



DEPOSITED SPICED FRUIT BREAD



Ingredients

Group 1

Ingredient	Weight (%)	KG
COUNTRY OVEN KIBBLED RYE MIX		1.600
		67
Water		1.400
		58

Total Weight: 3.000

Group 2

Ingredient	Weight (%)	KG
Flour		2.400
		100
BAKELS INSTANT ACTIVE YEAST		0.040
		1.7
Water		1.200
		50

Total Weight: 3.640

Group 4

Ingredient	Weight (%)	KG
Sultanas		0.500
		21
Currants		0.500
		21
Cherries (chopped)		0.200
		8.5

Total Weight: 1.200

Group 3

Ingredient	Weight (%)	KG
Cinnamon		0.025
		1
Mixed Spice		0.058
		2.4

Total Weight: 0.083

Method

Deposited dough. Soak Group 1 for 3 hours. Add Group 2 and develop thoroughly (preferably in planetary mixer (Hobart)). Add Group 3 during last minute of mixing. Add Group 4 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.



Category

Bread & Rolls - Grain, Deposited Breads