

CARROT CHOCO CHIP CRUNCH BREAD

OVERVIEW

14-005

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
FINO POTATO FLAKES	0.100	10.00
Sugar	0.160	16.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Water	0.370	37.00
Eggs	0.060	6.00
BAKELS BALEC LACTO ALBUMEN	0.010	1.00
Water	0.050	5.00
Lecinta Plus	0.005	0.50
DOBRIM HIGH SPEED	0.004	0.40
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.090	9.00
ROTITEX	0.090	9.00
Carrot (shredded)	0.150	15.00
Total Weight:		2.119

Group Filling

Ingredient	KG	%
BAKELS UNIFIL BLUEBERRY	0.250	-
APITO LEMON PASTE	0.010	-
Sugar	0.100	-
Soft Flour	0.075	-
Total Weight:		0.435

Group Topping

Ingredient	KG	%
FINO DARK CHOCOLATE CHIPS	0.100	-
Brown Sugar	0.050	-
Bread Crumbs	0.075	-
Total Weight:		0.225

Yield: 6 loaf breads x 320g dough or 52 pieces x 40g rolls

METHOD

How to do it:

1. Place all purpose flour, Bakels Instant Active Dry Yeast, Dobrim High Speed, Lecinta Plus and Monofresh in a mixing bowl and mix on low speed for 2 minutes.
2. In a separate bowl mix sugar, salt, carrot, Fino Potato Flakes, and Balec solution.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

3. Add carrot mixture to the dry ingredients. Mix on low speed for 2 minutes.
4. Add Rotitex and Butta Butteroil Substitute. Mix on high speed for 5 minutes or until dough is developed.
5. Rest dough for 10 minutes.
6. Scale to 320g, sheet and place 30 grams filling. Roll then place dough in loaf pan (U-shaped). Sprinkle 10 grams choco chip mixture on top. *for rolls, reduce scaling weight to 40 grams, add 10 grams filling and use 5 grams topping.
7. Proof for 1 ½ to 2 hours.
8. Bake at 180°C for 25-30 minutes or until done.

Filling:

Mix all ingredients together until combined

Topping:

Mix all ingredients together until combined.