

Bread & Rolls - Grain - Deposited Breads

Recipe No:
R131 - R131c

DEPOSITED SPICED 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	Cinnamon	0.025	1%
	Mixed Spice	0.058	2.4%
4	Sultanas	0.500	21%
	Currants	0.500	21%
	Cherries (chopped)	0.200	8.5%
Total Weight		7.923	

- 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 during last minute of mixing.
 5. Add Group 4 and blend through.
 6. Dough temperature 30°C.
 7. Dough slack consistency.
 8. Scale dough into tins approximately half full.
 9. Prove until tins three quarters full.
 10. 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
If desired, instead of powdered spices use 200 g. (8.4%) APITO BUNSPICE PASTE