

WHEAT PAN DE SAL

OVERVIEW

01-044

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Sugar	0.100	10.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.30
DOBRIM HIGH SPEED	0.004	0.40
Water	0.580	58.00
FINO MEAL BASE	0.120	12.00
BAKELS SHORTENING	0.020	2.00
BAKELS MARGARINE SPECIAL	0.030	3.00
Cooking oil	0.020	2.00

Total Weight: 1.902

Yield: 38 x 50-g dough

METHOD

How to do it:

1. Combine bread flour, Bakels Instant Yeast, Dobrim High Speed-BRF and Fino Meal Base.
2. Dissolve sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed. Add Bakels Shortening and Bakels Margarine Special, mix for 4 minutes at high speed.
4. Add cooking oil and continue mixing for 1 minute at high speed.
5. Form dough into a long baton of approx. 1½ inch diameter and roll-over bread crumbs. Rest for 10 minutes.
6. Cut into desired weight.
7. Proof until ready.
8. Bake at 180°C until golden brown.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Sweet