

GARLIC TEAR AND SHARE

OVERVIEW

07-090

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Salt	0.019	1.88
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Cold water	0.570	57.00
Total Weight:		1.629

Group Topping

Ingredient	KG	%
BAKELS COUNTRY HERB BASE	0.070	-
Garlic puree	0.160	-
Total Weight:		0.230

Yield: 1 x 1600g dough weight

METHOD

How to do it:

1. Mix dough ingredients for 2 minutes on slow speed.
2. Continue mixing for 6 minutes on high speed or until fully developed.
3. Allow dough to recover for 5 minutes.
4. Brush dough with olive oil and flatten on a jelly roll pan.
5. Coat with garlic puree and sprinkle Bakels Country Herb Base on top.
6. Cut dough into small pieces and toss in a bowl to ensure that each one is evenly covered with the garlic-herb mixture.
7. Arrange the pieces in pans of desired shape and size. Proof.
8. Bake with steam at 200°C for 25-30 minutes or until light golden in color.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean