



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Crusty Bread

# FRUIT FILLED BREAD

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS LECITEM SUPREME	0.010	1.00
Milk Powder	0.020	2.00
Salt	0.015	1.50
Sugar	0.200	20.00
Water	0.460	46.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
BAKELS SHORTENING	0.010	1.00
<b>Total Weight:</b> 1.745		

### Group Fillings of choice

Ingredient	KG	%
APITO BLUEBERRY PASTE	0.050	-
APITO STRAWBERRY PASTE	0.050	-
APITO ORANGE PASTE	0.050	-
<b>Total Weight:</b> 0.150		

**Yield:** 6.98 piece x 250 g

## METHOD

How to do it:

Dough:

1. Dissolve salt and sugar in water.
2. Combine bread flour, Hollandia Instant Yeast, Lecitem Supreme, milk powder and salt/sugar solution, mix for 2 minutes on low speed.
3. Add Bakels Shortening, Butta Butteroil Substitute and continue mixing on high speed for about 8 minutes or until fully developed.
4. Rest the dough for 10 minutes, scale into 250 gram pieces, round and rest for another 10 minutes.
5. Mold as desired and add Ecofil fruit fillings in the center of each dough.
6. Proof for about an hour and a half or until fully risen.
7. Bake at 180°C for 20-25 minutes.
8. Apply Coldgeli Neutral (if desired).