

Chocolate Raisin Rolls

using SPELT & HONEY

RECIPE SERVICE

SPELT & HONEY	10.000 kg
Yeast	0.350 kg
Water	5.500 kg
California Raisins	2.000 kg
Chocolate drops	0.800 kg
Total weight	18.650 kg

Mixing time:	4 + 4 minutes
Dough temperature:	25° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg (30 pieces of 0.070 kg)
Intermediate proof:	20 minutes
Processing:	square rolls
Final proof:	approx. 55 minutes
Baking temperature:	230° C, giving steam
Baking time:	approx. 20 minutes

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Instructions for use:

After the mixing time, mix the raisins and the chocolate drops under the dough for one minute on slow speed. Scale into pieces of 2.100 kg and allow to prove. Then scale the dough into 30 pieces and mould as square rolls. Place on greased trays and allow to prove. After the final proof, bake, giving steam.

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