

BLACK FOREST ROLL

OVERVIEW

15-008

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
FINO POTATO FLAKES	0.050	10.00
Sugar	0.030	6.00
BAKELS ALKALIZED COCOA POWDER	0.038	7.50
APITO CHOCOLATE PASTE	0.025	5.00
BAKELS MARGARINE SPECIAL	0.060	12.00
BAKELS MONOFRESH	0.003	0.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	-
Egg Yolk	0.025	5.00
Water	0.340	68.00
Total Weight:		1.178

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.280	56.00
All Purpose Flour	0.100	20.00
APITO COOKING CHOCOLATE	0.150	30.00
Total Weight:		0.530

Group Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.150	30.00
Powdered sugar	0.050	10.00
Water	0.050	10.00
APITO CHOCOLATE RICE	0.013	2.50
Maraschino Cherry	0.085	17.00
Total Weight:		0.348

Yield: 24 pieces X 45g dough

METHOD

How to do it:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll

A. Dough:

1. Mix all the ingredients of dough except Bakels Margarine Special on low speed for 2 minutes.
2. Add Bakels Margarine Special and mix on high speed until fully developed, approximately 5-8 minutes.
3. Scale to 550 grams and rest for 15 minutes
4. Sheet dough into rectangular shape about 1/8 inch thick

Note: For every 550 grams dough, spread 75 grams melted Apito Cooking Chocolate on the half of the dough and 190 grams of flour-Les Fruits Dark Cherry 50% mixture on the other half.

5. Roll dough from long side and seal edges properly.
6. Cut cross wise into 12 pieces for every 550 grams dough.
7. Place on prepared pan and proof for 1-1:30 hours or until ready.
8. Bake at 180°C for 20 minutes. Then cool.
9. Add the toppings.

B. Topping:

1. Using a paddle, mix Bakels Whipping Cream for 2 minutes at medium speed.
2. Gradually add powdered sugar-water solution and mix for 3 minutes at medium speed.
3. Change to wire whisk and mix for 4 minutes at high speed.
4. Apply on the baked black forest roll. Sprinkle with Apito Chocolate Rice and top with maraschino cherries.