



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

Recipe No:

R105 - R105c

FARMHOUSE BREAD

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	4.000	100%
	Rolled Oats	0.400	10%
	Wheatgerm	0.150	3.75%
	Molasses	0.200	5%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.320	58%

Total Weight	7.135
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- 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 minutes.
 5. Scale and mould round.
 6. Flatten slightly and dock.
 7. Place on floured tray, flour top of dough, prove then bake at 220°C.
 8. After 10 minutes baking, turn loaves over to obtain a hearth baked appearance.

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

Yield: 17.5 rounds Cobs scaled at 400 g.