




**DISPLAY
CONDITIONS**

Ambient


CATEGORY

Bakery

BABKA CRUMBLE BREAD

OVERVIEW

(Recipe makes 7 loaves)

INGREDIENTS

Group I

Ingredient

Cake flour

20% Sweet Premix

Wet Yeast

Water

KG

2.000

0.400

0.100

1.120

Total Weight: 3.620

Group II

Ingredient

Cinnamon

White Sugar

KG

0.105

0.105

Total Weight: 0.210

Group III

Ingredient

Crumble Mix

Margarine

KG

2.000

0.506

Total Weight: 2.506

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Dough temperature 28°C - 30°C.
3. Resting time 10 minutes.
4. Scale dough at 500g.
5. Mould and flatten the dough with a rolling pin.
6. Brush the dough with water.
7. Mix ingredients from Group II with a spoon and sprinkle 30g over each dough piece and fold the dough.
8. Roll into a tight sausage shape about 60cm long.
9. Shape the dough into a spiral coil and tuck the trailing end underneath.
10. Move the dough onto a prepared baking tray.
11. Brush the dough with egg wash.
12. Prove for 20 - 25 minutes.
13. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ±5 minutes until the mixture forms a crumble.
14. Brush dough again with egg wash and sprinkle 50g of the crumble mixture on top.
15. Bake at 200°C for 30 - 35 minutes.