

CHOCO PEPPERMINT LOAF

OVERVIEW

06-031



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.250	100.00
Water	0.150	60.00
Sugar	0.053	21.00
Salt	0.004	1.70
BAKELS ALKALIZED COCOA POWDER	0.015	6.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.50
BAKELS SHORTENING	0.003	1.00
BAKELS LECITEM SUPREME	0.003	1.00
APITO CHOCOLATE PASTE	0.005	2.00

Total Weight: 0.486

Group 2

Ingredient	KG	%
Bread Flour	0.250	100.00
Water	0.135	54.00
Sugar	0.053	21.00
Salt	0.004	1.70
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.50
BAKELS SHORTENING	0.003	1.00
BAKELS LECITEM SUPREME	0.003	1.00
APITO PEPPERMINT PASTE	0.001	0.20

Total Weight: 0.451

Yield: 2 x 400g loaf

METHOD

How to do it:

Mint Dough:

1. Dry mix bread flour, Bakels Instant Yeast and Lecitem Supreme for 30 seconds.
2. Dissolve sugar, salt and Apito Peppermint Paste in water (use ice water).
3. Add solution to mixing bowl and mix on slow speed for 2 minutes.
4. Add Bakels Shortening and mix for about 6 minutes on high speed or until dough is well-developed.
5. Divide and scale into 200-g dough pieces. Round, cover and set aside.

Chocolate Dough:

1. Dry mix bread flour, cocoa powder, Bakels Instant Yeast and Lecitem Supreme for 30 seconds.
2. Dissolve sugar, salt and Apito Chocolate Paste in water (use ice water).
3. Add solution to mixing bowl and mix on slow speed for 2 minutes.
4. Add Bakels Shortening and mix for about 6 minutes on high speed or until dough is well-developed.
5. Divide and scale into 200-g dough pieces. Round, cover and rest for 10 minutes.
6. Sheet chocolate dough and mint dough separately. Place mint dough on top of chocolate dough and mold into loaf shape. Side pan then place in well-greased loaf pans with cover.
7. Proof.
8. Bake at 180°C for 30 minutes.