



WHEATMEAL BREAD & ROLLS

Ingredients

Group 1

| Ingredient | KG | % |
|-----------------------------|-------|-----|
| Flour | 4.000 | 100 |
| FINO MEAL BASE | 1.000 | 25 |
| Salt | 0.100 | 2.5 |
| BAKELS LIQUID IMPROVER | 0.140 | 3.5 |
| BAKELS INSTANT ACTIVE YEAST | 0.065 | 1.6 |
| Water (variable) | 3.000 | 75 |

Total Weight: 8.305

Method

No time dough. Place all ingredients into machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Prove then bake at 230°C.



Category

Bread & Rolls - Wholemeal & Wheatmeal, Wheatmeal Breads and Rolls



Finished Product

11.5 Loaves scaled at 700 g. or 9.5 dozen bread rolls scaled at 70g.

