



## GARLIC BREAD CHRISTMAS TREE

### INGREDIENTS

#### Group : Buns

Ingredient	KG
Flour	2.000
<a href="#">Baktem Blue 20% Bun Concentrate</a>	0.400
Yeast	0.080
Water	1.000
<b>Total Weight:</b>	<b>3.480</b>

#### Group : Filling

Ingredient	KG
Mozzarella	0.220
<b>Total Weight:</b>	<b>0.220</b>

#### Group : Finishing

Ingredient	KG
Garlic butter	0.125
Fresh flat leaf parsley	-
<b>Total Weight:</b>	<b>0.125</b>

### METHOD

1. Add all bun ingredients into a spiral mixer.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Christmas



#### FINISHED PRODUCT

Occasion Bread

2. Mix for 2 minutes on slow speed, then mix for 6 minutes on fast speed.
3. Scale at 30g.
4. Pin dough pieces out slightly.
5. Add 5g of mozzarella to each dough piece and mould into a round shape, ensuring a neat seal on the bottom.
6. Arrange 22 dough rounds into a tree shape on a lined baking tray.
7. Prove for approx. 40 minutes.
8. Bake at 230°C for approx. 14 minutes.
9. Brush with melted garlic butter.
10. Sprinkle with fresh flat leaf parsley to finish.