



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

# CHOCOLATE LOAF

## OVERVIEW

09-003

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
APITO CHOCOLATE PASTE	0.030	3.00
ROTITEX	0.030	3.00
BAKELS MARGARINE SPECIAL	0.040	4.00
FINO BREAD IMPROVER	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS BALEC LACTO ALBUMEN	0.008	0.83
Water	0.042	4.17
Water	0.520	52.00

Total Weight: 1.924

### Group Filling

Ingredient	KG	%
Bread Crumbs	0.130	-
BAKELS ALKALIZED COCOA POWDER	0.026	-
Brown Sugar	0.080	-
Evaporated Milk	0.050	-
Chocolate brown food color	0.133	-
Water	0.002	-
<b>Total Weight:</b> 0.421		

**Yield:** 3.21 x 600g

## METHOD

How to do it:

Dough:

1. Dissolve Balec in water (1).
2. Mix all ingredients except Rotitex and Bakels Margarine Special on low speed for 2 minutes.
3. Add Rotitex and Bakels Margarine Special and mix until fully developed.
4. Scale into 600g pieces.
5. Rest dough for 10 minutes.
6. Put approximately 130g filling.
7. Mold into loaf shape.
8. Proof and bake at 180°C.

Filling:

1. Mix all ingredients until well-combined.