



WHOLEMEAL BREAD AND ROLLS

Ingredients

Group 1

Ingredient	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.](#)