



## Bread & Rolls - White - Tin Bread

**Recipe No:**  
**R173 - R173a**

### **WHITE BREAD**

USING LECITEM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.090	1.8%
	LECITEM UNIVERSAL	0.050	1%
	MASTERFAT (optional)	0.150	3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.3%
	Water (variable)	2.900	58%

---

<b>Total Weight</b>	<b>8.255</b>
---------------------	--------------

**Method:**

1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Dough temperature 30-31°C.
4. Allow dough to recover 5-10 minutes.
5. Scale and mould as desired.
6. Prove then bake at 230°C.

**Notes:**

If using Compressed Yeast, use 200g in above recipe.

Using bakers percentages - Percentages on white flour weight

For extra softness and fresh keeping add 0.5% MONOFRESH SUPERSOFT

**Yield:** 11.5 loaves scaled at 700g.