



Bread & Rolls - Specialty - Fruit Breads

Recipe No:

R101 - R101e

SULTANA LOAF

USING BAKELS BUN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS BUN CONCENTRATE	0.600	15%
	BAKELS INSTANT ACTIVE YEAST	0.075	1.9%
	Optional: MASTERFAT	0.120	3%
	Water (variable)	2.300	58%
2	Sultanas	1.000	25%
Total Weight		8.095	

- Method:**
1. No time dough.
 2. Place Group 1 in machine bowl and develop thoroughly.
 3. Add Group 2 and mix through (gently to avoid fruit damage).
 4. Dough temperature 30-31°C.
 5. Allow dough to recover 5 minutes.
 6. Scale and mould as desired.
 7. Proof and bake at 200°C.

Notes:

If using Compressed Yeast, use 225 g in above recipe.

Using bakers percentages - Percentages on white flour weight

If desired, use a combination of Sultanas, Currants and Raisins

Yield: 11.5 loaves scaled at 700 g