

# SOURDOUGH TASTY BREAD

## OVERVIEW

20-035

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Water (1)	0.550	55.00
BAKELS FERMDOR DURUM	0.060	6.00
DOBRIM HIGH SPEED	0.004	0.40
Salt	0.015	1.50
Sugar	0.180	18.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Milk Powder	0.020	2.00
BAKELS SHORTENING	0.120	12.00
Eggs	0.100	10.00

**Total Weight:** 2.059

**Yield:** 5 pcs

## METHOD

How to do it:

1. Mix all dry ingredients for 30 minutes on low speed
2. Add eggs and water gradually and mix for 2 minutes on low speed.
3. Add shortening and mix for 7 minutes at high speed or until the dough is developed.
4. Scale the dough into 350g each.
5. Round and rest for 10 minutes.
6. Mold into loaf shape.
7. Proof.
8. Bake at 180°C for 35 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Sweet



## FINISHED PRODUCT

Sourdough