

# **COTTAGE MEAL FRUIT BREAD**

# CATEGORY

Bread, Buns & Rolls

## **INGREDIENTS**

#### Group 1

Ingredient	KG	%
HERCULES ROLL MIX	3.800	100.00
Honey	0.175	4.60
APITO FRUIT CAKE PASTE	0.035	0.90
	0.015	0.40
BAKELS INSTANT ACTIVE YEAST	0.065	1.70
Water (variable)	2.300	60.50
FINO MEAL BASE	0.500	13.20

Total Weight: 6.890

#### Group 2

Sultanas/Raisins/Currants	3.000	79.00
Ingredient	KG	%

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 $_{\rm i}$ 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 $_{\rm i}$ C.