

EXPRESSO LOAF

OVERVIEW

09-010

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS LECITEM PUMPABLE S	0.025	2.50
Salt	0.015	1.50
Sugar	0.180	18.00
Water	0.490	49.00
Total Weight:	1.720	

Group Chocolate

Ingredient	KG	%
APITO CHOCOLATE PASTE	0.020	2.00
BAKELS ALKALIZED COCOA POWDER	0.010	1.00
Water	0.030	3.00
Total Weight:	0.060	

Group Espresso

Ingredient	KG	%
Instant coffee	0.010	1.00
APITO EXPRESSO PASTE	0.010	1.00
Water	0.010	1.00
Total Weight:	0.030	

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.300	-
Instant coffee	0.010	-
All Purpose Flour	0.080	-
Total Weight:	0.390	

Yield: 5 x 350g dough weight

METHOD

How to do it:

1. Combine dough ingredients and mix for 2 minutes on low speed.
2. Equally divide dough into two.
3. Return ½ of the dough in the mixer together with the espresso ingredients.
4. Mix until developed. Remove from mixer, scale into 175-g portions and rest for 10 minutes.
5. Return remaining half of the dough in the mixer together with the chocolate ingredients. Repeat as in step 4.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

6. Combine filling ingredients until even.
7. Sheet chocolate and espresso doughs separately. Spread 75g filling over chocolate dough and cover with espresso dough.
8. Mold into loaf shape.
9. Proof then bake at 180°C.