



Bread & Rolls - Grain - Deposited Breads

Recipe No:

R145 - R145a

SUNFLOWER & PUMPKIN DEPOSITED BREAD

USING SUNFLOWER AND PUMPKIN CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.000	100%
	SUNFLOWER AND PUMPKIN CONCENTRATE	1.800	60%
	BAKELS INSTANT ACTIVE YEAST	0.030	1%
	Water	3.300	110%

Total Weight

8.130

Method:

1. Add all ingredients to Hobart bowl fitted with hook
2. Mix on 2nd speed for 12-14 minutes - until dough pulls away from bowl
3. Note: very slack dough consistency
4. Scrape down after 2 minutes
5. Final dough temperature 27-28 °C.
6. Bulk ferment dough at ambient temperature for 60 minutes
7. Scale at 800 g and gently mould by hand with wet hands and bench top
8. Place in tin and add topping if desired
9. Proof to top of tin
10. bake at 210 °C. for 35-40 minutes with steam

Notes:

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

Using bakers percentages - Percentages on white flour weight

Yield:

9 Loaves scaled at 800 g