

Chocolate Raspberry Boule Total Flour

Recipe created by Colette Christian of Auguste Escoffier School of Culinary Arts



Total Dough Formula	Weight (g)	Weight (g)	%
Total flour	500g	1760g	100.00%
Bread flour	400g	1408g	80.00%
Whole wheat flour	100g	352g	20.00%
Cocoa Powder	40g	141g	8.00%
Water	200g	704g	40.00%
Raspberries thaw	200g	704g	40.00%
Yeast, instant	7g	25g	1.00%
Salt	10g	35g	2.00%
Honey	60g	211g	12.00%
Chocolate chips	125g	440g	25.00%
Totals	1142g	2851g	228.00%

Process:

1. Combine water and thawed raspberries in mixer bowl.
2. Add yeast and let sit 5 minutes.
3. Add both flours, cocoa powder, honey and salt.
4. Mix 3 minutes – speed 2.
5. Mix 2 minutes – speed 1.
6. Add chocolate chips and mix 1 minute. DDT 78 degrees.
7. Bulk ferment 60-75 minutes.
8. Divide 680g.
9. Shape into boules.
10. Proof, garnish, slash.
11. Bake – start at 440 and drop to 425 – 2 second steam
12. Internal Temp 205/210.