

Highway 99 Duo

This sweet yeast bread incorporates natural raisins and cream cheese from California, products of the highway 99 scenery.



Yield: 5 breads @ 485 g

Ingredients	Amount	Yield %	Baker's %	Comments
Bread flour	1000 g	40.0 %	100.0 %	
Shortening	100 g	4.0 %	10.0 %	
Salt	20 g	0.8 %	2.0 %	
Yeast, compressed	60 g	2.4 %	6.0 %	For substitution with dry yeast, use 1/3 of the amount indicated
Dough conditioner	10 g	0.4 %	1.0 %	Optional. Puratos S500. This enzyme technology results in an additional dough tolerance and security for the baker during all stages of the bread making process, as well as levels out the differences caused by flour quality variations.
Sugar, granulated	150 g	6.0 %	15.0 %	

California Cream Cheese	300 g	12.0 %	30.0 %	
Cardamom, ground	5 g	0.2 %	0.5 %	
California Natural Raisins	300 g	12.0 %	30.0 %	Conditioned
Orange peel	100 g	4.0 %	10.0 %	
Water	455 ml	18.2 %	45.5 %	
Total	2500 g	100.0 %	250.0 %	

Method:

- Combine all ingredients, except the fruits in a mixing bowl. With dough hook mix on first gear for three minutes (pick-up stage). Stop the mixer and put gearshift into neutral. Scrape down the side of the bowl and check the dough consistency. Be prepared to add additional water to yield dough of proper consistency, which should be smooth and soft when finished. Restart in third gear for seven more minutes (developing stage). Add the fruits and blend until incorporated. Do not over mix. Lightly dust the surface of a workbench and place the dough onto the surface. After mixing the dough temperature will ideally be 24 °C. Cover to prevent the dough from drying out. Bench rest for 20 minutes. Punch the dough down and fold the dough over to release the gases and supply the yeast with new food. Bench rest additional 10 minutes.
- Divide into 500 g pieces, round and cover. After 10 minutes bench rest (covered), shape the dough pieces into ovals and place them on a parchment paper lined sheet pan.
- Proof for approximately 30 - 45 minutes, or until doubled in size by volume. Score lengthwise. Bake at 190°C with little steam (damper closed) for 30-35 minutes. Once internal temperature of 90 °C is reached, remove the bread from the oven. Brush the breads with melted clarified butter and roll in granulated (vanilla) sugar. Cool on rack.