



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS TEAR & SHARE PARTY BREAD

OVERVIEW

(Recipe makes 8 Tear & Share breads)

INGREDIENTS

Group I

Ingredient

Bakels Chakalaka Bread Full Mix

Wet Yeast

Water

KG

2.000

0.040

1.200

Total Weight: 3.240

METHOD

1. Place the Chakalaka Mix and yeast into the mixing bowl.
2. Add half the water (0.600kg) and mix on slow speed.
3. Add the rest of the water slowly and mix for 2 minutes on slow speed and then 6 minutes on fast speed.
4. Dough temperature 28°C - 30°C.
5. Remove the dough from the mixer, place on a floured surface and cover the dough with a plastic sheet.
6. Allow to rest for 10 minutes.
7. Scale and mould as required.
8. Proof for ±20 minutes.
9. Bake at 230°C for ±20 minutes.
10. Garnish with cherry tomatoes and rosemary.