



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

Recipe No:
R103 - R103c

GRAIN BREAD & ROLLS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	FINO GRAIN BASE	1.000	25%
	Salt	0.100	2.5%
	BAKELS LIQUID IMPROVER	0.140	3.5%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.6%
	Water (variable)	2.800	75%

Total Weight **8.105**

- Method:**
1. No time dough.
 2. Place all ingredients into 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. Prove then bake at 230°C.

Notes:

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

Using bakers percentages - Percentages on white flour weight
Ingredient percentages are higher due to extra cereal products.

Yield: 11.5 Loaves scaled at 700g. or 9.5 dozen rolls scaled at 70g.