

# CIDER & WALNUT BREAD & ROLLS

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
FINO RYE BASE	0.500	12.50
FINO BREAD AND ROLL CONCENTRATE	0.450	10.00
BAKELS INSTANT ACTIVE YEAST	0.070	1.80
Water (variable)	2.000	50.00
Cider	0.300	8.00
	0.100	2.50
APPLE PIE MIX	0.100	2.50
Total Weight:		7.520

### Group 2

Ingredient	KG	%
Walnuts	0.400	10.00
Total Weight:		0.400

## METHOD

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



## CATEGORY

Bread, Buns & Rolls