



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

Recipe No:

R104 - R104k

8 GRAIN BREAD & ROLLS

USING BAKELS 8 GRAIN SPECIALTY BREAD BASE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	5.000	100%
	HERCULES BREAD CONCENTRATE	0.300	6%
	BAKELS 8 GRAIN SPECIALTY BREAD BASE	1.500	30%
	Bakels Instant Active Yeast	0.075	1.5%
	Water	3.500	70%

Total Weight

10.375

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 225 g in above recipe.
Using bakers percentages - Percentages on white flour weight

Yield:

14.5 loaves scaled at 700g, 10.5 dozen rolls scaled at 80g.