



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread Rolls, Tin Bread

# BASIC WHITE BREAD AND ROLLS (USING QUANTUM CL 1000 IMPROVER)

## OVERVIEW

Basic White Bread and Rolls – Using Quantum CL 1000 Improver

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Salt	0.500	2.00
Quantum CL 1000 Improver	0.250	1.00
Bakels Instant Active Dried Yeast	0.250	1.00
Canola Oil RBD	0.250	1.00
Water (Variable)	16.000	64.00
<b>Total Weight:</b> 42.250		

## METHOD

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

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

NOTE: For added softness CANOLA OIL can be substituted with EMULMAX 1000V (1%), VOLTEM (2%) or EMULMAX 750/200 (0.5%). Substitutes require additive numbers.