



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

ARTISAN CHOCOLATE, HONEY AND APRICOT LOAF

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Water	3.500
Yeast	0.100
Honey	0.230
Dried apricot (chopped)	0.915
Chocolate (chopped)	0.915
Total Weight:	10.660

METHOD

1. Place all ingredients except apricots and chocolate into a spiral mixing bowl.
2. Mix on slow speed for 7 minutes.
3. Mix on fast speed for 9 minutes.
4. Add apricots and chocolate 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.
7. Dry prove for 45-60 minutes.
8. Cut the bread down the middle and bake (with steam) at 220°C (428°F) for 25-30 minutes.