



# WHITE BREAD

## Ingredients

### Group 1

Ingredient	Weight (%)	KG
Flour		5.000
		100
Salt		0.090
		1.8
LECITEM UNIVERSAL		0.050
		1
Water (variable)		2.900
		58
BAKELS INSTANT ACTIVE YEAST		0.065
		1.3
MASTERFAT (optional)		0.150
		3

**Total Weight:** 8.255

## Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C. Allow dough to recover 5-10 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.

