



Bread & Rolls - Specialty - Flat breads & Pizza bases

**Recipe No:**

**R120 - R120o**

## **PANINI BREAD**

USING FINO BREAD AND ROLL CONCENTRATE

| <u>Group</u> | <u>Ingredient</u>               | <u>KG</u> |      |
|--------------|---------------------------------|-----------|------|
|              | Flour                           | 5.000     | 100% |
|              | FINO BREAD AND ROLL CONCENTRATE | 0.500     | 10%  |
|              | BAKELS INSTANT ACTIVE YEAST     | 0.060     | 1.2% |
|              | Olive Oil                       | 0.250     | 5%   |
|              | Water (variable)                | 2.900     | 58%  |

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**Total Weight**

**8.710**

**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 for 5 minutes.

5. Scale into 100g units, mould up and rest dough units for a further 10 minutes.

6. Pin dough out to desired thickness.

7. Alternatively, roll out full dough into a sheet of desired thickness and use oval shape cutter to cut out the Panani dough pieces.

8. Prove, then lightly bake at 180°C.

**Notes:** If using Compressed Yeast, use 175g in above recipe.

For variety, add desired level of garlic, olives, herbs or parmesan cheese.

Using bakers percentages - Percentages on white flour weight

**Yield:** 87 units scaled at 100 g