



Bread and Yeast Compounds - Bread Premixes and Concentrates

Recipe No:
R111 - R111c

CHOCOLATE & WALNUT SOUR DOUGH

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	2.500
	BAKELS HENRYS SOURDOUGH NATURAL	2.500
	BAKELS INSTANT ACTIVE YEAST	0.065
	APITO CHOCOLATE PASTE	0.120
	Water	2.750
2	Chocolate Buttons	0.700
	Walnuts	0.250
Total Weight		8.885

- Method:**
1. No time dough.
 2. Place Group 1 ingredients into the mixer and mix until dough is cleared.
 3. Add Group 2 and mix on slow speed until nuts and chocolate are combined.
 4. Allow a bench time of 5-10 minutes.
 5. Scale and mould as desired.
 6. Prove and bake at 220°C (428°F) for approximately 18-25 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast, use 200g (8oz) in above recipe.