

# Raspberry filled pastries with streusel topping (Kolaches)

By Miele

**2 hours**

Preparation time

**20 minutes**

Cooking time

**Makes 24**

Serves



## INGREDIENTS

### Dough

75 g butter  
1 egg  
1 egg yolk (reserve the whites for glaze)  
120 ml (½ cup) full cream milk  
280 g (2 cups) plain flour  
35 g (2 tbsp) caster sugar  
5 g (1 tsp) dried yeast  
½ tsp salt

### Fruit filling

225 g raspberries  
75 g (⅓ cup) caster sugar  
15 g cornflour

### Streusel topping

20 g butter, cut into cubes  
14 g (2 tbsp) plain flour  
20 g (2 tbsp) almond meal  
40 g (2 tbsp) caster sugar  
½ tsp cinnamon

### To assemble

1 egg white, beaten

## METHOD

### Dough

1. Melt the butter in a saucepan on medium-low heat, induction setting 4. Remove from the heat and whisk in the egg, yolk and milk.
2. Place the flour, sugar, yeast and salt into the bowl of a freestanding mixer with a dough hook attachment and mix on low speed to combine.
3. Add the wet ingredients and continue mixing on low speed, scraping down the sides of the bowl until all the ingredients are incorporated. Continue kneading on medium speed for 12 minutes until the dough starts to come away from the sides of the bowl.
4. Transfer the dough to an oiled bowl and place into the oven on Prove yeast dough for 1 hour, or until doubled in size.
5. Turn out the dough onto a lightly floured surface and use a dough scraper to divide the dough into 40 g portions. Shape the dough into balls by rolling on the bench using a cupped hand. This is a soft dough, a light dusting of extra flour may be required.
6. Arrange the dough balls 5 cm apart in circles on a round baking tray. Place the tray into the oven on Prove yeast dough for 30 minutes.

### **Fruit filling**

1. Place the raspberries and sugar into a saucepan on medium heat, induction setting 6 and continue cooking, stirring occasionally until the sugar has melted and the fruit becomes soft.
2. Mix the cornflour with 1 tablespoon of water to make a paste. Add to the fruit mixture and continue cooking for 5 minutes on medium-low heat, induction setting 4, until the mixture has thickened. Strain through a sieve into a bowl to remove the seeds and set aside to cool.

### **Streusel topping**

1. Place the butter, flour, almond meal and sugar into a bowl. Rub the mixture using your fingertips to create a large crumb. Stir through the cinnamon and set aside.

### **To assemble**

1. Remove the tray from the oven and change the oven to Moisture Plus with Fan Plus 170°C with 1 manual burst of steam.
2. Gently press into the centre of the dough using index fingers to form a deep indentation and fill with a tablespoon of fruit filling. Brush the buns with egg white to glaze and sprinkle the streusel mix over the filling. Place the tray into the oven on shelf level 2 and release the burst of steam immediately. Bake for 20 minutes, or until lightly golden.

### **Hints and tips**

- Kolache is popular in Texas and is also served with savoury fillings, including cheese and salami. The recipe was brought to the US by Czech immigrants.
- Cooked buns freeze well. Defrost at room temperature for 30 minutes and then refresh on Moisture Plus with Fan Plus at 160°C with 1 automatic burst of steam for 5 minutes.
- This recipe can be cooked in the combi steam Pro oven using the Automatic Programme Rolls / Viennese butter brioche / Browning level 3.

