



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Biscuit

HERB GARLIC BREAD PAN

OVERVIEW

20-001

INGREDIENTS

Group 1

Ingredient	KG	%
APITO SOFT DONUT MIX	0.250	100.00
Water (chilled)	0.105	42.00
BAKELS COUNTRY HERB BASE	0.015	6.00
APITO GARLIC PASTE	0.020	8.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.30
Total Weight: 0.393		

Yield: 5 packs x 75g

METHOD

How to do it:

1. Mix all ingredients, except Apito Garlic Paste, in a mixer with dough hook.

2. Once dough is 90% developed, add Apito Garlic Paste. Continue mixing until fully developed.
3. Cover and rest the dough for 10 minutes.
4. Scale the dough to 27-30 grams each.
5. Form into a baton. Make sure to seal the bottom of the dough.
6. Proof for 20 minutes.
7. Remove from the proofer and air-dry for 10 minutes.
8. Bake at 160°C for 25 minutes until golden brown. Cool down.
9. Once cooled, cut into chips. Bake again at 160°C until toasted.