



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Wholemeal

SOY AND LINSEED CHOCOLATE BABKA

OVERVIEW

18-010

INGREDIENTS

Group Bread

Ingredient	KG	%
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.500	100.00
Bread Flour	0.500	100.00
DOBRIM HIGH SPEED	0.002	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
FINO MALT BASE	0.020	4.00
BAKELS ARTISAN 7% CONCENTRATE	0.035	7.00
Brown Sugar	0.060	12.00
Salt	0.004	0.80
Water	0.225	50.00
Milk	0.225	50.00
Eggs	0.100	10.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.035	7.00

Total Weight: 1.716

Group Others

Ingredient	KG	%
Walnuts	0.080	-
Cinnamon powder	0.004	-
PETTINA NON-TEMPERING DARK CHOCOLATE	0.080	-

Total Weight: 0.164

Yield: 4 x 500 grams ~ 8" Bundt pan

METHOD

How to do it:

1. Preheat oven to 200°C.
2. In a spiral mixer, mix together all dry ingredients on low for 30 seconds. Add water and mix on low speed for 2-4 minutes. Add butter and banana and continue mixing on high for 6-10 minutes or until dough is formed.
3. Allow the dough to rest for 45 minutes to an hour.
4. Divide dough.
5. Roll out the dough lightly using your hands and create a rectangular dough shape.
6. Add chopped chocolate pieces on top. Roll the dough and seam.
7. Cut the dough lengthwise and start braiding the dough. Lock both ends to create a round shape.
8. Deposit the dough in a greased round cake pan (8" in diameter).
9. Proof.
10. Bake at 200°C with steam for 20-30 minutes. Reduce temperature to 180°C after 10 minutes.