



WHEATMEAL BREAD & ROLLS

Ingredients

Group 1

Ingredient	KG	%
Flour	4.000	100.00
FINO MEAL BASE	1.000	25.00
Salt	0.100	2.50
BAKELS LIQUID IMPROVER	0.140	3.50
BAKELS INSTANT ACTIVE YEAST	0.065	1.60
Water (variable)	3.000	75.00

Total Weight: 8.305

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.

