

## VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP



0 made it | 0 reviews



Rob Rademaker



Joost Van der Hoven

This VOC bun is filled with yellow cream, almond, eggs and Sri Lankan spices and is served with an orange zest and cinnamon syrup-infused Van Weesp Cinnamon Liquor.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

##### Voc Bun Dough

- 500g Flour
- 25g Yeast
- 15g Salt
- 20g Sugar
- 50g Whole Eggs
- 230g Ice Water
- 200g Butter

##### Yellow Cream

- 120ml Whole Milk



- 40g Yolk
- 70g Sugar
- 12g Custard Powder

### **Van Weesp Cinnamon Injection**

- 50g Sugar
- 100ml Water
- 1 Cinnamon Stick
- ½ Zest of an Orange
- 100g Van Weesp Cinnamon Liquor

## **Methods and Directions**

### **VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP**

#### **Voc Bun Dough**

- Weigh the eggs in ice water so that the total weight of 280g is not exceeded.
- Knead the dough in the Kitchen Aid with a dough hook. Add the salt to taste. The dough does not need to be smooth.
- Roll the dough into a square. Fold in the butter. Roll out the dough. Fold it in three. Turn a quarter.
- Roll the dough again. Fold it in three. Turn it sideways (all around)
- Roll out the dough. Fold it in three. Turn it sideways.
- Roll the dough again. Fold it in three.
- Cover dough with plastic wrap and let rest for 30 minutes in the refrigerator. The dough is now ready for processing.
- Roll the dough after the break to 28 x 32 cm. The dough is now 1cm thick.

#### **The Filling**

- Mix everything together.

#### **Yellow Cream**

- Combine the yolks, sugar and custard powder until its white. Bring the milk to a boil and cook the yellow cream.

### **Van Weesp Cinnamon Injection**

- Make a sugar syrup from the first ingredients and when it has cooled down, add the cinnamon liquor.



ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 02/04/2025