

BANANA MULTISEED BREAD

OVERVIEW

07-082

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.800	100.00
Multiseed Bread Concentrate	0.400	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.030	3.75
Sugar	0.080	10.00
Water	0.240	30.00
Honey	0.048	6.00
Whole Eggs	0.048	6.00
Butter	0.024	3.00
Banana (sliced)	0.480	60.00
Total Weight:		2.150

Group Filling

Ingredient	KG	%
Banana (cubed)	0.300	-
Sugar	0.100	-
Bread Flour	0.060	-
Total Weight:		0.460

Yield: 7 x 300g loaf

METHOD

How to do it:

1. Place bread flour, Multiseed Bread Concentrate, sugar and yeast in a spiral mixer and mix for 30 seconds.
2. Add honey dissolved in water, egg and banana and mix on slow speed for 2 minutes.
3. Add butter and mix on high speed until dough is almost developed.
4. Scale to 300g dough weight, sheet and spread filling on dough. Mold into loaf shape.
5. Proof for approximately 1 hour.
6. Brush eggwash on top prior to baking. Bake at 180°C for 20-25 minutes.

Filling:

1. Mix ingredients together.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food