

TUNA GRAIN BREAD

OVERVIEW

07-055

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS LECITEM SUPREME	0.010	1.00
FINO GRAIN BASE	0.120	12.00
Water	0.600	60.00
Salt	0.015	1.50
Sugar	0.050	5.00
Molasses	0.010	1.00
BAKELS SHORTENING	0.010	1.00
Total Weight:		1.825

Group Filling

Ingredient	KG	%
Tuna flakes	0.200	-
Total Weight:		0.200

Yield: 30 pieces x 60g buns

METHOD

How to do it:

1. Combine flour, Bakels Instant Yeast – Low Sugar, Lecitem Supreme and Fino Grain Base.
2. Dissolve sugar, salt and molasses in water and combine with flour mixture.
3. Mix for 2 minutes on low speed then add Bakels Shortening.
4. Continue mixing on high speed until developed.
5. Scale into 60-gram dough pieces, round and rest for 10 minutes.
6. Put tuna filling and mold.
7. Proof and bake at 180°C for 25 minutes or until golden brown.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean