

# DARK CHOCO POMEGRANATE ROLLS

## INGREDIENTS

### Group Dough

Ingredient	KG	%
All Purpose Flour	0.700	70.00
Bread Flour	0.300	30.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Salt	0.015	1.50
Sugar	0.200	20.00
BAKELS LECITEX	0.008	0.80
BAKELS BALEC LACTO ALBUMEN	0.020	2.00
BAKELS ALKALIZED COCOA POWDER	0.100	10.00
FINO POTATO FLAKES	0.100	10.00
APITO CHOCOLATE PASTE	0.080	8.00
Water	0.550	55.00
ROTITEX	0.080	8.00
BAKELS DAIRY BLEND	0.020	2.00
PETTINA NON-TEMPERING DARK CHOCOLATE	0.150	15.00

**Total Weight:** 2.338

### Group Filling

Ingredient	KG	%
All Purpose Flour	0.379	-
BAKELS LES FRUITS 50% POMEGRANATE	0.411	-
Sugar	0.149	-
BAKELS MARGARINE SPECIAL	0.062	-

**Total Weight:** 1.001

### Group Topping

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.180	-

**Total Weight:** 0.180

**Yield:** 60 pieces x 36g dough

## METHOD

How to do it:

1. Combine all ingredients except for water, Apito Chocolate Paste, Rotitex, and Pettina Non Temp Dark Chocolate.
2. Mix on low speed for 30 seconds.
3. Dissolve Apito Chocolate Paste in water. Add this solution to the dough and mix on low speed for 2 minutes.
4. Add Rotitex. Mix on high speed for 5 minutes or until dough is 90% developed.
5. Add chopped Pettina Non Temp Dark Chocolate and mix on low speed until fully incorporated into the dough.
6. Scale to 550g. Round and rest for 10 minutes.
7. Sheet each dough into a rectangular shape.
8. Spread 250g filling on each 550g dough.
9. Roll from the long end and seal.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Dessert, Sponge, Sweet Food

10. Cut each log into 15 pieces.
11. Arrange the dough in the baking trays.
12. Proof.
13. Bake at 200°C for 10-20 minutes or until done.
14. Once cooled, drizzle with melted Pettina Non Temp Dark Chocolate.

Filling:

1. Mix all ingredients together.