



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Occasion Bread, Savoury Good,
Speciality Bread

CHRISTMAS SEEDED WREATH

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	5.000	50.00
<u>Country Oven® Multiseed Bread Concentrate</u>	5.000	50.00
Yeast	0.750	7.50
Water	5.000	50.00
Brandy	1.000	10.00
Sultanas	3.500	35.00
Apricots	0.750	7.50
Mixed peel	0.500	5.00
Mixed spice	0.140	1.40

Total Weight: 21.640

Yield: 65 wreaths

METHOD

1. Add all ingredients (except fruit, peel and spice) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 330g and mould into long shape.
5. Cut along one side and form ring, with cuts on outside.
6. Prove for 60 minutes.

7. Bake at 200°C for 18 minutes.
8. Glaze with [Bun Glaze RTU](#).