



## Nut-Plum Bread

Yield: 5 pieces à 100g

### Ingredients:

#### Yeast Dough

——— 0,150 kg	<b>Yeastquick</b>
——— 1,100 kg	Wheat flour
——— 0,200 kg	Butter or margarine
——— 0,500 kg	Eggs
——— 0,430 kg	Water, approximately
——— 0,090 kg	Yeast, fresh
——— 0,080 kg	Sugar
——— 0,010 kg	<b>Butter Cream Essence</b>

Kneading time: 2+7 minutes.  
Dough temperature: 25–27 °C.  
Scaling weight: 0,500 kg.  
Resting time: 10 minutes.

#### Hazelnut Filling

——— 1,000 kg	<b>Nosetto</b> , powdered hazelnut filling
——— 0,600 kg	Water or milk
——— 0,750 kg	Chopped plums

Mix the ingredients well and let soak for approx. 5 minutes.

#### Decoration

——— 0,600 kg	<b>Jellystar</b> , neutral
——— 0,120 kg	Water
——— 0,100 kg	Sugar crystals

Mix water with **Jellystar** and bring to a boil.

### Method:

- \* After resting time roll out the dough pieces into approx. 3 mm thick squares and spread 300 g filling onto the dough.
- \* Strew chopped plums onto the filling and roll up to a snail and seal the edges.
- \* Place snails with the end downwards into greased metal mould and let proof.
- \* Before baking cut the surface as desired and bake.
- \* Baking temperature: approx. 200 °C with steam.
- \* Baking time: approx. 40–50 minutes
- \* Brush the Nut-Plum bread with **Jellystar** and decorate with sugar crystals.