

# PANE NATALE

## OVERVIEW

14-045

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
All Purpose Flour	0.200	20.00
BAKELS SWEET DOUGH BLEND	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Sugar	0.060	6.00
Evaporated Milk	0.100	10.00
Egg Yolk	0.100	10.00
Water	0.450	45.00
Butter	0.100	10.00
FINO POTATO FLAKES	0.050	5.00
Total Weight:		2.080

### Group 2

Ingredient	KG	%
FINO COFFEE BOY PART 2	0.200	-
Butter (softened)	0.100	-
Eggs	0.100	-
APITO BUTTA VANILLA ESSENCE	0.015	-
Total Weight:		0.415

### Group 3

Ingredient	KG	%
FINO DARK CHOCOLATE CHIPS	0.069	-
Slivered Almonds (roasted)	0.069	-
Total Weight:		0.139

**Yield:** 2.8 pieces x 750g dough

## METHOD

How to do it:

Dough:

1. Place flour, sugar, Bakels Sweet Dough Blend, Bakels Instant Yeast, Fino Potato Flakes, water, milk and egg yolk in a mixing bowl. Mix on low speed for 2 minutes.
2. Add butter and develop dough thoroughly.
3. Allow dough to recover for 10 minutes.
4. Scale to 250g. Roll the dough into long strips. Combine 3 x 250-g dough to create a plait.
5. Place the plaited dough on a greased flat sheet.
6. Proof.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet

7. Pipe topping on the surface and sprinkle 25g Fino Dark Chocolate Chips or roasted almonds.
8. Bake at 180°C until done.

Topping:

1. Cream butter on medium speed for 5 minutes.
2. Gradually add eggs while mixing on medium speed for 30 seconds.
3. Add Apito Butta Vanilla Essence.
4. Add Fino Coffee Boy Part 2 while mixing on low speed until well-incorporated.
5. Refrigerate.