

# PESTO PAN DE SAL

## OVERVIEW

01-027

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.100	10.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
DOBRIM NOBRO	0.004	0.40
Water	0.600	60.00
BAKELS PESTO 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 and Dobrim Nobro.
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 Bakels Pesto Base, continue mixing for 1 minute at high speed or until fully developed.
6. Ferment for 3 hours.
7. Carefully form dough into a long baton shape 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, Sweet



### FINISHED PRODUCT

Savoury Good, Sweet Food