



## CINNAMON BUN LOAF

### INGREDIENTS

#### Group : Brioche

| Ingredient   | KG           |
|--|--------------|
| Flour  | 1.000        |
| <a href="#">Baktem 10% Brioche Paste Concentrate</a> | 0.100        |
| Sugar  | 0.060        |
| Yeast  | 0.040        |
| Water  | 0.550        |
| <b>Total Weight:</b>                                 | <b>1.750</b> |

#### Group : Filling

| Ingredient           | KG           |
|----------------------|--------------|
| Cinnamon Remonce     | 0.125        |
| <b>Total Weight:</b> | <b>0.125</b> |

#### Group : Assembly/Decoration

| Ingredient                                | KG           |
|---|--------------|
| <a href="#">Clean Label Bun Glaze RTU</a> | -            |
| <b>Total Weight:</b>                      | <b>0.000</b> |

### METHOD

1. Add all ingredients into a spiral mixer.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Christmas



#### FINISHED PRODUCT

Brioche, Occasion Bread

2. Mix for 3 minutes on slow speed, then 8 minutes on fast speed.
3. Scale at 900g and pin into a rectangle.
4. Spread the filling evenly over the dough piece.
5. Roll into a tight sausage shape.
6. Cut into 80g dough pieces.
7. Place six dough pieces into a small bread tin.
8. Prove for approx. 45 minutes.
9. Bake at 210°C for approx. 25 minutes.
10. Finish with [Clean Label Bun Glaze RTU](#), whilst still warm.