

GRAIN LOAF BREAD

OVERVIEW

04-024

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.100	10.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
BAKELS LECITEX	0.008	0.80
Water	0.580	55.00
BAKELS SHORTENING	0.040	4.00
FINO MALT BASE	0.020	2.00
FINO GRAIN BASE	0.120	12.00
Total Weight: 1.896		

Yield: 3 x 500g

METHOD

How to do it:

No Time Dough Method:

1. Soak Fino Grain Base in tap water for 5 minutes (use part of dough water).
2. Combine flour, Bakels Instant Yeast, TruMalt Medium, sugar, salt and Lecitex Bread Improver. Set aside.
3. Combine water with flour mixture. Add-in the soaked Fino Grain Base.
4. Mix for 2 minutes at low speed then add Bakels Shortening.
5. Continue mixing at high speed for 5 minutes.
6. Rest dough for 10 minutes.
7. Scale and mold into loaf bread.
8. Proof and bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet