

Savoury Bacon and Cheddar Monkey Bread using IREKS ARTISANO

RECIPE SERVICE

Dough:

Wheat flour	8.000 kg
IREKS ARTISANO	2.000 kg
Whole egg	1.500 kg
Butter	2.000 kg
Sugar	0.300 kg
Yeast	0.600 kg
Water, approx.	3.000 kg

<u>Diced bacon</u>	<u>3.000 kg</u>
Total weight	20.400 kg

Cheese-spice mixture:

Cheddar, grated	4.000 kg
Sesame	2.000 kg
<u>Salt, pepper, paprika</u>	<u>as required</u>
Total weight	6.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 28° C
Bulk fermentation time:	approx. 20 minutes
Intermediate proof:	none
Scaling weight:	IREKS "Kuchenzweg" tin: 0.150 kg tulip muffin tin: 0.080 kg
Final proof:	overnight at 8° C – 10° C
Baking temperature:	190° C – 200° C
Baking time:	20 – 25 minutes

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Instructions for use:

After the bulk fermentation time, roll the dough out to approx. 10 mm and cut into strips of approx. 2.0 cm in width. Briefly dip the dough strands into liquid butter and subsequently toss in the cheese-spice mixture. Cut the strands into pieces of approx. 2.0 cm in width and put into the tins brushed with butter. Store overnight at approx. 10° C and bake the next day.

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