



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Occasion Bread

MULLED WINE CROWN BREAD

INGREDIENTS

Group Bread

Ingredient	KG
White bread flour	1.000
Water	0.425
<u>Super Lecitem® 3000</u>	0.005
Salt	0.020
Yeast	0.050
<u>Fermdor® R Classic</u>	0.040
Mulled Wine	0.250
Ground mixed spice	0.010
Raisins	0.335
Total Weight:	2.135

METHOD

1. Place all bread ingredients apart from the raisins into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed.
3. Fold in the raisins for 2 minutes on slow speed.
4. Bulk the finished dough for 30 minutes.
5. Scale at 500g and mould into crown shapes.
6. Dry prove for 60 minutes.
7. Dust with flour and cut.
8. Bake at 240°C for approx. 40 minutes with 10 seconds steam and damper pulled out after 25 minutes.