



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Tiger Bread

TIGER BREAD (USING BAKELS TIGER PASTE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Tiger Paste Mix	1.000
Water	1.000
Total Weight:	2.000

METHOD

1. Add Bakels Tiger Paste Mix to the water and whisk together until the mixture is a smooth paste.
2. Allow to stand for 10 minutes before using.
3. Using the Bakels Advance Bread & Roll Concentrate (394651), make up Vienna shaped loaves.
4. Proof as usual but halfway through the proofing remove the loaves from the proofer.
5. Smear 30 - 40g of the Tiger paste over the top of each of the loaves.
6. Return the loaves to the proofer and allow to fully proof.
7. Bake at 230°C.