

# APRICOT LOAF (USING FRUIT AND NUT LOAF MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	2.000
Egg	0.350
Water (Variable)	0.950
Apricots (dried, chopped finely)	0.700
<b>Total Weight:</b>	<b>4.000</b>

## METHOD

1. Blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Blend for a further 1-2 minutes on slow speed until batter is thoroughly cleared.
4. Oven temperature 170°C.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Fruit Loaf