



PANINI BREAD

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO BREAD AND ROLL CONCENTRATE		0.500
		10
Flour		5.000
		100
Olive Oil		0.250
		5
Water (variable)		2.900
		58
BAKELS INSTANT ACTIVE YEAST		0.060
		1.2

Total Weight: 8.710

Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover for 5 minutes. Scale into 100g units mould up and rest dough units for a further 10 minutes. Pin dough out to desired thickness. Alternatively roll out full dough into a sheet of desired thickness and use oval shape cutter to cut out the Panini dough pieces. Prove then lightly bake at 180°C.



Category

Bread & Rolls - Specialty, Flat breads & Pizza bases



Finished Product

87 units scaled at 100 g

