



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-lean



FINISHED PRODUCT

Sourdough

SMOKED CRANBERRY RAISIN SOURDOUGH

OVERVIEW

18-003

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.700	70.00
Almond Flour	0.300	30.00
FINO MALT BASE	0.020	2.00
BAKELS FERMDOR SMOKED	0.050	5.00
Salt	0.020	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.014	1.40
DOBRIM HIGH SPEED	0.003	0.40
Water	0.600	60.00
Dried Cranberry & Nuts	0.120	12.00

Total Weight: 1.827

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.100	-
BAKELS VANILLA CREAM	0.200	-
Total Weight: 0.300		

Yield: 300 g x 6pcs

METHOD

How to do it:

1. Preheat oven to 250°C.
2. Prepare filling. Mix together Les Fruits 50% Cranberry and Vanilla Cream. Set aside.
3. Prepare dough. Combine ingredients except for the salt and dried cranberry and nuts in a mixing bowl and mix on low speed for 30 seconds.
4. Add water and mix on low speed for 2 minutes.
5. Add salt and dried cranberry and nuts and continue mixing until developed.
6. Transfer dough into a well-oiled container and ferment for 1 hour.
7. Divide the dough into desired weight. Add filling and mold into desired shapes.
8. Proof and bake at 250°C for 10 minutes.
9. Open damper and lower temperature at 200°C until done.