



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

CHIA HAZELNUT HOOPS

OVERVIEW

13-007

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS CHIA SEED BREAD CONCENTRATE	0.500	100.00
All Purpose Flour	0.500	100.00
Water	0.640	128.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	4.00
Butter	0.010	2.00
BAKELS SHORTENING	0.010	2.00
Total Weight:	1.680	

Group 2

Ingredient	KG	%
BAKELS HAZELNUT TRUFFLE	0.335	-
Total Weight:	0.335	

Group 3

Ingredient	KG	%
Slivered Almonds (roasted)	0.134	-
Total Weight: 0.134		

Yield: 67 pieces x 32g

METHOD

How to do it:

1. Mix all ingredients until fully developed.
2. Rest for 15 minutes.
3. Cut dough into hoops using round dough cutters.
4. Proof for 45 minutes.
5. Bake at 180°C.
6. Top cooled bread with Bakels Hazelnut Truffle and roasted almonds.