

## GENERAL DIRECTIONS

			TIME	
		PROCEDURE	NOTES	active/inactive
PREP	cookie topping	mix all ingredients on medium speed until homogeneous; shape into a flat rectangle, wrap in plastic, and refrigerate until firm, 1 h; roll out between two sheets of parchment paper to 3 mm / 1/8 in thick; cut out 5 cm / 2 in discs with a ring cutter; wrap and refrigerate discs		4 min / 1 h
MIX	by machine	combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on low speed to a homogeneous mass; mix on medium speed to between low and medium gluten development (meanwhile combine ④ in a bowl, and set aside); starting with butter, alternate adding ③ and ④ in 5 total additions while the machine mixes on medium speed; once the ingredients are incorporated, mix on medium-high speed to full gluten development; place dough on a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag; see Machine Mixing options, page 219, and Gluten Development, page 3-89		29-35 min
BULK FERMENT		3½ h total; bulk ferment 1½ h at room temperature (1 book fold after 45 min); chill, covered, at least 2 h, or until firm	see Folding, page 3-128	5 min / 3 h
SHAPE	preshape	rectangle	30 cm by 15 cm / 12 in by 6 in	2-3 min
	rest	20 min	rest, well wrapped, in freezer	20 min
	shape	roll out the rectangle evenly into a 61 cm / 24 in long cylinder; place on a sheet pan lined with parchment paper, and connect both ends, pinching them together to form a sealed ring; brush the surface of the dough with egg wash; for egg wash, see page 3-270; place the cookie dough discs side by side on the surface of the dough before proofing		6-8 min
FINAL PROOF	27 °C / 80 °F 65% RH	2-3 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220; apply egg wash to the top just before baking (on the dough only, not on the cookies); sprinkle pearl sugar on the inner part of the ring; for egg wash, see page 3-270	2-4 h
	21 °C / 70 °F	3-4 h		
BAKE		convection oven (full fan speed)/combi oven (medium fan speed): bake at 175 °C / 350 °F for 30-35 min; home: bake at 200 °C / 375 °F for 30-35 min		30-35 min
TOPPING		once the bread is baked, brush corn syrup on the side of each orange and kumquat that will come in contact with the bread, and immediately arrange the citrus fruit in a pattern (see photo below); place the bread in a 120 °C / 250 °F oven with the vent open (or door cracked) for 10-15 min; this will help dry out the corn syrup and attach the citrus fruit to the bread; sprinkle with lime zest		5-6 min / 10-15 min
TOTAL TIME				by machine 22 min / 10 h 10 min

