MOUNT GAY Barbados Rum EST. 1703

BROWN SUGAR SWEET LOAVES WITH MOUNT GAY® RUM

BAKER SECRETS: A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHEF

Original creation by Johnny CHEN, World Champion of Bakery

Recipe for about 16 pieces

1) PRE-PREPARATION

Macerated Raisins
- 1000 g of dry raisin
- 150 g of Mount Gay® rum

Soak the raisins in Mount Gay® rum for about 24 hours before use.

Scalded flour
- 500 g of bread flour
- 50 g of sugar
- 5 g of salt
- 500 g of water

Bring water to a boil. Add in all other ingredients. Keep stirring until it becomes a paste texture. Remove from heat and chill for 4 hours before use.

Mount Gay® Rum Raisin filling
- 168 g of butter
- 84 g of shortening
- 1 g of salt
- 170 g of icing sugar
- 315 g of skim milk powder
- 11 g of corn flour
- 85 g of whole egg
- 15 g of water
- 250 g of macerate raisins

Mix all ingredients evenly and divide into portions of 60g.

2) DOUGH

Part 1
- 1 000 g of flour
- 630 g of water
- 16 g of salt
- 170 g of brown sugar
- 15 g of Saf-instant® Gold instant dry yeast
- 5 g of Magimix® Softness bread improver
- 200 g of scalded flour
- 30 g of skim milk powder

Part 2
- 130 g of butter
- 150 g of walnut
- 100 g of pumpkin seeds

Prepare the dough
Mix all ingredients in Part 1 for the dough using a spiral mixer. Mix on low speed for 4 minutes, and high speed for 5 minutes. Add ingredients in Part 2 into the dough. Mix on low speed for another 3 minutes and high speed for 2 minutes.
At the end of mixing, ensure that the dough temperature is around 26°C (+/- 1°C).
First fermentation: Cover the dough and ferment for 40 minutes.

Shaping the dough
Divide the fermented dough in portions of 150 g.
Divide the rum raisin filling in portions of 60 g.
Leave the dough to rest for 20 minutes.
Roll out each dough portion and wrap the rum fillings inside. Fold and shape into short bread shapes (about 13 cm length, 7 cm in width).
Proof the bread at 30°C, 75% humidity, until it has doubled in size (approx. 50 minutes).

Baking
Preheat deck oven ; top heat of 220°C and bottom heat of 180°C.
Bake for 20 minutes.