

STRAWBERRY COFFEE WHEAT BREAD

OVERVIEW

10-017

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Sugar	0.100	10.00
Water	0.490	49.00
Salt	0.015	1.50
BAKELS LECITEM PUMPABLE S	0.025	2.50
APITO STRAWBERRY PASTE	0.080	8.00
FINO MEAL BASE	0.120	12.00
BAKELS LES FRUITS 50% STRAWBERRY	0.500	50.00
Total Weight:		2.340

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.300	-
APITO EXPRESSO PASTE	0.006	-
All Purpose Flour	0.065	-
Instant coffee	0.005	-
Total Weight:		0.376

Yield: 7 pieces x 380g dough

METHOD

How to do it:

Dough:

1. Soak Fino Meal Base in water for 15 minutes. Set aside.
2. Place all ingredients in mixing bowl. Mix for 1 minute at slow speed.
3. Mix at medium speed until dough is developed.
4. Rest for 5 minutes.
5. Sheet dough and put filling on top then roll into loaf shape.
6. Proof until ready to bake.
7. Bake at 180°C for 45 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet