

CARDAMOM BREAD

OVERVIEW

15-029

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.060	12.00
BAKELS SWEET DOUGH BLEND	0.100	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Whole Eggs	0.050	10.00
BAKELS MARGARINE SPECIAL	0.050	10.00
Water	0.275	55.00
Skimmed Milk	0.025	5.00
Cardamom (ground)	0.001	10.00
Total Weight:		1.071

Group Topping 1

Ingredient	KG	%
Powdered sugar	0.225	-
Butter	0.075	-
BRITE VANILLA EXTRA STRENGTH	0.007	-
Cardamom (ground)	0.000	-
Total Weight:		0.307

Group Topping 2

Ingredient	KG	%
Pistachios (chopped)	0.040	-
Total Weight:		0.040

Yield: 21 pieces x 50g

METHOD

How to do it:

Dough:

1. Combine all purpose flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, whole eggs, water, skimmed milk and ground cardamom in a mixing bowl. Mix on low speed for 2 minutes.
2. Add Bakels Margarine Special and mix on high speed until dough is developed.
3. Round and rest for 10 minutes.
4. Scale to 50g.
5. Mold as desired.
6. Place dough on flat sheet. Brush with the prepared topping (Topping 1) and sprinkle with chopped pistachios (Topping 2).
7. Proof.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

8. Bake at 180°C for 12 minutes.

Topping:

1. Combine powdered sugar, butter, Brite Vanilla Extra Strength and ground cardamom in a mixing bowl.
2. Mix with a paddle on medium speed for 5 minutes.