

# GLUTEN-FREE PARMESAN AND HERB BREAD

## OVERVIEW

12-007

## INGREDIENTS

### Group Bread

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BREAD MIX	0.345	100.00
Water	0.365	105.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	0.90
Dried parmesan	0.026	7.50
Mixed herbs	0.005	1.30
Total Weight: 0.744		

**Yield:** 2 loaves

## METHOD

How to do it:

1. Blend together Bakels Gluten Free Health Bread Mix and Bakels Instant Yeast.
2. Add water and mix using a paddle for 4-5 minutes on medium speed.
3. Cover bowl and let stand for 30 minutes.
4. Mix using a paddle for 2 minutes on medium speed.
5. Fold in parmesan and mixed herbs.
6. Deposit in a greased bread tin and proof for 45 minutes.
7. Bake at 200°C for 25 minutes or until done.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free



## FINISHED PRODUCT

Gluten Free