



Bread & Rolls - Specialty - Flavoured Breads and Rolls

Recipe No:

R105 - R105d

POTATO BREAD

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	4.800	100%
	FINO PIE MASH	0.100	2%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.4%
	Water (variable)	2.600	54.2%

Total Weight	7.565
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Method:

1. No time dough.
2. Place all ingredients in mixing bowl and develop thoroughly.
3. Dough temperature 30-31°C.
4. Allow dough to recover 10 minutes.
5. Scale at 450g.
6. Round up and place on lightly greased trays.
7. When proved, glaze with SUPER GLOSSY and dust with FINO PIE MASH flakes.
8. Cut top in cross fashion.
9. Place small knob of butter in centre of cross.
10. Proof and then bake at 220°C.

Notes:

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

Using bakers percentages - Percentages on total premix weight

Yield:

16 Loaves scaled at 450g