



CENTRE FILLED CHOCOLATE BREAD



FOR THE WHITE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In grams	In cups			
Flour	125 g	½+1/3 cup	3.3	5	Bread Dough
Sugar	25 g	2 tbsp	1.45	3	
Salt	2 g	½ tsp	1	1	
Yeast	2 g	½ tsp	0.7	0.7	
Improver	1 g	½ tsp	1.6	1.6	
Gluten	1 g	½ tsp	0.7	0.7	Chocolate Filling
Water	35-40 g	3 tbsp	0.8	0.8	
Milk	35 g	1/8 cup	2.03	2.17	
Unsalted butter	15 g	1 tbsp	4.8	6.75	
Vanilla essence	2-3 drops	1/8 tsp	1	1	
TOTAL			₹ 17.38	₹ 22.72	INSTRUCTIONS
<p>METHOD</p> <ol style="list-style-type: none"> In a bowl, mix together all the dry ingredients. Add milk, water & vanilla essence and make a rough dough. Now, knead it on a working surface for 5-6 minutes until gluten is formed. Add the butter and knead again till the dough is soft and smooth. Transfer it to a greased bowl and cover with cling wrap. Leave it for primary fermentation for 30-40 minutes. 					<p>Do not spread the ganache filling till the edges as it will spill out while rolling.</p> <p>OVEN TEMPERATURES</p> <p style="text-align: center;">OTG</p> <p style="text-align: center;">200°C (upper rod + lower rod + fan)</p> <p style="text-align: center;">DECK OVEN</p> <p style="text-align: center;">Upper temperature – 200°C</p> <p style="text-align: center;">Lower temperature – 200°C</p> <p style="text-align: center;">UNOX</p> <p style="text-align: center;">160°C, Fan speed – 1, Humidity – 0</p>



FOR THE CHOCOLATE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
Flour	125 g	½+1/3 cup	3.3	5	Bread Dough
Brown Sugar	25 g	2 tbsp	1.62	3.25	
Salt	2 g	½ tsp	1	1	
Yeast	2 g	½ tsp	0.7	0.7	
Improver	1 g	½ tsp	1.6	1.6	
Gluten	1 g	½ tsp	0.7	0.7	
Dark Cocoa Powder	10 g	2 tbsp	4	4.5	Chocolate Filling
Water	40-45 g	3 tbsp	0.8	0.8	
Milk	35 g	1/8 cup	2.03	2.17	
Unsalted butter	15 g	1 tbsp	4.8	6.75	
Vanilla essence	2-3 drops	1/8 tsp	1	1	
TOTAL			₹ 21.55	₹ 27.47	INSTRUCTIONS
METHOD					Do not spread the ganache filling till the edges as it will spill out while rolling.
<ol style="list-style-type: none"> In a bowl, mix together all the dry ingredients. Add milk, water & vanilla essence and make a rough dough. Now, knead it on the counter for 5-6 minutes until gluten is formed. Add the butter and knead again till the dough is smooth. Transfer it to a greased bowl and cover with cling wrap. Leave it for primary fermentation for 30-40 minutes. 					OVEN TEMPERATURES
					OTG 200°C (upper rod + lower rod + fan)
					DECK OVEN Upper temperature – 200°C Lower temperature – 200°C
					UNOX 160°C, Fan speed – 1, Humidity – 0



FOR GANACHE FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	In cups			
Dark couverture	80 g	½ cup	36.4	37.2	
Cream	40 g	2 tbsp	7.2	7.6	
TOTAL			₹ 43.6	₹ 44.8	
METHOD 1. Chop the chocolate and warm the cream in a bowl. 2. Add the warm cream to the chocolate and mix well to form a ganache. 3. Let it cool in the fridge.					Do not boil the cream.

ASSEMBLY AND BAKING
1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. When both the dough has doubled in size, degas them properly. 3. Now spread the white dough on the surface using your hands in an oval shape to about 3mm in thickness, and spread about 50g of ganache in the centre and cover it by overlapping the long edge over each other in the centre. 4. Now spread the chocolate dough same as the white dough and keep the white dough in the centre of it and overlap the chocolate over it. 5. Now close the seam by pinching it to form a loaf shape and flip it so that the seam is facing downwards. 6. Now score the chocolate layer using a sharp knife or a cutter in a net pattern and keep it for proofing for about 30-40 minutes until it doubles in size. 7. Once it has proofed, bake it for 20 to 30 minutes or until fully baked. 8. Once it has cooled down a bit, brush the remaining chocolate ganache over the chocolate part and garnish it with roasted crushed hazelnuts.

FOR THE GARNISH			COSTING (in ₹)		NO. OF PORTIONS:
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	In cups			
Hazelnuts	20 g	1/8 cup	25	28	
1. Cut the hazelnuts in half, and roast them in the oven till golden brown in color. 2. Once roasted, crush them using rolling pin.					



COST PER PORTION (in ₹)		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
White Bread dough	17.38	22.72
Chocolate bread dough	21.55	27.47
Chocolate filling	43.6	44.8
Garnish	25	28
<u>TOTAL</u>	₹ 107.53	₹ 122.99

NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-

