

BLUEBERRY CREAM BREAD

OVERVIEW

09-112

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.225	90.00
3rd Class Flour	0.025	10.00
Sugar	0.038	15.00
Salt	0.004	1.50
BAKELS BALEC LACTO ALBUMEN	0.002	0.80
BAKELS LECITEM PUMPABLE S	0.006	2.50
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.003	1.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.00
APITO BLUEBERRY PASTE	0.025	10.00
Water	0.120	48.00
Total Weight:		0.450

Group Filling

Ingredient	KG	%
BAKELS UNIFIL BLUEBERRY	0.075	-
3rd Class Flour	0.030	-
Sugar	0.030	-
Total Weight:		0.135

Yield: 1 x 450g dough

METHOD

How to do it:

Dough:

1. Mix flour, sugar, salt, Balec Lacto Albumen and Bakels Instant Yeast on low speed for 30 seconds.
2. Add water and Apito Blueberry Paste and mix on low speed for 2 minutes.
3. Add Lecitem Pumpable S and Butta Butteroil Substitute and mix on high speed for 5 minutes or until dough is developed.
4. Scale to 450g. Round and rest for 10 minutes.
5. Sheet and spread filling. Mold into loaf shape.
6. Place the dough in a well-greased loaf pan.
7. Proof.
8. Bake at 180°C for 30-35 minutes.

Filling:

1. Mix Unifil Blueberry, 3rd class flour and sugar on medium speed for 2 minutes or until homogeneous.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food