



2020

# Christmas Hohohoff

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Preparation Time: 180 minutes

Servings: 4 persons

Ingredients A:

My Day Home Made Serries Bread Flour  
250g

Instant Yeast 4g

Salt 2g

Milk Powder 5g

Egg yolk 50g

Fine Sugar 50g

Water 100g

Ingredients B:

Butter 50g

Ingredients C:

Butter 35g

Dried Cranberry 25g

Dried Green Raisin 25g

Honey Orange Peel 30g

Rum 25g

Ingredients D:

Macadamia Nuts (Roasted & Chopped) 20g

\*\*Ingredients C: Soak with rum first D





1. Dough mixing – put all the ingredients A become a dough, add in melted butter B, then add in ingredients C and D and mix well.



2. Perform the basic fermentation for 50 min (Keep the skin of dough moisturized by spraying with some water)





3. Pre-shape the dough to 6 pieces, 110g each, shaping to a round dough

4. Put the dough on a baking tray and relax for 20 min



5. Flatten the dough and shaping to a donut shape and put it into mould 11cm x 4.5cm



6. Perform the final fermentation at 30°C for 50 min

7. Deck oven temperature: Upper heat at 160°C, Lower heat at 180°C (18-20 min)



8. Do decoration after cool down, drizzle with white chocolate and sprinkle with chopped dried cranberry, honey orange peels and pistachio



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*Chocolate  
Cranberry  
Toast*

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Preparation Time: 180 minutes  
Servings: 8 persons

### Ingredients A

My Day Home Made Series Bread Flour 250g  
Salt 2.5g  
Whole Egg 37.5g  
Cocoa Powder 12.5g  
Butter 35g  
Fine Sugar 45g  
Fresh Yeast 10g  
Fresh Cream 50g  
Water 112.5g

### Ingredients B

Dried Cranberry 50g  
Melted Chocolate 75g





1. Put the yeast into water and add in the other liquid ingredients and mix well. Add in all the ingredients except butter, dried cranberries and chocolate to make a dough and then add in melted butter.



2. Add in dried cranberries and chocolate to the cocoa dough and mix well.





3. Perform the basic fermentation at room temperature, at 28°C for 60 minutes. Tips: spread some water on skin to keep it hydration.



4. Pre shape the dough to 8 pieces, 85g/pcs



5. Roll the dough to round shape

6. Perform the second fermentation for 25 min



7. Flatten the dough & roll it into strips, cut into three braids. Weave the bread into braids (not too tight) and put it in a baking tin 13.5\*7\*4cm



8. Perform the final fermentation at 28°C for 60-70 min



9. Apply egg wash before baking, sprinkle with cocoa pineapple

10. Deck oven temperature: Upper heat at 180°C, Lower heat at 230°C (15-20 min)





11. Sprinkle with powdered sugar for decoration, Ta-da!



\*\*Cocoa Pineapple: Butter 40g + Powdered Sugar 30g + My Day Flour 40g + Cocoa Powder 60g (blend well and put it into refrigeration)





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# Christmas Tree

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Preparation Time: 180 minutes  
Servings: 4 persons

### Ingredients

My Day Home Made Series Bread Flour 250g  
Fine sugar 45g  
Salt 2g  
Instant Yeast 3g  
Whole Egg 25g  
Cocoa Powder 13g  
Milk 170g  
Butter 35g

### Decoration

White Chocolate - Appropriate Amount  
Dried Cranberry - Appropriate Amount  
Orange Peel - Appropriate Amount  
Pistachio - Appropriate Amount



1. Mix all the ingredients, mix well and become a dough.



2. Perform the basic fermentation for 60 min (Keep the skin of dough moisturized by spraying with some water).





3. Pre-shape to 9 pcs of round dough, 60g/pcs



4. Put all the dough on a baking tray and relax for 20 min.





5. Flatten the dough and roll it up and knead it for about 20cm, refrigerate and relax for 20min, then knead it to about 50cm, and wind it around a mold (length 13.cm\*diameter 2.5 bread screw tube).



6. Perform the final fermentation at 35°C for 50 min

7. Deck oven temperature: Upper heat at 200°C, Lower heat at 180°C (10-13 minutes)



8. Do the decoration with melted chocolate, sprinkle with dried cranberry, orange peel and pistachio (can sprinkle with powdered sugar for deco)



9. Also, it can be deco with some christmas accessories





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