

Raisin and Walnut Bread



Ingredients

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Group One

5000g Bakers Flour
100g Salt
300g Brown Sugar
100g Skim Milk Powder
75g **MOI Instant Dry Yeast**

Group Two

500g **Baco Bakery Compound**

Group Three

3000g Water

Group Four

1500g Raisins
1000g Chopped Walnuts

Directions

Blend Group 1 together.

*Use Bread Improver at manufacturers recommended level, usually 1% of the flour weight.

Then add the Baco and water to the mixture and mix to a fully developed dough. Lastly, mix in Group 4 on low speed.

Finished dough temperature: 28 degrees Celsius.

Floor Time: Rest dough for 15 minutes then scale into 200g pieces. Rest dough pieces another 10 minutes then mould into torpedo shapes and place in French stick trays.

Proving: 38 degrees Celsius with relative humidity at 80% for about 40 minutes.

Bake at 220 degrees Celsius for approximately 15 minutes then open oven dampers and bake at reduced dry heat for another 10 minutes.