



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Breads, Semi-sweet



#### FINISHED PRODUCT

Sweet Food

## CEREAL CRANBERRY BITES

### OVERVIEW

18-017

### INGREDIENTS

#### Group Dough

Ingredient	KG	%
All Purpose Flour	0.300	60.00
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	0.200	40.00
Sugar	0.020	4.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
Cold water	0.265	53.00
BAKELS SHORTENING	0.010	2.00
Layering fat	0.225	45.00
<b>Total Weight:</b> 1.028		

### Group Filling

Ingredient	KG	%
Mozzarella cheese (cubed)	0.143	-
BAKELS LES FRUITS 50% STRAWBERRY	0.667	-
Dried rosemary	0.002	-
<b>Total Weight:</b> 0.812		

**Yield:** 57 pieces x 17.8g (average weight per piece)

### METHOD

How to do it:

1. Combine all purpose flour, Bakels Cereal & Honey Bread Concentrate, sugar, and Bakels Instant Yeast in a mixing bowl. Mix on low speed for 30 seconds.
2. Add cold water. Mix on low speed for 2 minutes.
3. Add Bakels Shortening and mix on high speed for 4 minutes or until partially developed.
4. Rest dough in the refrigerator for 20 minutes while covered with plastic.
5. Incorporate the layering fat using the French method.
6. Give the dough a total of three (single) folds. Allow a 30-minute rest between folds.
7. After the last fold, allow the dough to rest for 30 minutes before the final sheeting.
8. Sheet to a final thickness of 4mm. Cut into 2.25"x2.25" squares.
9. Place the laminated dough squares in 1oz. cupcake tins.
10. Proof for 15-20 minutes.
11. Remove from the proofer and apply egg wash.
12. Place approximately 2.5g mozzarella cheese cube, 11.7g Les Fruits Cranberry 50% and 0.04g dried rosemary in each dough.
13. Bake at 220°C for 25-30 minutes or until the dough is golden brown.
14. Serve hot.