

WHITE BREAD AND ROLLS (USING BAKELS SOUR BREAD CONCENTRATE)

CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Bread and Rolls

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	25.000	100.00
Bakels Sour Bread Concentrate	2.500	10.00
Bakels Instant Active Dried Yeast	0.375	1.50
Water (Variable)	17.500	70.00
Total Weight:	45.375	

METHOD

1. Place all ingredients in mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 6-8 minutes on fast speed until well developed.
4. Finished dough temperature 30°C.
5. Allow dough to recover for 15 minutes.
6. Flour bench.
7. Scale and hand-mould loosely so air bubbles are trapped and not broken.
8. Allow dough to recover for 10 minutes. Mould into required bread varieties.
9. Bake at 230°C for 30 minutes.