



WHITE BREAD

Ingredients

Group 1

Ingredient	KG	%
Flour	5.000	100
Salt	0.100	2
BAKELS INSTANT ACTIVE YEAST	0.065	1.3
Water (variable)	3.000	60
QUANTUM PLUS	0.050	1
Optional: MASTERFAT	0.100	2

Total Weight: 8.315

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. Proof then bake at 230°C.



Category

Bread & Rolls - White, Tin Bread



Finished Product

11.5 loaves scaled at 700 g.