



BABKA BREAD

INGREDIENTS

Group : Brioche

Ingredient	KG
Flour	1.000
<u>Baktem 10% Brioche Paste Concentrate</u>	0.100
Sugar	0.060
Yeast	0.040
Water	0.550
Total Weight:	1.750

Group : Filling

Ingredient	KG
Cinnamon Remonce	0.060
<u>RTU Chocolate Cream Filling</u>	0.040
Total Weight:	0.100

Group : Assembly/Decoration

Ingredient	KG
<u>Clean Label Bun Glaze RTU</u>	-
Total Weight:	0.000



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread

METHOD

1. Add all brioche ingredients into a spiral mixer.
2. Mix for 3 minutes on slow speed, then 8 minutes on fast speed.
3. Scale at 850g and pin into a rectangle.
4. Mix the filling ingredients together with a spoon and spread evenly over the dough piece.
5. Roll into a tight sausage shape.
6. Turn through 90 degrees and cut down the centre, to leave two pieces of dough.
7. Twist the two pieces together to form a plaited dough piece.
8. Place into a large bread tin.
9. Prove for approx. 45 minutes.
10. Bake at 210°C for approx. 30 minutes.
11. Finish with [Clean Label Bun Glaze RTU](#), whilst still warm.