

BREAD STICKS

OVERVIEW

99-002

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.050	5.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM HIGH SPEED	0.004	0.40
Water	0.550	55.00
BAKELS COUNTRY HERB BASE	0.080	8.00
Cooking oil	0.020	2.00
Total Weight: 1.729		

Yield: 172 x 10-g dough

METHOD

How to do it:

1. Combine flour, Bakels Instant Yeast, Dobrim High Speed-BRF and Bakels Country Herb Base.
2. Dissolve sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed and mix further for 4 minutes at high speed.
4. Add cooking oil and continue mixing for 1 minute at high speed.
5. Freeze the dough for 30 minutes.
6. Sheet thinly and cut into sticks. If desired, shape sticks into fancy forms for extra eye-appeal.
7. Proof for 1 hour.
8. Bake at 200°C with steam for a few seconds, then decrease oven temperature to 180°C. Bake for 10-20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean