



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Bread Rolls, Tin Bread

## BASIC WHITE BREAD & ROLLS (USING MASTERFAT SUPREME V)

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Salt	0.500	2.00
Bakels Extra 1% Improver	0.250	1.00
Masterfat Supreme V	0.500	2.00
Bakels Instant Active Dried Yeast	0.250	1.00
Water (Variable)	15.500	62.00
<b>Total Weight:</b> 42.000		

**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. Mould into required bread varieties.
7. Proof for approximately 45-60 minutes.
8. Bake at 230°C for 30 minutes.