

# MALT BREAD

## OVERVIEW

18-007

## INGREDIENTS

### Group Bread

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO MALT BASE	0.030	3.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS DAIRY BLEND	0.040	4.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Water	0.550	55.00
Total Weight: 1.649		

Yield: 4 X 400g

## METHOD

How to do it:

1. Preheat oven to 250°C.
2. In a spiral mixer, mix all dry ingredients on low speed for 30 seconds.
3. Add water and butter and continue mixing on low speed for 2-4 minutes. Switch to high speed and continue mixing for 6-10 minutes.
4. Scale dough at 400 grams and rest for 10 minutes.
5. Mold the dough to desired shape.
6. Proof.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Soft Roll