





## **CATEGORY**

Bakery, Patisserie



## FINISHED PRODUCT

Fruit Loaf

# FRUIT AND NUT LOAF (USING PETTINA 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
Sultanas	0.700
Walnut Crumbs	0.200
	Total Weight: 4.200





### **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.