



WHITE BREAD

Ingredients

Group 1

Ingredient	Weight (%)	KG
Flour		5.000
		100
Salt		0.090
		1.8
LECINTA SPECIAL		0.075
		1.5
COUNTRY OVEN DOBRIM 90		0.013
		0.25
BAKELS INSTANT ACTIVE YEAST		0.065
		1.3
Water (variable)		2.800
		56
MASTERFAT		0.150
		3

Total Weight: 8.193

Method

No time dough. Place all ingredients in 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 - White, Tin Bread



Finished Product

11.5 loaves scaled at 700g.

