

FRUIT BREAD AND BUNS (USING BAKELS ADVANCE BREAD AND ROLL CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Bakels Advance Bread and Roll Concentrate	0.750	3.00
Bakels Instant Active Dried Yeast	0.625	2.50
Sugar	1.500	6.00
Merita V	1.500	6.00
Water (Variable)	14.500	58.00
Total Weight:		43.875

Group 2

Ingredient	KG	%
Fruit	7.500	30.00
Apito Bun Spice Essence	0.030	0.12
Total Weight:		7.530

Yield: Notes: Sugar can be varied for taste.

METHOD

1. Place Group 1 in mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 6-8 minutes on fast speed until well-developed.
4. Add Group 2 and mix on slow speed for 1 minute or until dispersed.
5. Finished Dough Temperature 28°-30°C.
6. Allow dough to recover for 10 minutes.
7. Divide and scale.
8. Allow dough to recover for 10 minutes.
9. Mould into required bread varieties.
10. Proof for approximately 45-60 minutes.
11. Bake at 210°C for 20 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Fruit Bread