



Bread & Rolls - Crusty - French Sticks & Crusty Rolls

Recipe No:

R135 - R135a

CRISP FRENCH STICKS & ROLLS

USING BAKELS CRUSTY BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	Salt	0.080	2%
	BAKELS CRUSTY BREAD CONCENTRATE	0.120	3%
	BAKELS INSTANT ACTIVE YEAST	0.040	1%
	Water (variable)	2.300	58%

Total Weight	6.540
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- Method:**
1. No Time Dough
 2. Place all ingredients in machine bowl and develop thoroughly
 3. Allow to recover 5 to 10 minutes
 4. Divide and mould as desired
 5. Proof in a fairly dry prover then bake with plenty of steam at 230°C
 6. Open oven vent for last 5-10 minutes baking to enhance the crisp

Notes: Using bakers percentages - Percentages on white flour weight
If using Compressed Yeast, use 125 g in above recipe

Yield: 16 French sticks scaled at 400 g or 9 dozen roll scaled at 60 g