

Ducat Buns with Spiced Vanilla Cream

80–120 Min

Ingredients 4 Portions

= Kotányi Produkte

For the ducat buns

500 g	Flour
250 g	Milk, lukewarm
50 g	Sugar
22.5 g	Yeast
1	Egg
1	Egg yolks
50 g	Butter, melted
1 pinch	Sea Salt, Coarse
1 pinch	Bourbon Vanilla Sugar
1 pinch	Cinnamon, Ground

For the vanilla milk

350 ml	Milk
350 ml	Whipping cream
8	Egg yolks
150 g	Sugar
2 tbsp.	Rum
1 piece	Bourbon Vanilla Pods, Whole
1 piece	Star Anise, Whole
1 pinch	Organic Ginger, Ground
1 pinch	Cardamom, Ground
1 piece	Cinnamon, Whole
4 piece	Cloves, Whole
1 tsp.	Coriander, Whole

For the quince confit

1 kg	Quinces
400 g	Preserving sugar

Preparation

1. To make the ducat buns: Dissolve the yeast in the milk and knead the remaining ingredients into a smooth dough. Allow to prove for 15 minutes in a large bowl.
2. Preheat the oven to 175 °C (356°F).
3. Roll the dough out until it is as thick as a finger and use a round cookie cutter to cut out small ducat buns. Use plenty of butter to grease the baking dish and place the ducat buns in the dish. Then coat with butter and allow to prove until the ducat buns have doubled in size.
4. Bake the ducat buns for 15 minutes at 175°C (347°F) using the conventional oven setting. Then remove from the oven, another coating of butter and sprinkle with white sugar.
5. To make the vanilla milk: Toast all the spices in a pan and then deglaze with the milk and whipping cream. Bring to the boil, then remove from the heat and allow to infuse for 5 minutes.
6. In a bowl, mix the egg yolks with the sugar and slowly add the hot milk to this mixture. Then stir over a lightly simmering bain-marie until the sauce thickens. Strain the sauce through a sieve and add rum to taste.
7. To make the confit: Peel the quince, cut it into quarters and remove the core. Add to a pan with the apple juice, cloves, cinnamon, star anise, lemon zest and lemon juice and allow to simmer for around 30 minutes until the quinces are soft. Remove the spices and use a hand blender to puree the mixture.
8. Peel and finely dice the apples. Add the diced apple and preserving sugar to the quince puree and leave to simmer for 5 minutes. Then fill the glasses with the mixture and seal the glasses so that they are air-tight.
9. Dust the cooked ducat buns with powdered sugar and enjoy with the vanilla milk and quince confit.

1 Stk.	Lemon, unwaxed
300 ml	Cloudy apple juice
2	Large apples
1 piece	Cinnamon, Whole
2 piece	Cloves, Whole
1 piece	Star Anise, Whole