

**BOSCH**

Lime tart

Ingredients:

For the shortcrust pastry (12 servings):

- ▶ 200 g flour and some flour for rolling
- ▶ 100 g sugar
- ▶ 1 pinch baking powder
- ▶ 70 g cold butter
- ▶ 1 egg

For the lime cream filling and the topping:

- ▶ 300 ml milk
- ▶ 150 g sugar
- ▶ 1 package cream-flavoured pudding powder (40 g)
- ▶ 80 g butter
- ▶ 150 ml lime juice and 3 Tbsp lime zest (from about four limes)
- ▶ 3 medium eggs
- ▶ 150 g powdered sugar

In addition:

Approx. 400 g peas, beans, or other dry legumes for baking (they can be cooked as usual later).

Time:

40 minutes preparation time and 2 hours 50 minutes baking and resting time.

Preparation:

1. Mix the flour and sugar, and add a pinch of baking powder. Cut in the cold butter and one egg and mix until crumbly. Quickly knead the mixture into a shortcrust pastry in the OptiMUM mixer, then wrap the dough with plastic wrap and let it **rest for 30 minutes** in the **refrigerator**.

2. **Preheat** the oven to **190°C** (convection oven to 170°C). Lightly dust the dough with flour and roll it out, place it in a **28 cm tart dish** or pie dish (metal, with a removable bottom), and press it into the bottom and on the sides of the tin.

Line the dough with baking paper and scatter the legumes on top. **Bake for 15 minutes** on the second lowest rack. Remove the baking paper with the legumes and **bake** the pastry shell for approximately **5 more minutes until it is a light golden** colour. Remove it from the oven and let it cool in the dish.

3. For the filling, heat 200 ml of milk with the sugar in a small pot until the sugar is dissolved, and remove the pot from the

stove. Mix the remaining milk with the pudding powder, and stir this mixture into the hot milk. Return the pot to the stove and bring it to a boil while stirring constantly. Add 80 g of butter and stir. Separate the eggs. Gradually add the lime juice and zest to the **egg yolks** – reserving 1 tsp of lime juice for the topping. **Stir** the cream filling over low heat for approx. **5 minutes**. Pour the lime cream filling into the shortcrust pastry shell and allow it to **cool completely** in the refrigerator for at least **2 hours**.

4. Add the **egg whites** to the OptiMUM mixing bowl and attach the whisk to the mixer. Beat the egg whites until stiff. Continue beating the egg whites while gradually adding the powdered sugar and 1 tsp of lime juice until the foam appears glossy. Using a large spoon, **arrange** the foam **lightly** on the lime tart, forming small peaks with the spoon each time.

Bosch tip: For an additional decorative effect, you can lightly brown the foam's peaks with a crème brûlée torch. You can prepare the tart in advance, but it's best to beat the egg whites and spoon the foam onto the tart just before serving.



BOSCH



Cinnamon rolls

Ingredients:

For the dough (12 cinnamon rolls):

- ▶ 500 g spelt flour (type 812; alternative: wheat flour, type 405)
- ▶ 1/2 tsp salt
- ▶ 3 Tbsp sugar
- ▶ 1/2 block yeast (20 g)
- ▶ 175 ml lukewarm milk
- ▶ 100 g butter
- ▶ 2 medium eggs

For the filling:

- ▶ 2 Tbsp dried cranberries
- ▶ 2 Tbsp apple juice or rum
- ▶ 3–4 Tbsp cinnamon
- ▶ 125 g brown sugar

Time:

40 minutes preparation time and 2 hours 25 minutes baking and resting time.

Preparation:

1. Coarsely chop the cranberries and **soak** them in apple juice or rum.

2. Add flour and salt to the OptiMUM mixing bowl. Make an indentation in the flour, crumble the yeast into the indentation, and add the sugar. Mix approximately half of the milk with the yeast, sugar, and some of the flour **in the indentation**. Place the butter on top. Dust this starter dough with flour, lay a towel over the bowl, and allow the bowl to **rest** in a warm location for **15 minutes**.

3. Add **one egg, one egg white**, and the remaining milk to the mixing bowl. Using the OptiMUM kneading hook, knead all ingredients for **5 minutes** at **level 3** until the dough no longer sticks to the sides of the bowl. Cover the bowl with cling wrap and **allow the dough to rise** in a warm location for another **40–60 minutes** until the volume has doubled. Knead the dough in the OptiMUM at **level 1** and then allow it to rest again for **30 minutes**.

4. Preheat the oven to **200°C** (convection oven to 180°C). **Roll out** the dough into a **40 x 60 cm** rectangle, brush it with a little water, and sprinkle it with the brown sugar, soaked cranberries, and cinnamon. Roll the dough starting from the long edge, and place the seam underneath on the surface. Using a sharp knife, cut the roll into **slices 5 cm thick**. Line a metal baking tin (approx. 32 cm x 24 cm x 4 cm) with baking paper, and space the cinnamon rolls slightly apart in the tin with a cut surface facing up. Cover the tin with paper towels and allow the cinnamon rolls to rise for **20 minutes**. Whisk **one egg yolk** with 2 Tbsp of water, and brush the mixture on the cinnamon rolls. Bake the cinnamon rolls for approx. **30 minutes** on the second lowest rack.

5. Remove the finished cinnamon rolls from the oven. Remove them from the tin to cool.

Bosch tip: As an option, heat approx. 75 g of fondant or sugar icing according to the package instructions. Using a spoon, drizzle the icing back and forth in thin lines over the cinnamon rolls. Sprinkle with 2 Tbsp of roasted sliced almonds while the icing is still moist. Allow the icing to dry for approximately 30 minutes.



BOSCH



Christmas stollen

Ingredients:

For two stollens:

- ▶ 400 g raisins
- ▶ 100 ml apple juice or rum
- ▶ 1 kg flour
- ▶ 200 g sugar
- ▶ 1 tsp gingerbread spice
- ▶ 1 tsp salt
- ▶ 1 block of yeast (42 g)
- ▶ 300 ml lukewarm milk
- ▶ 250 g shelled almonds
- ▶ 150 g each candied lemon peel and candied orange peel
- ▶ 400 g soft butter

For the coating:

- ▶ Approx. 125 g melted butter
- ▶ Approx. 100 g sugar
- ▶ Approx. 100 g powdered sugar

Time:

40 minutes preparation time and 18 hours 30 minutes baking and resting time.

Preparation:

1. Soak the raisins in the apple juice or rum for at least **12 hours**. The raisins should soak up all of the liquid.

2. Mix the flour, sugar, gingerbread spice, and salt in a bowl. Make an **indentation** in the dry ingredients, crumble the yeast into the indentation, stir the yeast with the milk, and dust the mixture with some flour. Cover the bowl with a towel and allow the starter dough to **rise for 30 minutes** until the yeast starts to form bubbles.

3. Chop the almonds using a large knife or in a Bosch chopper. Add the chopped almonds and the soft butter to the starter dough and knead the dough vigorously until it no longer sticks to the sides of the bowl.

Now fold in the raisins with the candied lemon peel and the candied orange peel, which will make the dough softer. Cover the bowl with a **damp towel** and allow the dough to rise for **4–6 hours** until the volume has doubled.

4. Divide the dough into **two portions**. On a floured surface, roll out each portion into a **20 x 35 cm** rectangle. Fold each rectangle lengthwise half way across the remaining dough to form **two loaves** with the typical stollen shape.

5. Without convection, bake the stollens at 180°C for approximately **1 hour** on the second lowest rack. Brush with water just before they are done.

Allow the stollens to cool, brush them with melted butter, dust them with sugar, and brush them again with butter. To finish, dust the stollens with powdered sugar. Enjoy the stollens right away or wrap them tightly in foil and store them in a cool cellar that is not too dry.

Bosch tip: You can double the amount of yeast, and then the dough will need only about two hours to rise. However, with the slower rising process, the stollens remain moister.