

Kugelhupf



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Kugelhupf Recipe

Makes ≈ 20 x 2.6 ounces (80g) individual molds or 2 x 1.6 lb. (750g) large cake.



Macerated Raisins

1 cup (250g) water

1/2 cup (100g) sugar

1/4 cup (60g) dark rum

7 ounces (250g) golden raisins.

Method: Boil water and sugar – turn off heat, add rum and raisins. Let cool, cover and chill overnight or up to a week. Drain and save syrup.

Kugelhupf Syrup

Macerated raisin syrup

1 cup (200g) sugar

1.7 cups (350g) water

2 Tbsp (30g) orange blossom water or rose.

Bring to boil – Use the kugelhupf syrup lukewarm.

Kugelhupf Dough

2.2 cups (300g) all-purpose flour

2.2 cups (300g) bread flour

0.4 cup (90g) sugar

2 tsp (10g) salt

1.2 cups (300ml) whole milk, chilled

2 ea. (100g) eggs

2 packs (15g) instant yeast* or 1 ounce (30g) fresh yeast

*If using active yeast, it needs to be dissolved in some of the milk (warm up one-third of the milk to 85°F (30°C) and mix in yeast, let sit 5 min and add it to the rest of the ingredients).

14 Tbsp (200g) butter, at room temp

Drained macerated golden raisins.

Method

In a large bowl, combine dry ingredients first. Then add milk and eggs and mix until it comes together. Transfer dough onto a work surface and knead it for 10 minutes until it becomes elastic and smooth; it should not stick anymore. Add butter and continue to knead for an additional 10 minutes until the dough turns smooth and elastic again. A dough scraper helps to clear up the work surface as it goes.

Now, the internal temperature of the dough should reach between 72°F (22°C) to 80°F (26°C). Mix in raisins. Transfer Kugelhoppf dough into a greased bowl. Cover with plastic wrap or a wet kitchen towel – let rise (first fermentation) for about 2 hours or until it has tripled in size. Transfer dough onto work surface (no extra flour needed). Scale out individual cakes into 20 x 2.6 ounces (80g) portions or 2 x 1.6 lb. (750g) large cakes. Shape into balls and let rest. Grease mold generously with butter and coat with sliced almonds. Add dough into each mold and press down.

Turn on oven and set at 400°F (200°C) with an empty baking tray left inside. Cover Kugelhoppf cakes and let proof until it has doubled in volume.

Baking

Transfer proofed Kugelhoppf onto the hot baking tray, lower oven temp to 350°F (180°C) and bake for 20 to 25 min. Unmold immediately and flip on a wire rack to cool.

Finishing

Soak room temperature Kugelhoppf in the lukewarm orange blossom water syrup and place them on a tray. Brush each Kugelhoppf with melted butter; let set and dust powdered sugar. Drain syrup and save for later use such as cocktails and dry out the toasted almonds left behind. Serve Kugelhoppf at room temperature. Bon appétit!

Bruno Albouze. www.brunoskitchen.net

