



Bread & Rolls - Grain - Deposited Breads

Recipe No:
R104 - R104f

FRUIT BREAD, DEPOSITED

USING HERCULES BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Kibbled Rye or Cereal Mix	1.000	33%
	Water	1.000	33%
2	Flour	3.000	100%
	HERCULES BREAD CONCENTRATE	0.120	4%
	Sugar	0.150	5%
	Milk Powder	0.080	2.7%
	BAKELS INSTANT ACTIVE YEAST	0.025	0.83%
	Water	2.200	73%
3	Peanuts (chopped)	0.150	5%
	Sultanas	0.500	17%
	Currants	0.500	17%
	Cherries (chopped)	0.050	1.7%

Total Weight	8.775
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Method:

1. Deposited dough.
2. Soak Group 1 overnight.
3. Place Groups 1 and 2 in machine bowl and develop thoroughly.
4. Add Group 3 and blend through.
5. Dough temperature 30-31°C.
6. Dough slack consistency.
7. Scale dough directly into tins approximately half full.
8. Prove until tins three quarters full.
9. Lid and bake at 220°C for 45-50 minutes.

Notes:

If using Compressed yeast use 80 g in the above recipe.

Using bakers percentages - Percentages on white flour weight

Yield:

Approximately 10-11 loaves.