Sakura Bread
櫻花麵包

桜葉ミンチ入り
桜あん
花びらッ？

SAKURA

櫻笑う
国産桜の花を使用
桜ジャム
sakura-jam
春の食卓に…
春の香りをお楽しみ
ください
環境栽培

Sakura Bread櫻花麵包

Ingredients:

KAZETOHIKARI Organic bread mix plain	1 Bag
Unsalted Butter	100g
Water	170ml
Organic natural yeast / dried yeast	3g
Sakura blossom bean paste filling	200g

Step：

1. Wrap the cherry blossom filling in plastic wrap and push it into a 15cm square with a dough stick.
2. Pour the breadcrumb, water and yeast into a bowl and knead for 10 minutes, then add butter and rub for 10 minutes, then roll into a round dough and place in the bowl.
3. Wrap the bowl in plastic wrap and put it in a baking oven or fermenter set at 40°C, and ferment to double volume. (35 min). After 10 minutes of oil rolling, roll into a round dough and place in a bowl.
4. Roll the dough and cover with a bowl for 10 minutes. Use a dough stick to push the dough into a quad shape until the cherry blossom filling can be placed in the middle.
5. Fold the four corners toward the middle and gently squeeze away the air in the middle.Use the dough stick to push the dough 3 times the size.
6. Fold the dough in three folds. Rotate the dough at a 90-degree angle, then roll it away with the dough and fold it three times.
7. After pushing into a 22X18cm shape, cut the dough in the middle with a spatula. Sprinkle with oil and add to the bread mold.
8. Add to a baking oven or fermenter set at 40°C for about 30 minutes.
9. Bake in a preheated oven at 180°C for 30 minutes until golden brown. Remove the mold and finished.

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Ingredients配料:

風與光 有機麵包粉	1包
無鹽牛油	10克
水	170毫升
有機天然酵母/乾燥酵母	3克
櫻花豆蓉餡	200克

步驟:

1. 將櫻花餡用保鮮紙包好，用麵棒推壓成**15cm**長的正方形。
2. 將麵包粉、水及酵母倒入碗中搓**10**分鐘，再加入牛油搓**10**分鐘後，搓成圓麵團放入碗中。
3. 用保鮮紙包好碗後放設定了**40℃**的焗爐或發酵器中，發酵至**2**倍大體積即可。**(**約**35**分鐘**)**。
4. 搓圓麵團，用碗蓋著放置**10**分鐘。用麵棒將麵團推成四角形，直至**(1)**的櫻花餡可以放在中間。
5. 將四角向中間摺起，輕輕壓走中間的空氣。再用麵棒將麵團推成**3**倍大小。
6. 將麵團摺三摺。將麵團旋轉**90**度角後用麵捧再推開，再摺三摺。
7. 推成**22X18cm**的形狀後，用刮刀中間切開麵團。
8. 灑上油後放入麵包模,再放入設定了**40℃**的焗爐或發酵器中發酵約**30**分鐘。
9. 放入預熱了**180℃**的焗爐焗**30**分鐘，直至外表金黃色。取出後脫模，完成。