



WHITE BREAD AND ROLLS

Ingredients

Group 1

Ingredient	Weight (%)	KG
HERCULES ROLL MIX		4.000
		100
BAKELS INSTANT ACTIVE YEAST		0.050
		1.3
Water (variable)		2.200
		55

Total Weight: 6.250

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 off and mould as desired. Proof then bake at 230°C.



Category

Bread & Rolls - White, Tin Bread and Bread Rolls



Finished Product

8 Loaves scaled at 700 g or 6.5 dozen Rolls scaled at 75 g.

