

HONEYCORN LOAVES

INGREDIENTS

Group 1

Ingredient	KG	%
HERCULES ROLL MIX	4.800	100.00
Corn	0.400	8.30
	0.160	3.30
BAKELS INSTANT ACTIVE YEAST	0.065	1.40
Milk Powder	0.060	1.30
Water (variable)	2.600	54.20
Total Weight:		8.085

METHOD

No time dough. Place all ingredients in mixing bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 10 minutes. Scale at 270g. Mould into torpedo shape. Place 4 rows of 5 on lightly greased tray. Brush between dough pieces with melted butter. Prove on glaze with SUPER GLOSSY. Oven temperature 220°C.



CATEGORY

Bread, Buns & Rolls