

CHOCOLATE AND APRICOT 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
Total Weight:	9.515

Group 2

Ingredient	KG
Dried Apricot	1.000
Chocolate (chopped)	1.000
Total Weight:	2.000

Yield: 23 Chocolate and Apricot 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 4. temp. 26°C).
5. Add group 2 to developed dough and mix for a further 1 minute on speed 1.
6. Rest in oiled & covered container for 60 minutes.
7. Divide dough into 500g pieces and mould into Vienna shape.
8. Place dough on flat trays and dry prove for 45-60 minutes until fully proved.
9. Cut dough once along the length of the top surface.
10. Place dough in the oven and reduce the temperature to 190°C.
11. Bake for 25-30 minutes (vent after 20 minutes).
12. Glaze with Bakels RTU Glaze after baking.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Fruit Loaf