



Bread & Rolls - Specialty - Fruit Breads

Recipe No:
R105 - R105j

COTTAGE MEAL FRUIT BREAD

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	HERCULES ROLL MIX	3.800	100%
	FINO MEAL BASE	0.500	13.2%
	Honey	0.175	4.6%
	APITO FRUIT CAKE PASTE	0.035	0.9%
	NZB CARAMEL COLOUR	0.015	0.4%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.7%
	Water (variable)	2.300	60.5%
2	Sultanas/Raisins/Currants	3.000	79%

Total Weight	9.890
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Method:

1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly
3. Add Group 2 and clear.
4. Dough temperature 30-31°C.
5. Allow dough to recover 10 minutes.
6. Scale and mould as desired.
7. Glaze with SUPER GLOSSY and dust with wholemeal flour.
8. Proof then bake at 210°C.

Notes:

If using Compressed Yeast, use 200g in above recipe.

Using bakers percentages - Percentages on total premix weight

Yield:

14 loaves scaled at 700 g.