



CATEGORY

Bread, Buns & Rolls

# SUNFLOWER & PUMPKIN DEPOSITED BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	3.000	100.00
SUNFLOWER AND PUMPKIN CONCENTRATE	1.800	60.00
BAKELS INSTANT ACTIVE YEAST	0.030	1.00
Water	3.300	110.00
Total Weight:		8.130

## METHOD

Add all ingredients to Hobart bowl fitted with hook Mix on 2nd speed for 12-14 minutes - until dough pulls away from bowl  
Note: very slack dough consistency Scrape down after 2 minutes Final dough temperature 27-28 °C. Bulk ferment dough at ambient temperature for 60 minutes Scale at 800 g and gently mould by hand with wet hands and bench top Place in tin and add topping if desired Proof to top of tin bake at 210 °C. for 35-40 minutes with steam