

PLAITED GRAIN BREAD

OVERVIEW

07-041

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 HIGH SPEED	0.004	0.40
Water	0.580	55.00
BAKELS SHORTENING	0.010	1.00
Molasses	0.008	0.80
BAKELS EIGHT GRAIN BASE	0.120	12.00
Total Weight: 1.850		

Yield: 13 x 100g, 3 x 150g, 3 x 30g

METHOD

How to do it:

No Time Dough Method:

1. Combine flour, Bakels Instant Yeast, Bakels Eight Grain Base and Dobrim High Speed. Set aside.
2. Dissolve sugar, salt and molasses in water and combine with flour mixture. Mix for 2 minutes at low speed then add Bakels Shortening.
3. Continue mixing at high speed for 5 minutes or until developed.
4. Divide and scale. Round, cover and rest dough for 10 minutes.
5. Mold and plait.
6. Proof and bake at 200°C with steam at the start of baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread