

WHEAT BREAD

OVERVIEW

09-041

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	1.20
BAKELS LECITEM PUMPABLE S	0.008	1.50
Salt	0.010	2.00
Brown Sugar	0.035	8.00
FINO MEAL BASE	0.060	12.00
Water	0.300	60.00

Total Weight: 0.919

Yield: 2 x 400g loaves

METHOD

How to do it:

1. Soak Fino Meal Base in water (use part of dough water) for 5 minutes.
2. Combine bread flour and Bakels Instant Yeast.
3. Dissolve salt and brown sugar in water and combine with flour mixture. Add in the soaked Fino Meal Base and Lecitem Pumpable S.
4. Mix for 2 minutes on low speed.
5. Continue mixing on high speed for 5 minutes.
6. Scale and round.
7. Rest dough for 15 minutes.
8. Mold into loaf shape.
9. Proof then bake at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread