

FRUIT AND NUT LOAF – ALTERNATIVE RECIPE (USING PETTINA FRUIT AND NUT LOAF MIX)

INGREDIENTS

Group 1

Ingredient	KG
Cake Crumbs	0.500
Water (Variable)	0.200
Total Weight:	0.700

Group 2

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	2.000
Egg	0.350
Sultanas	0.700
Walnut Crumbs	0.200
Total Weight:	3.250

Group 3

Ingredient	KG
Water (Variable)	0.950
Total Weight:	0.950

METHOD

1. Place Group 1 in mixing bowl and allow to soak for 5 minutes.
2. Add Group 2.
3. Blend all ingredients together for 1 minute on slow speed.
4. Scrape down.
5. Blend for a further 1-2 minutes on slow speed until batter is thoroughly cleared.
6. Oven temperature 170°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Fruit Loaf