

SPONGE & DOUGH LOAF BREAD

OVERVIEW

02-036

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.350	70.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	1.00
Water	0.193	55.00
Bread Flour	0.150	30.00
BAKELS LECITEX	0.004	0.80
Milk	0.020	4.00
Water	0.083	55.00
Salt	0.010	2.00
Sugar	0.060	12.00
Invert sugar	0.005	1.00
BAKELS SHORTENING	0.010	2.00
Total Weight: 0.889		

Yield: 2 x 400-g dough

METHOD

How to do it:

1. Mix bread flour, Bakels Instant Yeast and water for 4 minutes at low speed. Desired temperature is 23°C.
2. Place sponge in a bowl, cover and rest for 4 hours at room temperature.
3. Mix fermented sponge and bread flour, Lecitex Bread Improver, milk, water, salt, sugar and invert syrup for 2 minutes at low speed.
4. Add Bakels Shortening and mix for 5 minutes at high speed. Maintain a dough temperature of 26°C.
5. Divide dough into 400g pieces, round, cover and rest for 10 minutes.
6. Mold into loaf shape and place in greased loaf pans.
7. Proof for approximately 1½ hours.
8. Bake at 180°C for 23 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet