



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R111 - R111e**

**VINE FRUIT & ROSEMARY SOUR DOUGH**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	FINO GRAIN BASE	0.500
	Water	0.500
2	Flour	2.000
	BAKELS HENRYS SOURDOUGH NATURAL	1.800
	BAKELS INSTANT ACTIVE YEAST	0.060
	Rye Flour	0.300
	Rosemary	0.004
3	Sultanas	1.000
<b>Total Weight</b>		<b>6.164</b>

- Method:**
1. No time dough.
  2. Place Group 1 in a bowl and soak for a minimum of 10 minutes.
  3. Add Group 2 and mix dough until cleared.
  4. Add Group 3 and mix on slow speed until fruit is combined.
  5. Allow a bench time of 5-10 minutes.
  6. Scale and mould as desired.
  7. Prove and bake at 220°C (428°F) for approximately 20-25 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.