



Bread & Rolls - Grain - Deposited Breads

Recipe No:

R131 - R131b

DEPOSITED FRUIT BREAD

USING COUNTRY OVEN KIBBLED RYE MIX

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|---------------------|------------------------------|--------------|-------|
| 1 | COUNTRY OVEN KIBBLED RYE MIX | 1.600 | 67% |
| | Water | 1.400 | 58% |
| 2 | Flour | 2.400 | 100% |
| | BAKELS INSTANT ACTIVE YEAST | 0.040 | 1.7% |
| | Water | 1.200 | 50% |
| 3 | Sultanas | 0.500 | 21% |
| | Currants | 0.500 | 21% |
| | Cherries (chopped) | 0.200 | 8.5% |
| | Nuts (chopped, roasted) | 0.300 | 12.5% |
| Total Weight | | 8.140 | |

- Method:**
1. Deposited dough.
 2. Soak Group 1 for 3 hours.
 3. Add Group 2 and develop thoroughly (preferably in planetary mixer (Hobart)).
 4. Add Group 3 and blend through.
 5. Dough temperature 30°C.
 6. Dough slack consistency.
 7. Scale dough 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 125 g in above recipe
Using bakers percentages - Percentages on white flour weight