

HERB LOAF

OVERVIEW

00-028

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS LECITEX	0.008	0.80
BAKELS COUNTRY HERB BASE	0.080	8.00
Sugar	0.140	14.00
Salt	0.015	1.50
Water	0.500	50.00
BAKELS SHORTENING	0.040	4.00
Total Weight: 1.791		

Yield: 4 x 400g loaves

METHOD

How to do it:

1. Mix bread flour, Bakels Instant Yeast, Lecitex Bread Improver and Bakels Country Herb Base.
2. Dissolve salt and sugar in water and combine with flour mixture.
3. Mix for 2 minutes at 1st speed then add Bakels Shortening. Continue mixing at 2nd speed for 5 minutes or until fully developed.
4. Rest dough for 10 minutes.
5. Mold into desired shape.
6. Proof for 2-2 ½ hours.
7. Bake for 23-25 minutes at 180°C.

Suggested fillings:

1. Bacon and Garlic - Blend 100g butter, 20g garlic powder and 25g bacon bits using rubber scraper.
2. Herbs and Spices - Blend 100g butter, 20g Bakels Country Herb Base and 15g garlic powder.
3. Garlic and Cheese - Blend 100g butter, 20g garlic powder and 25g cheese.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet