



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread,
Savoury Good, Speciality Bread

MINCEMEAT AND WALNUT PASTRY RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem Blue 20% Bun Concentrate</u>	2.000	20.00
Sugar	1.000	10.00
Yeast	0.400	4.00
<u>Bacom Mellow</u>	0.100	1.00
Water	5.500	55.00
Total Weight: 19.000		

Yield: 57 units

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Scale at 330g.
4. Flatten out and evenly distribute mincemeat and walnut pieces.
5. Roll into long shape and cut approximately every 1.75 inches through the dough.
6. Count 18 pieces and make into ring shape.
7. Prove for 60 minutes.
8. Bake at 200°C for 20 minutes.