



Bread & Rolls - Specialty - Flavoured Breads and Rolls

Recipe No:
R120 - R120I

CIDER & WALNUT BREAD & ROLLS

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	FINO RYE BASE	0.500	12.5%
	FINO BREAD AND ROLL CONCENTRATE	0.450	10%
	BAKELS INSTANT ACTIVE YEAST	0.070	1.8%
	Water (variable)	2.000	50%
	Cider	0.300	8%
	Cider Vinegar	0.100	2.5%
	Molasses	0.100	2.5%
2	APPLE PIE MIX	0.400	10%
	Walnuts	0.300	8%
Total Weight		8.220	

Method: 1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly.
3. Add Group 2 on slow speed, a fine dusting of flour may be required to assist the apple in combining with developed dough.
4. Dough temperature 30-31°C.
5. Allow dough to recover for 5 minutes.
6. Scale and mould as desired.
7. Prove then bake at 230°C.

Notes: If using Compressed Yeast use 200g in the above recipe.
Using bakers percentages - Percentages on white flour weight

Yield: 13.5 loaves scaled at 600g. 8.5 dozen rolls scaled at 80g.