

## Amaretto Fruit & Nut Bread

The unique taste if the world famous Kraftkorn combined with raisins, walnuts and almond flavour add a new taste sensation. This is a soft, dense full of flavour and impact! Great toasted!

Ingredients	%	Batch Weight
<b>Kraftkorn Mix</b>	<b>50</b>	<b>1.000 kg</b>
Wheat Flour	50	1.000 kg
Sugar	2	0.040 kg
Dried Yeast	1	0.020 kg
Margarine	2	0.040 kg
Water (variable)	68	1.360 kg
Almond Flavour	Variable	Variable
Walnuts or Hazelnuts	10	0.200 kg
Raisins	10	0.200 Kg



### Preparation Instructions

1. Place all ingredients, except the fruits and nuts into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
2. Slowly add the fruits and nuts into the dough and mix until even distributed
3. Dough Temperature 26 - 28°C
4. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 - 30 minutes
5. Turn the dough out onto a floured surface and scale into 350g dough pieces. Very gently loosely mould the dough pieces into a round or oblong shape
6. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
7. Take each dough piece and gently mould into a round ball or oblong shape
8. Spray with water and dip into sesame seeds and oats if desired and place on a baking tray (3 –4 per tray)
9. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed.
10. Remove from the proofer

### Baking Instructions

1. Cut 4 cuts on the top surface of the dough piece (see photo).
2. Place into a preheated oven set at 230°C with steam
3. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
4. Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking