



Bread & Rolls - Specialty - Sourdough

**Recipe No:**  
**R111 - R111c**

## **CHOCOLATE & WALNUT SOUR DOUGH**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	3.000	100%
	BAKELS HENRYS SOURDOUGH NATURAL	2.000	66.6%
	BAKELS INSTANT ACTIVE YEAST	0.080	2.7%
	APITO CHOCOLATE PASTE	0.120	4%
	Water	2.750	92%
2	Chocolate Buttons	0.700	23%
	Walnuts	0.250	8.3%
<b>Total Weight</b>		<b>8.900</b>	

**Method:**

1. No time dough.
2. Place Group 1 ingredients into the mixer and mix until dough is cleared.
3. Add Group 2 and mix on slow speed until nuts and chocolate are combined.
4. Allow a bench time of 5-10 minutes.
5. Scale and mould as desired.
6. Prove and bake at 220°C for approximately 18-25 minutes.

**Notes:**

If using compressed yeast, use 250g in above recipe.

Using bakers percentages - Percentages on white flour weight

**Yield:** 17.5 loaves, cobs or viennas scaled at 500g.