



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

CHOCOLATE AND APRICOT LOAF WITH WHEAT SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermidor® W Mild</u>	0.300	3.00
Yeast	0.300	3.00
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.200	2.00
Water	7.300	73.00
Honey	0.500	5.00
Chocolate chips	1.500	15.00
Dried apricot (chopped)	1.500	15.00

Total Weight: 21.800

Yield: 43 loaves

METHOD

1. Add all ingredients (except chocolate chips and dried apricots) into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Add the chocolate chips and dried apricots and mix for 1 minute on slow speed.
5. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Scale at 500g and mould into Vienna shapes.

7. Prove for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.
8. Cut the top of the dough one time at a 45° angle.
9. Bake at 220°C, falling to 190°C for 25-30 minutes, with steam.
10. Pull out damper after 20 minutes.
11. Glaze with Bun Glaze RTU to finish.