

Bountiful Bread (Tangerine Chocolate Bread) 绣球橘子巧克

Let's make this Chinese New Year a special one by baking with Dr. Oetker Nona!

2 x 8inch bread  Easy  up to 10 Min.



Ingredients:

For Bread:

500 g Dr. Oetker Nona Bread Flour
40 g Castor Sugar
100 ml Whole Milk
100 g Blended Tangerine
2 Large Eggs
8 g Salt
8 g Dr. Oetker Nona Instant Yeast
60 g Butter

For Chocolate Spread:

90 g Dr. Oetker Nona Cooking Chocolate
30 g Whipping Cream
5 g Dr. Oetker Nona Cocoa Powder
1 Egg + 1tbsp Milk (Egg Wash)

- 1 Blend the tangerine with food processor or hand blender. Remember to remove the tangerine seeds before blending.
- 2 Add sugar, salt and instant yeast (avoid direct contact of yeast to the sugar and salt) to the bread flour.
- 3 Add egg and blended tangerine to the milk.
- 4 Pour the mixture from (3) into flour mixture from (2). You can always hold back 20g of milk and adding it incrementally.
- 5 Use a stand mixer to mix the dough at low speed until dough come together in a ball and feel stronger.
- 6 Add butter and continue to mix until dough is smooth, shinny, elastic and passes window pane test. Different mixer may take different timing to knead, generally a total of 10-20mins mixing.



- 7 Transfer the dough to a grease bowl and cover it. Proof until double the size, approximately 45-60mins.
- 8 While waiting for dough to proof, prepare the chocolate spread.
- 9 Heat the cooking chocolate in a double boiler, add the whipping cream. Stir until chocolate is completely melted.
- 10 Add the cocoa powder and stir until no lumps.
- 11 The consistency of chocolate mixture after cooled down should be thick and spreadable. If it is too runny, you can always add more melted chocolate to thicken it. If it is too thick, add whipping cream to thin it.
- 12 Flour the work surface and tip out the dough. Divide the dough into 2 small doughs weigh 50g each, balance divide into 8 equal size of dough. Rest the divided dough for 15mins.
- 13 Take one from the 8 equal size dough, roll out using rolling pin to approximately 30cm long.
- 14 Spread the chocolate mixture on the dough, then roll up the edge of the dough slightly.
- 15 Arrange the tangerine in a row, slowly roll the dough up and seal the seam.
- 16 Repeat step (13-15) for the rest of 3 bigger doughs.
- 17 Now take the small dough (50g dough), round and flatten it. Place at the middle to elevate the braided dough later.
- 18 Braid the dough according to the photos shown. Transfer to a greased and loose base 8"pan.
- 19 Repeat step (13-18) for the balance dough.
- 20 Proof the dough in pan for 30mins. Egg wash and use knife to slit the dough.
- 21 Continue proof the dough until it fills up 80% of the pan, approximately 45-60mins.





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22 Bake in preheated oven at 180C for 30mins or until cooked.

Baking Demo : ["click here"](#)



Dr. Oetker Nona Malaysia Sdn. Bhd. Phone: +60 (0) 4 501 7504 Fax: +60 (0) 4 501 7507 E-mail:
service@oetker.com.my