

# HERB PAN DE SAL

## OVERVIEW

02-027

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
DOBRIM NOBRO	0.004	0.40
Sugar	0.100	10.00
Salt	0.015	1.50
Water	0.600	60.00
BAKELS COUNTRY HERB BASE	0.100	10.00
BAKELS SHORTENING	0.020	2.00
BAKELS MARGARINE SPECIAL	0.030	3.00
Vegetable Oil	0.020	2.00
Total Weight: 1.902		

Yield: 63 x 30g

## METHOD

How to do it:

Straight Dough Method:

1. Combine flour, Bakels Instant Yeast, Dobrim Nobro and Bakels Country Herb Base.
2. Dissolve sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed.
4. Add Bakels Shortening and Bakels Margarine Special then mix for 4 minutes at high speed.
5. Add vegetable oil and continue mixing for 1 minute at high speed or until fully developed.
6. Ferment for 3 hours.
7. Carefully form dough into "baston" and roll over bread crumbs.
8. Rest for 15 minutes.
9. Cut into 30g pieces, place in baking tins.
10. Proof.
11. Bake at 180°C until golden brown.



## DISPLAY CONDITIONS

Warm



## CATEGORY

Breads, Semi-sweet