

Christmas Ring 圣诞圈

Raisin Walnut Dough Ingredients 材料

1. Sweet Bun Dough 甜面团 -500gm
2. Raisin 葡萄干 -50gm
3. Chopped Walnut 碎核桃 -50gm

Ingredients 材料

1. Raisin Walnut Dough 葡萄核桃面团 -60gm=3nos.
2. Butter 牛油 -3gm
3. Snow Powder 防潮糖粉 -2gm

Operating Tools

1. Tag
2. Brush

Preparation procedures

		
<p>Mix Raisins and chopped walnut with Sweet bun dough. Proof at room temperature for 40 minutes. After mixing, cut dough into 20gm each and let it rest for 15 minutes.</p>	<p>Roll 3 dough into 12'' long, and then tie it into a plait as shown.</p>	<p>Join the 2 ends to form a ring with diameter of 4''. Place 8pcs per tray. Proceed to proof at 30°C for 50 minutes, humidity of 80%.</p>
<p>将葡萄干和核桃拌入甜面团里搅拌均匀。室温发酵 40 分钟。过后将面团分割每粒 20 克，让面团松弛 15 分钟</p>	<p>将 3 颗面团搓成 12 寸长条，然后打上辫子形状，如图</p>	<p>将面团两侧粘起（直径：4 寸），摆放在烤盘上进行发酵，温度 30°C，发酵 50 分钟，湿度 80%</p>
		
<p>After proofing, remove product from proofer and let it rest.</p>	<p>Apply egg wash on surface. Proceed to bake at 200°C for 10 minutes.</p>	<p>Finish baking.</p>
<p>发酵完成后将之取出，待表面稍干</p>	<p>抹上蛋水，进行烘烤，温度200°C，烘烤10分钟</p>	<p>完成烘烤</p>

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Brush melted butter on surface as shown.	Dust Snow powder on surface as shown.	Place tag. Finish product.
在面包表面涂上一层牛油	在表面上撒上防潮糖粉	插上装饰。完成品