

BRITTLE NUT BREAD

OVERVIEW

00-004

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 0.500 | 100.00 |
| BAKELS LECITEX | 0.004 | 0.80 |
| Salt | 0.007 | 1.40 |
| Granulated Sugar | 0.105 | 21.00 |
| Lemon Zest (grated) | 0.030 | - |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.004 | 0.80 |
| Fresh Milk | 0.085 | 17.00 |
| Whole Eggs | 0.125 | 25.00 |
| Water | 0.085 | 17.00 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.105 | 21.00 |
| Total Weight: | | 1.050 |

Group 2

| Ingredient | KG | % |
|-------------------|-------|-------|
| Cinnamon powder | 0.005 | - |
| Granulated Sugar | 0.032 | - |
| Walnuts (chopped) | 0.125 | - |
| Egg Yolk | 0.030 | - |
| Total Weight: | | 0.192 |

Yield: 1 piece

METHOD

How to do it:

Dough:

1. Mix bread flour, Lecitex Bread Improver, salt, granulated sugar, zest of lemon, Bakels Instant Yeast, fresh milk, whole eggs, water and Butta Butteroil Substitute until partially developed. Ferment for 3 hours.
2. Remix until fully developed.
3. Rest dough for 10 minutes.
4. Scale dough into 500g and roll each piece into a 16-inch long rope. Twist the 2 dough ropes together.
5. Place shaped dough rope on a buttered baking sheet. Shape it into a ring by bringing the 2 ends of the rope together. Pinch them to seal.
6. Proof for about 1½ hours.
7. Put topping and bake at 180°C for 30-35 minutes.

Topping:

1. Mix cinnamon powder, sugar, walnuts and egg yolk in a bowl. Spread mixture evenly on top of the ring before baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet