



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food, Sweet Good

CCA BREAD

OVERVIEW

13-003

INGREDIENTS

Group Dough

Ingredient	KG	%
BAKELS CHIA SEED BREAD CONCENTRATE	0.250	100.00
All Purpose Flour	0.250	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	3.00
Water	0.250	100.00
Eggs	0.050	20.00
Buttermilk	0.050	20.00
Salt	0.004	1.60
Sugar	0.004	1.60
FINO POTATO FLAKES	0.050	20.00
BAKELS DAIRY BLEND	0.040	16.00
Raisins	0.075	30.00

Total Weight: 1.031

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.312	-
3rd Class Flour	0.037	-
Brown Sugar	0.037	-
Cinnamon powder	0.003	-
Total Weight: 0.389		

Yield: 28.4 pieces x 55g

METHOD

How to do it:

Dough:

1. Combine all purpose flour, Bakels Chia Bread Concentrate, Bakels Instant Yeast, buttermilk, salt, sugar and Fino Potato Flakes. Mix for 30 seconds.
2. Add water and eggs. Mix for 2 minutes at low speed.
3. Add butter then mix until fully developed.
4. Blend raisins for about 30 seconds or until well incorporated.
5. Rest for 10 minutes.
6. Flatten the dough in a rectangular shape (about 6"wide).
7. Spread filling and roll dough into "baston".
8. Rest for 15 minutes and cut by 2 inches in length (around 55g).
9. Using scissors, cut the top of the dough 1 cm apart.
10. Place into mini loaf pan.
11. Proof and bake at 180C.

Filling:

1. Mix all ingredients until well incorporated.
2. Set aside.