



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Dough

SWEET YEAST DOUGH (USING BAKTEM RED V)

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	25.000
Baktem Red V	5.000
Bakels Instant Active Dried Yeast	0.650
Water (Variable)	15.000
Fruit (as desired)	0.000
Total Weight:	45.650

METHOD

1. Thoroughly develop the dough.
2. Add fruit and clear.
3. Finished Dough Temperature 30°C.
4. Flour time 10?15 minutes.
5. Divide and mould.
6. Prove, then bake at 220°C.