

WHEAT AND RAISIN LOG

OVERVIEW

08-061

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 1.000 | 100.00 |
| FINO MEAL BASE | 0.120 | 12.00 |
| Brown Sugar | 0.140 | 14.00 |
| Salt | 0.015 | 1.50 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 1.00 |
| Molasses | 0.020 | 2.00 |
| Milk Powder | 0.030 | 3.00 |
| Raisins (chopped) | 0.050 | 5.00 |
| BAKELS LECITEX | 0.008 | 0.80 |
| BAKELS SHORTENING | 0.040 | 4.00 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.040 | 4.00 |
| Water | 0.550 | 55.00 |
| Total Weight: | | 2.023 |

Group Filling

| Ingredient | KG | % |
|--------------------|-------|--------|
| Brown Sugar | 0.400 | 100.00 |
| Cinnamon | 0.008 | 2.00 |
| Raisins (hydrated) | 0.400 | 100.00 |
| Nuts | - | - |
| Total Weight: | | 0.808 |

Group Syrup

| Ingredient | KG | % |
|-----------------|----|--------|
| Brown Sugar | - | 100.00 |
| Water | - | 10.00 |
| Cinnamon powder | - | 1.00 |
| Total Weight: | | 0.000 |

Yield: 5 x 350g

METHOD

How to do it:

1. Place dry ingredients except raisins in mixing bowl and mix on low speed for 30 seconds.
2. Add molasses and water and mix on low speed for 22 minutes.
3. Add Bakels Shortening and Butta Butteroil Substitute and mix until 90% developed.
4. Add raisins and mix dough to full development.
5. Rest dough for 30 minutes



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

6. Divide into 350-g pieces, round and rest for 15 minutes.
7. Sheet and place filling. Mold into baguette shape and place in greased fluted trays.
8. Proof.
9. Brush with syrup. Bake at 180°C until done.