



## CATEGORY

Bread - Specialty Breads

# PANINI BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
FINO BREAD AND ROLL CONCENTRATE	0.500	10.00
Flour	5.000	100.00
Olive Oil	0.250	5.00
Water (variable)	2.900	58.00
BAKELS INSTANT ACTIVE YEAST	0.060	1.20
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.