



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

Recipe No:

R120 - R120g

GRAIN BREAD AND ROLLS

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.500	100%
	FINO GRAIN BASE	1.500	43%
	FINO BREAD AND ROLL CONCENTRATE	0.500	14.3%
	Optional: MASTERFAT	0.150	4.3%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.9%
	Water (variable)	2.950	84%

Total Weight	8.665
---------------------	--------------

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 as desired.
6. Proof 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 fresh keeping add 1% MONOFRESH

Yield: 12 loaves scaled at 700 g or 9 dozen rolls scaled at 75 g.