



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter 2023

MOSBOLLETJIE BREAD

OVERVIEW

(Recipe makes 60 Mosbolletjies)

INGREDIENTS

Group 1

Ingredient

Cake flour

BAKELS Sweet 20%

Wet Yeast

Water

Raisins

Bakels Bunglaze

Roasted Almond Flakes

KG

2.000

0.400

0.100

1.120

1.000

0.030

0.030

Total Weight: 4.680

METHOD

1. Place the cake flour, Bakels 20% Sweet Premix, yeast and water into the mixing bowl and mix until fully developed. Mixing time depends on type of mixer used.
2. Add the raisins and mix on slow speed for 1 minute.
3. Dough temperature 28°C.
4. Scale out 1.800kg and rest for 10 minutes.
5. Mould into 60g pieces and place them into 37cm x 37cm baking tins prepared with Tinglide.
6. Proof for 40 minutes inside prover.

7. Bake at 220°C for 30 minutes.
8. While still hot, brush with Bunglaze.
9. Sprinkle the Roasted Almond flakes over the top of the bread.