BAKELS
BAKERY INGREDIENTS SINCE 1904

www.britishbakels.co.uk



DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Occasion Bread, Savoury Good, Sweet Good

STRAWBERRY PLAIT WITH SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	100.00
Fermdor® Rustic / W Mild	0.030	3.00
Yeast	0.030	3.00
Lecitem® 1000	0.020	2.00
Water	0.730	73.00
Bakbel 50% Strawberry Fruit Filling	0.100	10.00
	Total Weight: 1.910	

Yield: 5 plaits

METHOD

1. Add all ingredients (except Bakbel 50% Strawberry Fruit Filling) into a spiral mixing bowl
2. Mix for 7 minutes on slow speed and 9 minutes on fast speed.
3. Dough temperature should be 26°C.
4. Bulk for 60 minutes at room temperature in an oiled container.
5. Scale at 400g, roll flat and place 100g of Bakbel 50% Strawberry Fruit Filling.
6. Cut 5 times on each side, plait and sprinkle with topping as desired.
7. Prove for 30-45 minutes at room temperature, covered with plastic.
8. Bake at 220°C, falling to 190°C for 25-30 minutes, with steam.
9. Pull out damper after 20 minutes.