

# S'MORES BREAD PUDDING

## OVERVIEW

20-014

## INGREDIENTS

### Group Bread

Ingredient	KG	%
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	4.00
Water	0.525	105.00
BAKELS ARTISAN 7% CONCENTRATE	0.035	7.00
<b>Total Weight:</b>	<b>1.080</b>	

### Group Cracker

Ingredient	KG	%
3rd Class Flour	0.350	100.00
BAKELS MULTISEED BREAD CONCENTRATE (Low GI)	0.050	14.29
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.001	0.29
Water	0.180	50.00
BAKELS SHORTENING	0.002	0.57
<b>Total Weight:</b>	<b>0.583</b>	

### Group Custard

Ingredient	KG	%
Condensed Milk	0.300	-
Whole Milk	0.700	-
Sugar	0.225	-
Egg Yolk	0.150	-
Eggs	0.110	-
BRITE VANILLA EXTRA STRENGTH	0.020	-
<b>Total Weight:</b>	<b>1.505</b>	

### Group Toppings

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.200	-
Marshmallows	0.180	-
BAKELS DIAMOND GLAZE CHOCOLATE	-	-
<b>Total Weight:</b>	<b>0.380</b>	

**Yield:** 6 pcs

## METHOD



### DISPLAY CONDITIONS

Room Temperature, Warm



### CATEGORY

Breads, Desserts, Specialty,  
Sweet



### FINISHED PRODUCT

Dessert, Multiseed

How to do it:

Bread:

1. Preheat oven to 220°C.
2. Mix all ingredients in a spiral mixer on low speed for 2-4 minutes.
3. Switch to high speed and continue mixing for 6-10 minutes.
4. Scale 250g portions and mold the dough to desired shape and deposit in greased pans.
5. Proof.
6. Bake at 220°C for 20-30 minutes.
7. Cool and store.
8. Cut bread into square pieces. Set aside.

Cracker:

1. Place all ingredients in mixer, except Bakels Shortening and water, then mix on low speed for 30 seconds.
2. Add water and mix on low speed for 1 minute then add Bakels Shortening and mix on high speed for 3 minutes.
3. Scale 150g portions. Round and ferment for 1 hr.
4. Using a rolling pin, flatten the dough on a baking sheet to 1/8 inch thick. Rest for 30 minutes.
5. Cut into desired shape and proof for 15 minutes.
6. Bake at 180°C for 12-15 minutes.
7. Cool and store.
8. Break crackers into small pieces. Set aside.

Custard:

1. Whisk together the heavy whipping cream, milk, sugar, egg yolks, egg and vanilla. Set aside.

Assembly:

1. Prepare the baking container to be used.
2. Sprinkle bread pieces on the bottom (50g) of the pan.
3. Sprinkle crackers (15g) on top of the bread.
4. Evenly sprinkle half of the Fino Chocolate buttons (50g).
5. Add the custard mixture and press bread down so that the custard soaks in.
6. Repeat step 2 to 5 until the pudding reaches the rim of the pan.
7. Place dish in a water bath and bake at 180°C for 1 hour.
8. After 20 minutes, cover with aluminum foil to prevent further browning.
9. Immediately spread marshmallows on top when the pudding comes out from the oven.
10. Use a kitchen torch, slightly toast the marshmallows to achieve a smores look.
11. Top with Diamond Glaze Chocolate and serve warm.