

FANTASY LOAF

OVERVIEW

08-027

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 1.000 | 100.00 |
| Sugar | 0.200 | 20.00 |
| Salt | 0.015 | 1.50 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 1.00 |
| BAKELS LECITEM SUPREME | 0.010 | 1.00 |
| Buttermilk | 0.030 | 3.00 |
| Water | 0.550 | 55.00 |
| ROTITEX | 0.020 | 2.00 |
| Total Weight: 1.835 | | |

Group Filling

| Ingredient | KG | % |
|-----------------------------|-------|---|
| BAKELS LES FRUITS 50% APPLE | 0.300 | - |
| 3rd Class Flour | 0.120 | - |
| Sugar | 0.120 | - |
| Cinnamon powder | 0.003 | - |
| Total Weight: 0.543 | | |

Group Topping

| Ingredient | KG | % |
|------------------------------|-------|---|
| 3rd Class Flour | 0.200 | - |
| BAKELS BUTTEROILS SUBSTITUTE | 0.036 | - |
| Refined Sugar | 0.040 | - |
| Total Weight: 0.276 | | |

Yield: 4 x 400-g dough

METHOD

How to do it:

Dough:

1. Mix bread flour, Bakels Instant Yeast, Lecitem Supreme, buttermilk, sugar and salt on low speed for 30 seconds.
2. Add water and mix on low speed for 2 minutes.
3. Add Rotitex and mix on high speed for about 8 minutes or until dough is developed.
4. Scale to 400g. Round and rest for 10 minutes.
5. Sheet and place filling (approximately 125g). Mold into loaf shape then proof.
6. Bake at 180°C for 30 minutes. Remove immediately from the pan and let cool completely before packing.

Filling:

1. Cook Les Fruits Apple in a saucepan until thick in consistency.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

2. Cool.
3. Add 3rd class flour, sugar and cinnamon powder and mix thoroughly. Set aside.