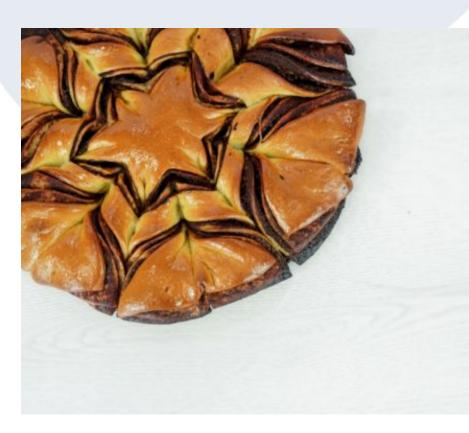


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CHOCOLATE AND HAZELNUT CHRISTMAS STAR

INGREDIENTS

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Sugar	1.150	11.50
Baktem 10% Brioche Paste Concentrate	1.000	10.00
Yeast	0.700	7.00
Water	5.500	5.00
	Total Weight: 18.350	

METHOD





CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread

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- 1. Add all ingredients into a spiral mixing bowl.
- 2. Mix for 3 minutes on slow speed and 5 minutes on fast speed, until fully developed.
- 3. Dough temperature should be 24-26°C.

BAKELS

BAKERY INGREDIENTS SINCE 1904

- 4. Scale into 150g dough pieces and leave to rest for 5 minutes.
- 5. Roll out the dough pieces into roughly 10 inch circles, and place aside.
- 6. Spread hazelnut chocolate spread thinly onto the circle layers.
- 7. Place another circle dough piece on top and repeat this step twice.
- 8. Finally, place a fourth circle on top.
- 9. Using a 12" cake portion cutter, make the cuts on the top layer, then twist the outer pieces twice.
- 10. Prove for 45 minutes.
- 11. Bake at 210°C for 14-17 minutes.
- 12. After removing from the oven, tap the tray and glaze with **Bun Glaze RTU**.