



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Fruit Loaf, Sweet Food

CHOCOLATE STRAWBERRY LOAF

OVERVIEW

09-004

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	0.140	0.50
BAKELS UNIFIL STRAWBERRY	0.193	0.50
Sugar	0.055	0.50
APITO STRAWBERRY PASTE	0.002	0.50
Red food color	0.000	0.50
Water	0.032	0.50
Total Weight: 0.423		

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 to 600g pieces.
5. Rest dough for 10 minutes.
6. Flatten the dough and apply approximately 130g filling.
7. Roll both ends toward the center until they meet halfway. Place dough in a well-greased loaf pan.
8. Proof and bake at 180°C.

Filling:

1. Mix all ingredients until well-combined.