



CATEGORY

Bakery



FINISHED PRODUCT

Bread Rolls, Tin Bread

BASIC WHITE BREAD AND ROLLS (USING BAKELS DOBRIM 500 IMPROVER)

OVERVIEW

A basic white bread and rolls improver for 'no-time' and fermented dough.

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Dobrim 500	0.125
Emulmax 750/200	0.200
Bakels Instant Active Dried Yeast	0.250
Water (Variable)	15.500
Total Weight:	41.575

METHOD

1. Place all ingredients in mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approx. 6?8 minutes on fast speed until well-developed.

4. Finished dough temperature 27?30°C.
5. Allow dough to recover for 10 minutes.
6. Divide and scale.
7. Allow dough to recover for 10 minutes.
8. Mould into required bread varieties.
9. Proof for approx. 45?60 minutes.
10. Bake at 230°C for 30 minutes.

Alternative fats: Brittex 2000V (2%), Masterfat Supreme V (1%), Baktem Special V (2%), Eminex V (2%).