

Winter Apple Bread

using IREKS DONKER BREAD MIX and VOLTEX



Wheat flour	6.000 kg
IREKS DONKER BREAD MIX	4.000 kg
VOLTEX	0.100 kg
Fat (margarine)	0.500 kg
Sugar	0.300 kg
Yeast	0.300 kg
Water	4.800 kg

Cinnamon powder	0.010 kg
Fresh apples, cubed	2.000 kg
Walnuts, halved	1.200 kg
Total weight	19.210 kg

Mixing time: 3 + 5 minutes, spiral mixer

Dough temperature: 27° C

Bulk fermentation time: 20 minutes

Scaling weight: 0.450 kg

Intermediate proof: 10 minutes

Instructions for use: Mix in the cinnamon powder, the fresh apples and the walnuts to the dough towards the end of the mixing time. After the bulk fermentation time, scale dough pieces, mould round and stretch slightly long, dampen the upper surface, toss in a mixture of sesame and flaked almonds (1:1) and place in greased tins. Allow the dough pieces to prove and load at almost full proof, giving steam.

Final proof: 60 minutes
Baking temperature: 230° C, dropping to 200° C, giving steam
Baking time: 35 minutes