

BUTTER BREAD

OVERVIEW

00-005

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.700	70.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.350	50.00
Bread Flour	0.300	30.00
Water	0.250	60.00
Sugar	0.180	18.00
Salt	0.020	2.00
Skimmed milk powder	0.050	5.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.006	0.60
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	15.00

Total Weight: 2.020

Yield: 28 pieces

METHOD

How to do it:

1. Mix bread flour, Bakels Instant Yeast and water for 4 minutes at 1st speed.
2. Ferment for 2 hours.
3. Mix bread flour, water, sugar, salt, skimmed milk, Dobrim Nobro, Monofresh and fermented sponge for 2 minutes at 1st speed.
4. Add Butta Butteroil Substitute and mix at 2nd speed until developed.
5. Scale into 70-g pieces.
6. Round dough and proof for 1 – 1½ hours.
7. Bake at 180°C for 10-15 minutes or until golden brown in color.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet