

# SPECIAL CHOCOLATE LOAF

## OVERVIEW

02-033

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.650	65.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Water	0.390	60.00
Total Weight:		1.048

### Group 2

Ingredient	KG	%
Salt	0.012	1.20
Sugar	0.200	20.00
Salt	0.006	0.60
Water	0.170	56.00
Bread Flour	0.350	35.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.40
Skimmed Milk	0.020	2.00
Vital wheat gluten	0.010	1.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS ALKALIZED COCOA POWDER	0.040	4.00
BAKELS CSP 60	0.002	0.20
BAKELS SHORTENING	0.100	10.00
FINO DARK CHOCOLATE CHIPS	0.065	6.50
Total Weight:		0.988

**Yield:** 4 x 440g and 1 x 275g

## METHOD

How to do it:

Sponge and Dough method:

1. Blend bread flour, Bakels Instant Yeast, water and salt using a spiral mixer at low speed for 4 minutes.
2. Ferment for 3-4 hours.
3. Make a solution using sugar, salt and water, mix with the fermented sponge and dry ingredients (bread flour, Bakels Instant Yeast, skimmed milk, vital wheat gluten, Dobrim Nobro, Monofresh, alkalized cocoa powder and CSP 60) for 2 minutes at low speed.
4. Add Bakels Shortening and mix until fully developed.
5. Rest for 10 minutes.
6. Weigh 440g pieces and 275g pieces and round.
7. Intermediate proof for 10 minutes.
8. Flatten each dough into rectangular shape and sprinkle Fino Dark Chocolate Chips evenly on top.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet

9. Roll into loaf shape and side pan dough.
10. Proof for approximately 75-90 minutes and bake at 180°C for 30 minutes.