



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter 2023

# CHOCOLATE BUTTER BREAD

## OVERVIEW

(Recipe makes 11 Chocolate Butter Breads)

## INGREDIENTS

### Group 1

Ingredient

Bread Flour

Bakels SB10% Butter Bread Mix

Water

Wet Yeast

Chockex Nibs (refrigerated)

KG

5.000

0.250

2.750

0.100

0.600

**Total Weight: 8.700**

## METHOD

1. Place the bread flour, SB10% Butter Bread Mix, water and wet yeast into a mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Add the Chockex Nibs and mix on slow speed ensuring not to over mix to avoid breaking the nibs.
3. Place the dough onto a floured surface and scale into 750g pieces.
4. Rest for 10 minutes.
5. Place the dough into bread tins and proof for 50 minutes inside the prover.
6. Dough temperature 28°C.
7. Bake at 230°C for 30 minutes.