



PASKA EASTER BREAD

INGREDIENTS

Group : Bread

Ingredient	KG
Bread flour	1.000
<u>Baktem 10% Brioche Paste Concentrate</u>	0.550
Yeast	0.070
Caster sugar	0.060
Water	0.500
Sour cream	0.120
White chocolate chips	0.200
Cranberries	0.150
Chopped macadamia nuts	0.150
Total Weight:	2.800

Group : Decoration

Ingredient	KG
<u>White Fudgice</u>	0.480
Coloured sugar strands	0.012
Total Weight:	0.492

METHOD



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Speciality Bread

Buns

1. Place all bread ingredients (excl. chopped macadamia, cranberries and white chocolate chips) into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and mix for 8 minutes on fast speed.
3. Add the chopped macadamia, cranberries and white chocolate chips and mix for 1 minute on slow speed.
4. Scale at 385g into panettone cases.
5. Prove for approx. 60 minutes.
6. Bake at 210°C for approx. 35 minutes.

Decoration

1. Once cooled, dip each loaf into 80g of warmed [White Fudgice](#) and sprinkle with 2g of coloured sugar strands.