

SPECIALITY BREADS

Five varieties of ready rounded dough balls to produce a wide range of sweet and savoury speciality breads.

Gone is the time consuming process of scaling ingredients and mixing dough – just defrost, shape, prove and bake-off and you are ready to fill up your store baskets and shelves with tinned, ovals, baguettes, plaited, decorated and filled breads.
Let your imagination and skills run wild!



LIGHT RYE BREAD

Pop this dough ball into a round rye basket or shape into a loaf pan to produce a light rye bread with caraway seeds, a soft interior and crispy crust.



CHEESE & ONION BREAD

A lovely soft textured cheese and onion bread giving a mild oniony and cheese flavour. Shape into ovals, tinned or flat breads and decorate with grated cheese and onion rings. Great to serve with a braai or hot steamy soup.



MULTISEED BREAD

Sunflower, sesame and poppy seeds kneaded into whole-wheat dough to produce tinned, oval, and baguette breads that can be topped with crushed wheat and seeds for that extra crunch.



RAISIN BREAD

This versatile dough can be used to produce a wide range of fruited breads, from the humble raisin loaf or teacake to a fancy decorated plait or ring. Go the extra mile and top with a crumbled sweet paste to give a fabulous crunchy texture.



CRISPY BREAD

Shape into ovals, tinned or baguette shaped breads, prove and bake off to give a crusty amber-coloured outside with a soft textured inside. Superb to cut up for a packed lunch, picnic or to accompany a meal.

PRODUCT	PROD CODE	BARCODE	PACK SIZE
Light rye bread	2020	600970014 8504	450 g x 25
Crispy bread	2021	600970014 8511	450 g x 25
Multi seed bread	2022	600970014 8528	450 g x 25
Cheese & onion bread	2023	600970014 8535	450 g x 25
Raisin bread	2024	600970014 8542	450 g x 25



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FROZEN CONVENIENCE

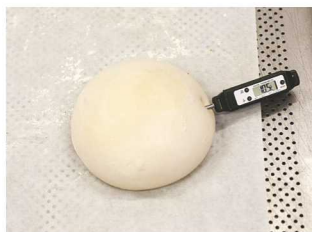
FROZEN BREAD DOUGH

Frozen dough processing steps

1. DEFROST

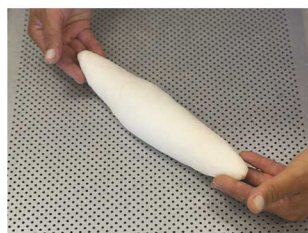
Remove from box and defrost on flat baking pan with silicon paper lightly dusted with flour $\pm 3\text{h}30\text{ min}$ – core temperature of 12°C . Cover with plastic or plastic trolley cover.

OR Remove product from box and place on baking pan as above. Cover with plastic trolley cover and defrost overnight in refrigerator.



2. START

Mould into desired shape; oval, baton, French stick, baguette or party wheel.



3a. SHAPE OVAL

Flatten dough piece into an oval, fold two top edges down to middle to form a triangle shape. Roll up to form oval shape, thicker in the centre and thinner at the sides.



3b. SHAPE BATON

Flatten dough piece into an oval, fold two side in about 4cm and press down to form two straight sides. Turn top edge down by 2cm and press down firmly. Roll up dough piece from the top to form a cylinder shape that is the same thickness all the way along.

4. AFTER SHAPING

Rest for $\pm 20\text{--}30$ minutes or if overnight 40–50 minutes, covered with plastic or trolley cover; to prevent skinning, before proving. Core temperature 15°C .



5. CUTTING

After 30 minutes of proving dust with flour or seeds, then cut with a sharp knife and return to prover until fully proved.

6. PROVING & BAKING

Proving: $\pm 40\text{--}45$ minutes at 40°C , 80% humidity.

Baking: Pre-heat oven and bake breads as per baking times and temperatures as specified on product label.

If baking in a pan, remove bread from pan immediately after baking.

