

# APPLE, SULTANA AND HAZELNUT LOAF (USING ARTISAN 7% CONCENTRATE)

## INGREDIENTS

### Group 1

Ingredient	KG
Strong Bakers Flour	5.000
Water (cold)	3.750
Artisan 7% Concentrate	0.350
Honey	0.250
Salt	0.100
Bakels Instant Active Dried Yeast	0.065
<b>Total Weight:</b>	<b>9.515</b>

### Group 2

Ingredient	KG
Apple, Sultanas and Roasted Hazelnuts	1.500
<b>Total Weight:</b>	<b>1.500</b>

**Yield:** 22 Loaves scaled at 500g.

## METHOD

1. Pre-heat oven to 220°C with steam on.
2. Place group 1 into a spiral mixer.
3. Mix for 7 minutes on speed 1 and then 9 minutes on speed 3 until dough is fully developed (dough temp. 26°C).
4. Add group 2 to developed dough and mix for a further 1 minute on speed 1.
5. Rest in oiled & covered container for 60 minutes.
6. Divide dough into 500g pieces and mould into Vienna shape.
7. Roll loaf in muesli mix (oats & roasted hazelnuts (50:50)) and place them on flat trays.
8. Dry prove for 45-60 minutes until fully proved.
9. Cut dough surface twice on a 45 degree angle.
10. Place dough in the oven and reduce the temperature to 190°C.
11. Bake for 25-30 minutes (vent after 15 minutes).
12. Glaze with Bakels RTU Glaze after baking.



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Fruit Loaf