

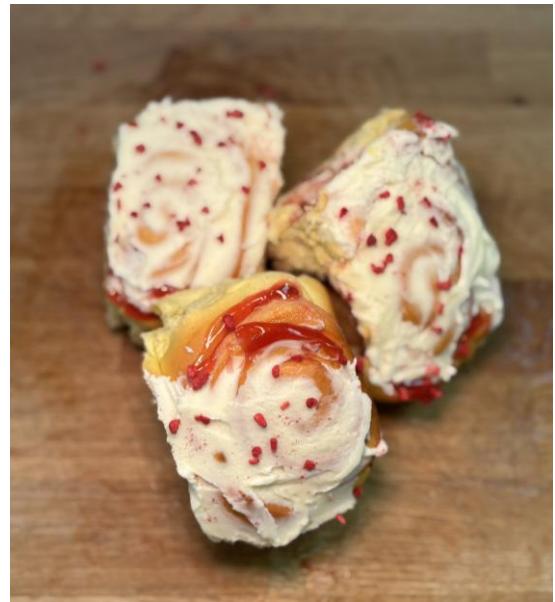
Raspberry Rolls

Ingredients:

IREK Mella Brioche POF Mix	1.000kg
Water	0.450kg
Mauri Pinnacle Bakers Yeast	0.035kg
Puratos raspberry filling	0.200kg

Toppings:

Macphie Cream Cheese Frosting	0.200kg
Freeze-dried raspberries	0.005kg



Method:

1. Add IREK brioche mix, yeast and water to planetary mixer and mix for 2+ 10 mins
2. Take dough out and flatten slightly and transfer to the fridge for cooling
3. After 20 mins take the dough out and roll out into a rectangle 30cm x 60cm at a thickness of 1 cm
4. Evenly spread raspberry filling across the dough
5. Roll the dough into a spiral from the 60cm side
6. Cut dough roll into 5cm slices
7. Transfer rolls into a 20cm x 20cm greased tin leaving from between each for proofing
8. Leave to proof for 1 hour
9. Bake at 180° C for 30-35 mins
10. Allow to cool slightly, spread cream cheese frosting over the top and sprinkle with freeze dried raspberries.