



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Savoury Good

CHOCOLATE AND PECAN PLAIT WITH SOURDOUGH

INGREDIENTS

Group 1

| Ingredient | KG | % |
|---------------------------------|-------|--------|
| Wheat flour | 1.000 | 100.00 |
| Fermdor® Rustic / W Mild | 0.030 | 3.00 |
| Yeast | 0.030 | 3.00 |
| Lecitem® 1000 | 0.020 | 2.00 |
| Water | 0.730 | 73.00 |
| Finest chocolate | 0.100 | 10.00 |
| Pecan pieces | 0.020 | 2.00 |
| Total Weight: 1.930 | | |

Yield: 5 plaits

METHOD

1. Add all ingredients (chocolate and pecan pieces) into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 9 minutes on fast speed.
3. Dough temperature should be 26°C.
4. Bulk for 60 minutes at room temperature in an oiled container.
5. Scale at 400g, roll flat and place finest chocolate chocolate and pecan pieces in the middle.
6. Cut 5 times on each side, plait and sprinkle with topping as desired.
7. Prove for 30-45 minutes at room temperature, covered with plastic.
8. Bake at 220°C, falling to 190°C for 25-30 minutes, with steam.



BAKERY INGREDIENTS SINCE 1904

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9. Pull out damper after 20 minutes.