





**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS TREE TEAR & SHARE BREAD

OVERVIEW

(Recipe makes 2 Tear & Share breads)

INGREDIENTS

Group I

Ingredient	
Cake flour	
<u>Bakels Continental Bread Mix</u>	
Yeast (Wet)	
Water	

	KG
	1.000
	1.000
	0.080
	1.200
Total Weight:	3.280

Group II

Ingredient	
Mozzarella Cheese	

	KG
	0.220
Total Weight:	0.220

Group III

Ingredient	
Garlic Butter	
Parsley (optional)	

	KG
	0.125
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Total Weight:	0.125

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Mix on slow speed for 2 minutes and then fast speed for 6 minutes.
3. Mixing time depends on type of mixer used.
4. Dough temperature 28°C - 30°C.
5. Scale 30g pieces.
6. Add 5g of Mozzarella (Group II) to each dough piece and mould into a round shape, ensuring a neat seal where the mozzarella was inserted.
7. Arrange 22 dough rounds into a tree shape on a lined baking tray.
8. Prove for ±40 minutes.
9. Bake at 230°C for ±20 minutes.
10. Brush with melted garlic butter and garnish with parsley to finish (Group III).