



FESTIVE CHRISTMAS TREE

INGREDIENTS

Group 1

Ingredient	KG
Country Oven White Multiseed Bread Concentrate	1.000
White flour	1.000
Water	1.100
Yeast	0.070
Cranberries	0.300
Sultanas	0.300
Total Weight:	3.770

METHOD

Festive Christmas Tree

1. Add all ingredients to the mixing bowl, mix on slow speed for 3 minutes, then mix on fast speed for 6 minutes.
2. Check dough temperature is approx. 24°C.
3. Scale into 50g dough pieces and make into Christmas tree shape.
4. Prove for 60 minutes.
5. Bake at 230°C (446°F) for 12 minutes.
6. Leave to cool, then dress with sweet snow for Christmas effect.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Sweet Good