



# WHITE BREAD

## Ingredients

### Group 1

Ingredient	Weight (%)	KG
Flour		5.000
		100
Salt		0.100
		2
BAKELS LIQUID IMPROVER		0.125
		2.5
BAKELS INSTANT ACTIVE YEAST		0.065
		1.3
Water (variable)		2.800
		56

Total Weight: 8.090

## 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 700 g.

