



CATEGORY

Bread, Buns & Rolls

CHOCOLATE & WALNUT SOUR DOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	3.000	100.00
BAKELS HENRY'S SOURDOUGH NATURAL	2.000	66.60
BAKELS INSTANT ACTIVE YEAST	0.080	2.70
APITO CHOCOLATE PASTE	0.120	4.00
Water	2.750	92.00

Total Weight: 7.950

Group 2

Ingredient	KG	%
Chocolate Buttons	0.700	23.00
Walnuts	0.250	8.30

Total Weight: 0.950

METHOD

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