries with egg wash and sprinkle with streusel crumble. Bake at **180°C (356°F)** for **25–35 minutes**. Decorate the finished kringel with drizzles of white chocolate.