



CATEGORY

Bread - Specialty Breads

DEPOSITED FRUIT BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
COUNTRY OVEN KIBBLED RYE MIX	1.600	67.00
Water	1.400	58.00
Total Weight:	3.000	

Group 2

Ingredient	KG	%
Flour	2.400	100.00
BAKELS INSTANT ACTIVE YEAST	0.040	1.70
Water	1.200	50.00
Total Weight:	3.640	

Group 3

Ingredient	KG	%
Sultanas	0.500	21.00
Currants	0.500	21.00
Cherries (chopped)	0.200	8.50
	0.300	12.50
Total Weight:	1.500	

METHOD

Deposited dough. Soak Group 1 for 3 hours. Add Group 2 and develop thoroughly (preferably in planetary mixer (Hobart)). Add Group 3 and blend through. Dough temperature 30°C. Dough slack consistency. Scale dough into tins approximately half full. Prove until tins three quarters full. Lid and bake at 220°C for 45-50 minutes.