

CREAM BREAD

OVERVIEW

99-010

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.125	25.00
All Purpose Flour	0.125	25.00
Fresh Milk	0.130	26.00
Cold water	0.050	10.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.002	0.40
Total Weight: 0.432		

Group 2

Ingredient	KG	%
Bread Flour	0.125	25.00
All Purpose Flour	0.125	25.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.002	0.40
BAKELS LECITEX	0.004	0.80
Sugar	0.100	20.00
Salt	0.008	1.50
Fresh Milk	0.030	6.00
Water	0.050	20.00
Egg Yolk	0.040	8.00
BAKELS SHORTENING	0.025	5.00
BAKELS MARGARINE SPECIAL	0.030	6.00
Total Weight: 0.539		

Yield: 2 loaves

METHOD

How to do it:

1. Mix bread flour, all purpose flour, fresh milk, water and Bakels Instant Yeast in a spiral mixer for 3 minutes at low speed.
2. Ferment for 2 hours.
3. Mix bread flour, all purpose flour, Bakels Instant Yeast, Lecitex Bread Improver, sugar, salt, fresh milk, water, egg yolk, Bakels Shortening, margarine and fermented sponge in a spiral mixer for 2 minutes at low speed and 5 minutes at high speed.
4. Rest for 10 minutes.
5. Scale dough into 400 g pieces.
6. Mold into loaf bread shape.
7. Proof for 3 hours.
8. Bake at 180°C for 10-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet