

# APPLE SEED BREAD

## OVERVIEW

06-003

## INGREDIENTS

### Group Bread

Ingredient	KG	%
Bread Flour	0.500	100.00
Multiseed Bread Concentrate	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Water	0.500	100.00
Total Weight:		1.510

### Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.200	-
Total Weight:		0.200

**Yield:** 3.8 pieces x 400g

## METHOD

How to do it:

1. Place all ingredients in a spiral mixer bowl except filling and develop thoroughly (2 min on slow, 6 min on top speed).
2. Scale at 400g each and rest for 10 minutes.
3. Add approximately 50g Les Fruits Apple into the prepared dough. Design the prepared dough if desired.
4. Proof for 45-60 minutes.
5. Bake at 220°C for 20 minutes with steam injected into the oven.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet