

WHITE BREAD AND ROLLS (USING BAKELS SPELT BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels Spelt Bread Mix	15.000	100.00
Bakels Instant Active Dried Yeast	0.187	1.25
Water (Variable)	8.700	58.00
Total Weight: 23.887		

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 Rolls, Tin Bread