



## Tangzhong CATmember & Honey Wreath

Yes. Not just warm, oozing camembert... this is CATmember! This wreath is not only cute and pun-y, it is also delicious and makes a great starter for everybody to share. Be warned: you will not want to stop eating this.

As camembert is extremely rich and full of fat, I prefer the bread I eat with it to be not so rich, so in my recipe I use the "tangzhong" method. There is far less butter in tangzhong-style bread, but it is just as soft as brioche and incredibly addictive! I love the crust baked to this colour because it contrasts with the paleness of the camembert and is pretty striking. A bit of sweetness from the honey brushed on top gives it extra shine and pairs perfectly with the cheese.

What's great is that camembert and bread take about the same amount of time to bake, so it's all really straightforward!

SERVES: 6-8

### TANGZHONG PASTE

25g (2 Tbsp) strong white  
[bread] flour, plus extra  
for dusting  
100ml (5/8 cup plus 1 Tbsp)  
water

### YEASTED DOUGH

140ml (5/8 cup) whole milk  
50g (2 1/4 Tbsp) unsalted  
butter

oil, for oiling

40g (3/4 Tbsp) coarse or  
granulated sugar  
1 tsp salt

1 large egg

425g (2 cups) strong white  
[bread] flour

7g (2 1/4 tsp) fast-act ion  
dried [active dry] yeast

### CAIS (NON-YEASTED DOUGH)

150g (1 cup plus 2 Tbsp)  
plain [all-purpose] flour

25ml (2 Tbsp) double  
[heavy] cream

40ml (1/4 cup) water

pinch of salt

### PLUS

food dyes or edible lustre

dusts

a small amount of vodka  
or alcohol-based extract

1 camembert in its box

1 garlic clove, cut into thin  
slices

fresh rosemary sprigs

1 egg, lightly beaten,  
for brushing

honey, for brushing

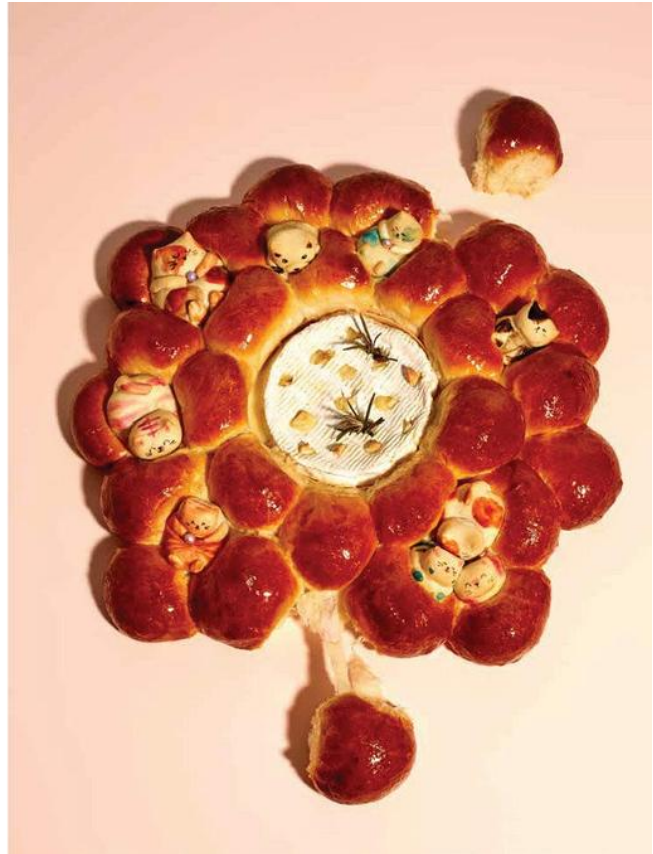
1 / First, make the tangzhong paste. Using a balloon whisk, mix the flour and water together in a pan until smooth. Place the pan over a low-medium heat and stir constantly with a spatula until thickened to a pudding-like consistency. If you have a thermometer, the paste should reach 65°C (149°F) before you take it off the heat. Transfer the tangzhong to a small bowl, cover with plastic wrap (making sure this touches the surface of the tangzhong) and chill in the freezer for 10 minutes.

2 / Meanwhile, for the yeasted dough, warm the milk in the microwave. It should be warm but not hot. Melt the butter, too. Lightly oil a large bowl and set aside.

3 / Place the milk and butter in a large bowl and add the sugar and salt. Add the chilled tangzhong to the bowl along with the egg and whisk together.

- BREADS -

90



DOWNLOAD: <https://byltly.com/28qm52>

---

Download



7c23cce9bc

Related links:

- [Easy CD-DA Extractor v15.3.2.1 Multilang](#)
- [systools bkf recovery 5.6 keygen](#)
- [Ekk Thee Sanam Full Movie Download In 720p Hd](#)
- [CumFiesta Com Bieyanka Moore Sweet Bieyanka Hit](#)
- [Siri Raja Siri Sinhala Full Movie Free Download](#)