

WHEATEN WHITE CHOCOLATE CRANBERRY LOAF

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Sugar	0.120	12.00
DOBRIM NOBRO	0.004	0.40
FINO MEAL BASE	0.100	10.00
Water	0.550	55.00
BAKELS SHORTENING	0.040	4.00
Total Weight:		1.844

Group Filling 1

Ingredient	KG	%
All Purpose Flour	0.162	-
BAKELS LES FRUITS 50% CRANBERRY	0.232	-
Sugar	0.064	-
Red food color	0.003	-
Total Weight:		0.461

Group Filling 2

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE (chopped)	0.120	-
Total Weight:		0.120

Yield: 4 x 400g

METHOD

How to do it:

Dough:

1. Combine bread flour, sugar, salt, Dobrim Nobro, Bakels Instant Yeast, and Fino Meal Base in a spiral mixer. Mix on low speed for 30 seconds.
2. Add water. Mix on low speed for 2 minutes.
3. Add Bakels Shortening. Mix on high speed for 7 minutes or until dough is developed.
4. Scale to 400g. Round and rest for 10 minutes.
5. Flatten dough. Spread 115g Filling 1 on each flattened dough then place 30g Filling 2.
6. Mold into loaf shape.
7. Place in greased loaf pans. Cut the dough at an angle to create a design.
8. Proof.
9. Bake at 180°C for 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake, Fruit Loaf