

FARMHOUSE BREAD

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------|-------|--------|
| HERCULES ROLL MIX | 4.000 | 100.00 |
| Wheatgerm | 0.150 | 3.75 |
| Rolled Oats | 0.400 | 10.00 |
| Molasses | 0.200 | 5.00 |
| BAKELS INSTANT ACTIVE YEAST | 0.065 | 1.60 |
| Water (variable) | 2.320 | 58.00 |

Total Weight: 7.135

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould round. Flatten slightly and dock. Place on floured tray flour top of dough prove then bake at 220°C. After 10 minutes baking turn loaves over to obtain a hearth baked appearance.



CATEGORY

Bread, Buns & Rolls