



COTTAGE MEAL FRUIT BREAD

Ingredients

Group 1

Ingredient	Weight (%)	KG
HERCULES ROLL MIX		3.800
		100
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
FINO MEAL BASE		0.500
		13.2

Total Weight: 6.890

Group 2

Ingredient	Weight (%)	KG
Sultanas/Raisins/Currants		3.000
		79

Total Weight: 3.000

Method

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



Category

Bread & Rolls - Specialty. Fruit Breads



Finished Product

14 loaves scaled at 700 g.

