

# Root bread, cacao fruit juice



RECIPE QUANTITY 2 pieces

RECIPE NUMBER GB05000

## breaddough, cacao fruit juice

430 g pastry flour type 550	15.17oz
10 g fleur de sel fine	0.35oz
240 g water	8.47oz
100 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	3.53oz
2.5 g yeast fresh	0.09oz

## FELCHLIN PRODUCTS

HA90 Koa Cocoa Fruit Juice, Cocoa  
(Theobroma cacao L.) pulp juice

Weigh all the ingredients together in a bowl, retain some water, work together only slightly by hand from the outside to the inside, do not knead, add the remaining water, do not strain the dough, cover with plastic airtight, leave to rise for 24 hours at approx. 21°C / 69.8°F. Pour the dough on a floured work surface, dust well with flour and fold three times, carefully squeezing out the air, cover and leave to rise for 15 minutes, dust well again with flour and fold three times, divide into 2 pieces and shape carefully into long bread, dust with flour and turn into root bread, place on a wooden tray, leave to rise for 45 minutes, bake.

## Baking temperature

260°C / 500°F, only little steam  
Train closed 10 min.  
then train open 10 min.  
baking time approx. 20 min.

## Root bread, cacao fruit juice

780 g breaddough, cacao fruit  
juice 27.51oz

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**Recipe number :** GB05000

**Description :** Crispy white bread with fresh Koa Cacao fruit juice

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	197
Selling days	1 day	Kilojoule (kJ)	824
Selling price		Lipids	0.67 g
Selling unit	1 pieces	saturated fatty acids	0.05 g
		Carbohydrates	40.4 g
		of which sugars	2.48 g
		Proteins	6.8 g
		Salt	1.25 g

**Declaration :**

**Wheat flour**, water, Cacao Fruit Juice 13%, fleur de sel (sea salt), baker's yeast

State 14.06.2022