



FINISHED PRODUCT

Bread Rolls, Tin Bread



BASIC WHITE BREAD AND ROLLS (USING BRITTEX 2000V)

OVERVIEW

A yellowish coloured emulsified fat for Breads and Rolls

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Salt	0.500	2.00
Bakels Extra 1% Improver	0.250	1.00
Brittex 2000V	0.500	2.00
Bakels Instant Active Dried Yeast	0.250	1.00
Water (Variable)	15.500	62.00
Total Weight: 42.000		

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. Mould into required bread varieties.
8. Proof for approximately 45?60 minutes.
9. Bake at 230°C for 30 minutes.

Notes: When using compressed yeast use 750 grams (3 times that of Instant Active Dried Yeast)