



# WHITE BREAD

## Ingredients

### Group 1

Ingredient	KG	%
Flour	5.000	100
HERCULES BREAD CONCENTRATE	0.250	5
Optional: MASTERFAT	0.100	2
BAKELS INSTANT ACTIVE YEAST	0.065	1.3
Water (variable)	2.900	58

Total Weight: 8.315

## Method

No time dough. Place all ingredients in machine bowl and develop thoroughly . Dough temperature 30-31¼C. Allow dough to recover 5-10 minutes. Scale and mould as desired. Prove then bake at 230¼C.



## Category

Bread & Rolls - White, Tin Bread



## Finished Product

11.5 loaves scaled at 700 g.