

HOW TO MAKE

Dutch Crunch Bread

MADE WITH

Superior Delicioso Bizcocho

ITEM NUMBER

#60052

DESCRIPTION

Also known as Tiger Bread or Giraffe Bread, this Bay Area staple is a sweet and soft bread, finished with its distinctive mottled crunchy topping.

DOUGH RECIPE

White Bread Flour	100%
Superior Delicioso Bizcocho	37%
Fresh Yeast	7%
Whole Eggs	7%
Water	54%

TOPPING RECIPE

Rice Flour	100%
Dry Yeast	7%
Sugar	14%
Salt	1.4%
Warm Water	90%
Neutral Oil	9%



TOPPING PROCEDURE

- Incorporate all ingredients and allow to sit for 1 hour.
- Immediately before applying stir until the paste is a smooth consistency.

DOUGH PROCEDURE

- Mix on 1st speed until all ingredients are incorporated 4-5 minutes.
- Mix on 2nd speed until full gluten development 6-8 minutes. Desired dough temperature is 75-78°F.
- Rest dough for 15 minutes.
- Divide and pre-shape at desired weight.
- Bench rest for 15 minutes.
- Final shape as desired.
- Final Proof 45-60 minutes.
- Brush the Dutch crunch paste on the tops and sides of the dough.
- Bake at 375°F with fan until the internal temperature has reached 205°F and the crust is golden brown.

