

# BREAD AND ROLLS (USING BAKELS MULTISEED BREAD MIX)

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bakels Multiseed Bread Mix	12.500	100.00
Bakels Instant Active Dried Yeast	0.190	1.50
Water (Variable)	6.500	52.00
Total Weight:		19.190

## METHOD

1. Thoroughly develop the dough for 8-10 minutes using a spiral mixer.
2. Finished dough temperature 28°-30°C.
3. Floor time 10-15 minutes.
4. Divide and rest for 10 minutes.
5. Mould and place in tins and trays.
6. Final proof approximately 45 minutes.
7. Bake at 220°C.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Bread and Rolls