

FRUIT AND NUT CHOCO BREAD ROLL

OVERVIEW

14-029

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.150	30.00
Salt	0.008	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	1.50
DOBRIM NOBRO	0.002	0.40
BAKELS MONOFRESH	0.003	0.50
BAKELS ALKALIZED COCOA POWDER	0.038	7.50
APITO CHOCOLATE PASTE	0.025	5.00
Water	0.150	30.00
Evaporated Milk	0.100	20.00
Egg Yolk	0.060	12.00
BAKELS SHORTENING	0.020	4.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	16.00
FINO DARK CHOCOLATE CHIPS	0.040	8.00
Total Weight:		1.182

Group 2

Ingredient	KG	%
Cashew nut (chopped)	0.080	-
Raspberry filling	0.300	-
FINO DARK CHOCOLATE CHIPS	0.040	-
Total Weight:		0.420

Group 3

Ingredient	KG	%
Cream Cheese	0.050	-
BAKELS MARGARINE SPECIAL	0.050	-
Refined Sugar	0.050	-
Total Weight:		0.150

Yield: 11 pieces x 100g dough

METHOD

How to do it:

Dough:

1. Place all ingredients except Bakels Shortening, Butta Butteroils Substitute, and Fino Dark Chocolate Chips in a mixing bowl. Mix on low speed for 2 minutes.
2. Add Bakels Shortening and Butta Butteroils Substitute. Mix on high speed until 90% developed.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Fruit Loaf

3. Add Fino Dark Chocolate Chips (from Group 1) and mix on high speed until fully developed.
4. Round and rest for 10 minutes.
5. Sheet dough to about ½ inch thick.
6. Spread Les Fruits Raspberry on the dough. Sprinkle Fino Dark Chocolate Chips (from Group 2) and half of the cashew nuts.
7. Roll the dough from long end and seal.
8. Grind the remaining half of the cashew nuts.
9. Dredge rolled dough in ground cashew nuts and cut crosswise.
10. Arrange dough pieces in a rectangular pan.
11. Proof and bake at 180°C for 20-25 minutes.

Topping:

1. Cream Bakels Margarine Special and cream cheese on medium speed until light and fluffy.
2. Add refined sugar and mix on medium speed until homogeneous.
3. Spread on top of the baked rolls.