



Bread & Rolls - Grain - Grain Tin Breads & Grain Rolls

Recipe No:

R104 - R104e

GRAIN BREAD & ROLLS

USING HERCULES BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.500	100%
	FINO GRAIN BASE	1.500	42%
	HERCULES BREAD CONCENTRATE	0.250	7.2%
	Optional: MASTERFAT	0.150	4.3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.9%
	Water (variable)	2.850	81.4%

Total Weight	8.315
---------------------	--------------

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.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

Ingredient percentages are higher due to extra cereal products.

Yield: 11.5 loaves scaled at 700 g or 8.5 dozen rolls scaled at 80 g.