



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads



## FINISHED PRODUCT

Sliced Line

# WHEAT BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
<b><u>BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST</u></b>	0.005	1.00
<b><u>DOBRIM HIGH SPEED</u></b>	0.002	0.40
Salt	0.010	2.00
Water	0.290	58.00
<b><u>BAKELS SHORTENING</u></b>	0.005	1.00
Molasses	0.005	1.00
<b><u>FINO MEAL BASE</u></b>	0.120	24.00
<b>Total Weight:</b>		0.937

## METHOD

How to do it:

1. Soak Fino Meal Base in water for 15 minutes and then drain.
2. Combine bread flour, Bakels Instant Active Dry Yeast and Dobrim High Speed.
3. Dissolve salt, sugar and molasses in water and combine with flour mixture. Add in the soaked Fino Meal Base.
4. Mix for 2 minutes on low speed then add Bakels Shortening.
5. Continue mixing at high speed for 5 minutes.
6. Scale to desired weight and mold.

7. Rest dough for 15 minutes.
8. Mold as desired.
9. Proof then bake at 180°C.