



CATEGORY

Bakery



FINISHED PRODUCT

Bread Rolls, Tin Bread

BASIC WHITE BREAD AND ROLLS (USING BAKELS EXTRA 1% IMPROVER)

OVERVIEW

A basic white bread and rolls – Using Bakels Extra 1% Improver

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Salt	0.500	2.00
Bakels Extra 1% Improver	0.250	1.00
Emulmax 750/200	0.200	0.80
Bakels Instant Active Dried Yeast	0.250	1.00
Water (Variable)	15.500	62.00
Total Weight: 41.700		

METHOD

1. Place all ingredients in the mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approx. 5?7 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. Mould into required bread varieties.
 8. Proof for approximately 45?60 minutes.
 9. Bake at 230°C for 30 minutes.
- Alternative fats: Brittex 2000V (2%), Masterfat Supreme V (1%), Baktem Special V (2%), Eminiex V (2%)