

Walnut Fruit Toast Bread



Ingredients

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Wholemeal	100%	10000g
QS Krentenbollen (Fruit Buns)	15%	1500g
QS Donker Volkoren (Dark Wholemeal)	8%	800g
Yeast	7-8%	700-800g
Salt	2%	200g
Water approx.	69%	6900g
Filling		
Raisins	80%	8000g
Mixed Nuts (Almonds, Hazelnuts, Walnuts)	20%	2000g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough. After kneading directly put mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces of approx. 940 grams and rounding
Dough proof	Approx. 40 minutes
Moulding	Mould it as a long loaf. Place the dough pieces into casino baking tins
Final proof	Approx. 50 minutes
Baking	Approx. 40 minutes at 225°C

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly For longer tenderness also soak the nuts.
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