



Bread & Rolls - White - Tin Bread and Bread Rolls

Recipe No:
R999 - R999a

Website Test

USING [LECIVOL 4000](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	2.000	
	Salt	0.040	2%
	LECIVOL 4000	0.020	1%
	BAKELS INSTANT ACTIVE YEAST	0.030	
	Water	1.200	60%

Total Weight	3.290
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Method:

1. Mix dough.
2. Divide and round up.
3. Rest for 5 min.
4. Mould into shape.
5. Proof and Bake.

Notes: If using Compressed yeast use 225g in the above recipe.

Yield: 2 loaves of 550g or 12-13 bread rolls at 90-100g