



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS SPINACH & FETA BREAD

## OVERVIEW

(Recipe makes 4 Spinach & Feta breads)

## INGREDIENTS

### Group I

Ingredient

**Bakels Continental Bread Mix**

Cake flour

Wet Yeast

Water

KG

1.000

1.000

0.080

1.200

**Total Weight: 3.280**

### Group II

Ingredient

Spinach

Feta Cheese

KG

0.050

0.050

**Total Weight: 0.100**

## METHOD

1. Mix all the ingredients from Group I together until the dough is developed.
2. Scale as required.
3. Allow to rest for 5 minutes.

4. Flatten dough on a lightly floured surface and sprinkle spinach and feta (Group II) on top.
5. Roll dough into one long piece.
6. Cut the dough down the middle and twist the two pieces together then place in a long foil.
7. Proof 20 minutes.
8. Bake at 230°C for 20 minutes.
9. Brush with oil and garlic for shine and aroma.