

# ARTISAN WRAP

## OVERVIEW

15-028

## INGREDIENTS

### Group Dough

Ingredient	KG	%
All Purpose Flour	0.500	100.00
BAKELS ARTISAN 7% CONCENTRATE	0.060	12.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Salt	0.006	1.20
BAKELS PESTO BASE	0.040	8.00
Water	0.320	64.00
Vegetable Oil	0.030	6.00
Total Weight:		0.961

### Group Chicken Filling

Ingredient	KG	%
Chicken	0.250	-
Green bell peppers (chopped)	0.050	-
Red bell peppers (chopped)	0.050	-
Onions	0.005	-
Bacon bits	0.200	-
Tomatoes (sliced)	0.150	-
Mushroom	0.375	-
Salt	0.001	-
Pepper	0.001	-
Quickmelt Cheese	0.200	-
Total Weight:		1.281

**Yield:** 12 x 80g dough

## METHOD

How to do it:

Dough:

1. Combine all the dry ingredients. Mix on low speed for 30 seconds.
2. Add water and mix on low speed for 2 minutes.
3. Add vegetable oil and mix on high speed until 90% developed.
4. Add Bakels Pesto Base and mix until fully-developed.
5. Round and rest for 10 minutes. Scale to 80g.
6. Flatten the dough into a thin, round sheet and place on flat sheets.
7. Proof for 10 minutes.
8. Bake at 210°C for 3 minutes.
9. Put filling on one half of the dough. Top with bacon bits, sliced tomatoes, mushrooms and quickmelt cheese.
10. Bake again at 210°C for 3-4 minutes and fold in half.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Artisan Breads

Filling:

1. Saute chicken in onion and add the green and red bell peppers.
2. Add salt and pepper to taste.
3. Fry bacon and set aside.