

FRUIT & NUT CHOCO BREAD ROLL

OVERVIEW

14-029

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS ALKALIZED COCOA POWDER	0.075	7.50
APITO CHOCOLATE PASTE	0.050	5.00
Water	0.300	30.00
Evaporated Milk	0.200	20.00
Egg Yolk	0.120	12.00
BAKELS SHORTENING	0.040	4.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.160	16.00
FINO DARK CHOCOLATE CHIPS	0.080	8.00
Total Weight: 2.289		

Group 2

Ingredient	KG	%
Cashew nut (chopped)	0.160	-
BAKELS LES FRUITS 50% RED CHERRY	0.600	-
FINO DARK CHOCOLATE CHIPS	0.080	-
Total Weight: 0.840		

Group 3

Ingredient	KG	%
Cream Cheese	0.100	-
BAKELS MARGARINE SPECIAL	0.100	-
Refined Sugar	0.100	-
Total Weight: 0.300		

Yield: 22 pieces x 100g dough

METHOD

How to do it:

Dough:

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



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll

3. Add Fino Dark Chocolate Chips (Group 1) and mix on high speed until fully developed.
4. Round and rest for 10 minutes.
5. Sheet dough to about ½" thick.
6. Spread Les Fruits Red Cherry on the surface. Sprinkle Fino Dark Chocolate Chips (Group 2) and half of the cashew nuts.
7. Roll the dough from the 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.