



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sweet Food

# ORANGE MULTISEED BREAD

## OVERVIEW

09-026

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Multiseed Bread Concentrate	0.500	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Sugar	0.100	10.00
Water	0.500	50.00
BAKELS MARGARINE SPECIAL	0.050	5.00
APITO ORANGE PASTE	0.020	2.00
Orange (sliced)	0.250	25.00
<b>Total Weight:</b>		<b>2.435</b>

### Group Filling

Ingredient	KG	%
Orange (sliced)	0.300	-
Sugar	0.080	-
Water	0.200	-
Cornstarch	0.100	-
Total Weight:		0.680

**Yield:** 9 sets (Each set is made up of 5 x 50g dough with 10g filling apiece)

### METHOD

How to do it:

#### Dough

1. Place all dry ingredients in a spiral mixer and mix for 30 seconds
2. Add water and Apito Orange Paste. Mix on slow speed for 2 minutes.
3. Add Bakels Margarine Special and mix on high speed.
4. Add sliced orange when dough is almost developed. Continue mixing until dough is fully developed.
5. Scale at 50 g and round. Rest for 10 minutes.
6. Flatten dough and add approximately 10 g filling. Round again.
7. Mold into pear-like shape.
8. Brush with eggwash and roll into sifted Multiseed Bread Concentrate.
9. In a flat sheet, arrange 3 doughs beside each other.
10. Arrange 2 more doughs on the opposite side with pointed ends facing and interlocking with the 3 doughs.
11. Proof until ready.
12. Bake at 180° C for 20-25 minutes.