

TOASTED BREAD

OVERVIEW

10-055

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 1.000 | 100.00 |
| Sugar | 0.160 | 16.00 |
| Water | 0.490 | 49.00 |
| Salt | 0.015 | 1.50 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.008 | 0.80 |
| BAKELS SHORTENING | 0.040 | 4.00 |
| BAKELS CSP 60 | 0.004 | 0.40 |
| Egg color | 0.000 | 0.02 |
| Total Weight: 1.717 | | |

Group Topping

| Ingredient | KG | % |
|--------------------------|-------|---|
| BAKELS MARGARINE SPECIAL | 0.750 | - |
| Sugar | 0.150 | - |
| Total Weight: 0.900 | | |

Yield: 168 x 8g

METHOD

How to do it:

1. Dissolve egg color powder in water. Set aside,
2. Combine all dry ingredients and mix on low speed for 30 seconds.
3. Add water and mix on low speed for 2 minutes.
4. Add Bakels Shortening and mix on high speed for 8 minutes or until developed.
5. Scale into 400 grams and rest dough for 10 minutes.
6. Form into a loaf shape and proof until ready.
7. Cover the loaf pan and bake at 180°C for 30 mins
8. Let cool and slice into small rectangular pieces.
9. Brush with Bakels Margarine Special and dredge with sugar.
10. Bake at 170°C for 10-15 mins.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet