

HONEY WHEAT BREAD

OVERVIEW

03-022

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.550	50.00
Salt	0.015	1.50
Honey	0.100	10.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.020	2.00
DOBRIM NOBRO	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
FINO MEAL BASE	0.100	10.00
Total Weight:		1.799

Yield: 3 x 450g

METHOD

How to do it:

1. Dissolve sugar, salt and honey in water. Mix with flour, Dobrim Nobro, Bakels Instant Yeast and Fino Meal Base until flour is moistened. This takes about 2 minutes using a spiral dough mixer.
2. Add Butta Butteroil Substitute and until dough is well-developed.
3. Cover and rest for 10 minutes.
4. Cut and scale dough into 450 g pieces. Mold and place in well-greased loaf pans or batter cake pans.
5. Bake at 180°C for 20 minutes. Remove immediately from the pan and let cool completely before packing.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet