

# Fruit and Nut Bread

## using IREKS DONKER BREAD MIX and PANIFARIN

Wheat flour	3.000 kg
IREKS DONKER BREAD MIX	2.000 kg
PANIFARIN	0.050 kg
Butter/Margarine	0.250 kg
Sugar	0.250 kg
Yeast	0.250 kg
Water, approx.	2.600 kg
Mixed nuts	1.000 kg
Raisins	0.800 kg
Cherries	0.600 kg
Mixed peel	0.600 kg
<b>Total weight</b>	<b>11.400 kg</b>

Mixing time: 3 + 5 minutes until smooth, spiral mixer

Dough temperature: 27 – 28° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.450 kg

Intermediate proof: none

Instructions for use: Mix into a smooth soft dough and add the fruit and nuts at the end of the mixing time so as not to crush any ingredient. After the bulk fermentation time, scale the dough, mould long, sprinkle with nibbed sugar and place in a normal small bread tin. Allow to prove and bake as required.

Final proof: 45 minutes

Baking temperature: 210° C, dropping to 200° C

Baking time: approx. 25 minutes

Instructions for use: Wash with a sugar glaze solution after baking. For seasonal breads, add mixed spices to this mixture. Alternatively, dust with icing sugar.