



WHOLEMEAL BREAD AND ROLLS

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO BREAD AND ROLL CONCENTRATE		0.500
		13.2
FINO MEAL BASE		1.200
		31.6
Flour		3.800
		100
BAKELS INSTANT ACTIVE YEAST		0.080
		2.1
Water (variable)		3.400
		89.5
Optional: MASTERFAT		0.150
		3.9

Total Weight: 9.130

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



Finished Product

[12 loaves scaled at 700 g or 9 dozen rolls scaled at 75 g.](#)