



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# KITKA 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

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 and mould into round balls.
5. Divide the dough ball into 4 equal pieces and roll into ropes 20cm long.
6. Gather the 4 ropes and squeeze them together at the very top.
7. Twist the two pieces together to form a plaited dough piece.
8. Braid the ropes together to form one plaited dough piece and squeeze the other ends together when complete.
9. Brush the dough with egg wash.
10. Prove for 20 - 25 minutes.
11. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for  $\pm 5$  minutes until the mixture forms a crumble.
12. Brush the dough with egg wash again and sprinkle 50g of the crumble mixture on top.
13. Bake at 200°C for 20 - 25 minutes.