

WHEATMEAL BREAD & ROLLS

HERCULES BREAD CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
HERCULES BREAD CONCENTRATE	0.250	7.20
Flour	4.000	100.00
FINO MEAL BASE	1.000	25.00
Optional: MASTERFAT	0.150	4.00
BAKELS INSTANT ACTIVE YEAST	0.065	1.80
Water (variable)	3.100	77.50
Total Weight:		8.565

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Prove then bake at 230°C.

FINO MEAL BASE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	4.000	100.00
<u>FINO MEAL BASE</u>	1.000	25.00
Salt	0.100	2.50
<u>BAKELS LIQUID IMPROVER</u>	0.150	3.80
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.065	1.60
Water (variable)	3.000	75.00
Total Weight:		8.315

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C (86-88°F). Allow dough to recover 5 minutes. Scale and mould as desired. Prove then bake at 230°C (450°F).



CATEGORY

Bread Rolls, Bread, Buns & Rolls