



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Occasion Bread, Savoury Good

# CREAM CHEESE PLAIT WITH SOURDOUGH

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	1.000	100.00
<u>Fermdor® Rustic / W Mild</u>	0.030	3.00
Yeast	0.030	3.00
<u>Lecitem® 1000</u>	0.020	2.00
Water	0.730	73.00
Cream cheese	0.100	10.00
Total Weight:		1.910

Yield: 4 plaits

## METHOD

1. Add all ingredients (except cream cheese) into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 9 minutes on fast speed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at room temperature in an oiled container.
5. Scale at 400g, roll flat and place 100g of cream cheese 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.
9. Pull out damper after 20 minutes.