



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food

WHEATEN CHOCOLATE BREAD

OVERVIEW

06-101

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.610	100.00
Sugar	0.031	5.00
Salt	0.011	1.75
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	1.00
ROTITEX	0.024	4.00
DOBRIM NOBRO	0.002	0.40
Cinnamon powder	0.009	1.50
FINO DARK CHOCOLATE CHIPS	0.122	20.00
FINO MEAL BASE	0.061	10.00
APITO CHOCOLATE PASTE	0.012	2.00
Water	0.366	55.00

Total Weight: 1.255

Yield: 2 x 600g loaves

METHOD

How to do it:

1. Dissolve salt, sugar, Apito Chocolate Paste in water. Soak Fino Meal Base in the mixture. Set aside for 5 minutes.
2. Combine bread flour, Bakels Instant Yeast, Dobrim Nobro, ground cinnamon and mix for 30 seconds.
3. Add the water mixture and mix on low speed for 2 minutes using a spiral mixer.
4. Add Rotitex and mix on high speed until dough is 90% developed (approximately 5 minutes).
5. Add Fino Dark Chocolate Chips and mix on low speed until well-combined.
6. Remove from mixer. Scale at 50g and rest for 5 minutes.
7. Round and place 6 x 50g dough into loaf pans. Brush with melted butter and place 6 x 50g dough on top as the second layer.
8. Proof for 2 hours. Brush top with egg wash.
9. Bake at 180°C for 45-55 minutes.
10. Cool in racks and wrap.