



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Dessert, Gâteau, Occasion Bread
, Speciality Bread, Sweet Good

CHRISTMAS TEAR AND SHARE MONKEY BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Blue 20% Bun Concentrate</u>	2.000	20.00
Yeast	0.450	4.50
Orange/lemon zest	2.500	25.00
Water	5.500	55.00
Total Weight: 20.450		

Group 2

Ingredient	KG	%
Melted butter	2.000	20.00
Demerara sugar	1.500	15.00
Ground cinnamon	0.200	2.00
Total Weight: 3.700		

Yield: 13 monkey breads

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.

3. Dough temperature should be 25-27°C.
4. Scale each ball at 50g.
5. Dip the dough into melted butter, then drop into sugar/cinnamon blend from group 2.
6. Place 30 dough balls into a buttered bundt tin.
7. Prove at a controlled temperature of 40°C, 70% relative humidity.
8. Prove for 30 minutes or until just below top of tin.
9. Bake at 180°C for 40-45 minutes.
10. Finish with [Bakels White Fudgice](#) and Christmas sprinkles.