



CATEGORY

Bakery



FINISHED PRODUCT

Bread and Rolls

BASIC WHITE BREAD AND ROLLS (USING QUANTUM PLUS IMPROVER)

INGREDIENTS

Group 1

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

METHOD

1. Place all ingredients in the mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 5?7 minutes on fast speed until welldeveloped.
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 approximately 45?60 minutes.

10. Bake at 230°C for 30 minutes.

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