

CRUSTY PAN DE SAL

OVERVIEW

01-012

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
DOBRIM NOBRO	0.004	0.40
Sugar	0.100	10.00
Salt	0.015	1.50
Water	0.550	55.00
BAKELS SHORTENING	0.020	2.00
Vegetable Oil	0.020	2.00

Total Weight: 1.719

Yield: 57 x 30g

METHOD

How to do it:

Straight Dough Method:

1. Combine flour, Bakels Instant Yeast and Dobrim Nobro.
2. Dissolve sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed.
4. Add Bakels Shortening then mix for 4 minutes at high speed.
5. Add vegetable oil and continue mixing for 1 minute at high speed or until fully developed.
6. Ferment for 3 hours.
7. Carefully form dough into long baton shapes and roll over bread crumbs.
8. Rest for 15 minutes.
9. Cut into 30g pieces, place in baking tins.
10. Proof.
11. Bake at 180°C until golden brown.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Crusty Roll