



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

APPLE, SULTANA AND HAZELNUT LOAF

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Water	3.500
Yeast	0.100
Honey	0.230
Apple (chopped)	0.915
Sultanas	0.915
Roasted hazelnuts (chopped)	-
Total Weight: 10.660	

METHOD

1. Place all ingredients except apple, sultanas and hazelnuts into a spiral mixing bowl.
2. Mix on slow speed for 7 minutes.
3. Mix on fast speed for 9 minutes.
4. Add apple, sultanas and hazelnuts on slow speed for 1 minute or until fully dispersed.
5. Place dough into oiled container and leave to bulk for 60 minutes.
6. Tip the dough onto floured table and scale into 500g bloomers. Dip into a muesli mix (oats and roasted hazelnuts).
7. Dry prove for 45-60 minutes.
8. Make two diagonal cuts on the bread and bake (with steam) at 220°C (428°F) for 25-30 minutes.