



**DISPLAY CONDITIONS**

Room Temperature



**CATEGORY**

Artisan Breads

# CHOCOLATE AND RAISIN ARTISAN BREAD

## OVERVIEW

15-033

## INGREDIENTS

### Group Artisan Bread

Ingredient	KG	%
Bread Flour	1.000	100.00
Cold water	0.700	70.00
Salt	0.020	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
BAKELS ARTISAN 7% CONCENTRATE	0.070	7.00
Honey	0.100	10.00
Raisins (pre-conditioned)	0.100	10.00
FINO DARK CHOCOLATE CHIPS	0.100	10.00

**Total Weight:** 2.102

**Yield:** 4 x 450g

## METHOD

How to do it:

1. Combine all dry ingredients in a mixing bowl. Mix on low speed for 30 seconds.
2. Add water and honey. Mix on low speed for 2 minutes.
3. Shift to high speed and mix for 7 minutes.
4. Add raisins and Fino Dark Chocolate Chips. Mix on low speed for 1 minute.
5. Round and ferment the dough for 60 minutes.
6. Scale to 450g. Mold into Vienna shape.
7. Dry proof for 30 minutes.
8. Score.
9. Bale at 200°C with steam for 10 minutes.
10. Lower the temperature to 190°C and open the dampener. Continue baking for 15 minutes.