



WHOLEMEAL BREAD

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO BREAD AND ROLL CONCENTRATE		0.500
		50
Wholemeal		4.000
		400
BAKELS INSTANT ACTIVE YEAST		0.080
		8
Water (variable)		3.200
		320
Flour		1.000
		100
Optional: MASTERFAT		0.150
		15

Total Weight: 8.930

Method

No time dough. Place all ingredients in machine bowl and develop thoroughly. Dough temperature 30-31°C (86-88°F). Allow dough to recover 5 minutes. Scale and mould as desired. Proof then bake at 250°C (480°F).



Category

[Bread & Rolls - Wholemeal & Wheatmeal, Wholemeal Breads and Rolls](#)



Finished Product

[12.5 loaves scaled at 700 g or 9.5 dozen rolls scaled at 75 g.](#)

