

**SweetDo** produces the ultimate in enriched ferments. This enrichment is not only dependent on vegetable oil and sugar but, unusually for this type of product, egg yolk as well.

The **SweetDo** is perfect for traditional enriched ferments such as London, Bath, Chelsea and Belgian Buns, etc. The increasingly popular American Coffee Cakes can also be produced from **SweetDo** using the basic recipe or by the addition of layering fat to produce an American style Danish pastry.

But even more interestingly, **SweetDo** allows you to relive the traditions of yesteryear with 'hot puds'. Nostalgia and quality all in one simple product!

For best results we would strongly recommend bulk fermentation of one hour. It really is the key to success. However, for frozen, unbaked products bulk fermentation is not recommended.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Strong Bread Flour	32.000	70	0	<ul style="list-style-type: none"> <li>Mixing Time: Conventional Mixer - 15-20 minutes on middle speed or until fully developed. Spiral Mixer - 3 minutes on slow speed and 8-10 minutes on fast speed or until fully developed.</li> <li>Dough Temperature: 26-28°C (79-82°F).</li> <li>Bulk Fermentation: 60 minutes. Divide and rest for a further 10 minutes before processing.</li> <li>Prover Conditions: 40°C (104°F) 85% R.H.</li> <li>Proof Time: Approximately 50-60 minutes.</li> <li>Oven Conditions: 200C (400°F).</li> <li>Baking Time: Approximately 10-40 minutes depending on articles being made.</li> </ul>
<b>SweetDo</b>	12.500	27	8	
Yeast (approx)	1.000	2	4	
Water (approx)	17.000	37	8	
<b>Total</b>	62.500	137	4	

**NOTES**

- Dough will appear very soft initially but will firm up sufficiently once full development has been given.
- For fruited doughs increase yeast level from 1kg to 1.5kg and increase water level from 17kg to 17.6kg.
- To prevent drying out of the crumb in fruited doughs, use fruit that has been soaked for fully 10 minutes in warm water and then thoroughly drained through a sieve. Mix fruit into dough briefly at the end of the mixing, bulk ferment for 1 hour, rest for a further ten minutes then process as desired.
- For laminated dough to produce American Danish pastries, no bulk fermentation is necessary but best results will be obtained if the dough is retarded for a minimum of 1 hour prior to final processing and make up.
- Divide the dough into manageable chunks and rest for 10-15 minutes before layering with 200g of **Danish Pastry Margarine** to every 1kg of dough.
- Give the dough at least 2 x half turns without resting in between and place, covered, in a retarder for at least 2 hours.
- Give the dough a final half turn, then sheet out dough to desired thickness for processing as desired.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.