

Fruit and Nut Bread

using IREKS DONKER BREAD MIX and VOLTEX

Wheat flour	3.000 kg	
IREKS DONKER BREAD MIX	2.000 kg	
VOLTEX	0.050 kg	
Margarine	0.250 kg	
Sugar	0.250 kg	
Mixed spice	0.060 kg	
Cinnamon	0.030 kg	
Yeast	0.250 kg	
Water, approx.	2.600 kg	
Mixed nuts	1.000 kg	} Add at the end.
Raisins	1.000 kg	
Cranberries	0.800 kg	
Candied lemon peel/Candied orange peel	0.600 kg	
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Total weight	11.890 kg	

Mixing time:	3 + 5 minutes
Dough temperature:	27° C – 28° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.450 kg
Intermediate proof:	none
Processing:	tin bread
Final proof:	45 minutes
Baking temperature:	210° C, dropping to 200° C
Baking time:	approx. 25 minutes

Instructions for use:

Mix the ingredients into a soft dough without the mixed nuts and the fruit. At the end of the mixing time, slowly mix in the nuts and the fruit. After the bulk fermentation time, scale the dough, mould long, place in baking tins and allow to prove. Bake after the final proof and subsequently wash with sugar icing.

