

# GOURMET BREAD

## OVERVIEW

00-025

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Salt	0.020	2.00
BAKELS LECITEX	0.010	1.00
Sugar	0.020	2.00
BAKELS SHORTENING	0.050	5.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.009	0.90
Water	0.550	55.00
Total Weight:		1.659

### Group Pesto

Ingredient	KG	%
Butter	0.100	-
BAKELS PESTO BASE	0.007	-
Total Weight:		0.107

### Group Herb

Ingredient	KG	%
Butter	0.100	-
BAKELS COUNTRY HERB BASE	0.008	-
Total Weight:		0.108

Yield: 11 x 150g

## METHOD

How to do it:

1. Mix all ingredients except Bakels Shortening for 2 minutes at 1st speed.
2. Add shortening and mix at 2nd speed until developed.
3. Scale into 150 g pieces.
4. Round dough and rest for 30 minutes.
5. Mold.
6. Proof for 1½ to 2 hours.
7. Bake with steam at 220°C for 20-25 minutes or until golden brown in color.
8. Slice and fill with Pesto or Herb filling.

Filling:

1. Blend ingredients together using a rubber scraper.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean