



Seeded Christmas Holly



Ingredients

Group 1

Ingredient	KG
Wheat flour	1.000
Country Oven Multiseed Bread Concentrate	1.000
Sultanas	0.700
Apricots	0.150
Yeast	0.150
Mixed peel	0.100
Mixed spice	0.028
Water	1.000
Brandy	0.200

Total Weight: 4.328

Method

1. Using a spiral mixer, mix for approximately 5 minutes slow and 5 minutes fast speed, until fully developed.
2. Scale at 330g into long shape.
3. Cut along both sides to form a holly effect..
4. Prove: 60 minutes.
5. Bake: 200°C for 18 minutes.
6. Glaze with Bun Glaze RTU.

Yield

13 hollies



Display Conditions

Ambient



Category

Bakery



Occasion

Christmas



Finished Product

Occasion Bread, Savoury Good,
Speciality Bread



BAKELS
BAKERY INGREDIENTS SINCE 1904