



CATEGORY

Bakery



FINISHED PRODUCT

Bread Rolls

BASIC WHITE BREAD AND ROLLS (USING VOLTEM)

OVERVIEW

a premium fat-based emulsifier shortening for bread and rolls.

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Bakels Extra 1% Improver	0.250
Voltem	0.250
Bakels Instant Active Dried Yeast	0.250
Water (Variable)	15.500
Total Weight: 41.750	

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

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 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 approximately 45-60 minutes
8. Bake at 230°C for 30 minutes