



Bread & Rolls - Specialty - Flavoured Breads and Rolls

Recipe No:

R105 - R105h

EGG AND MILK BREAD

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	HERCULES ROLL MIX	4.600	100%
	Milk Powder	0.175	3.8%
	Eggs	0.250	5.4%
	BAKELS INSTANT ACTIVE YEAST	0.055	1.2%
	Water (variable)	2.500	54.3%

Total Weight	7.580
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- Method:**
1. No time dough.
 2. Place all ingredients in mixing bowl and develop thoroughly.
 3. Allow dough to recover 10 minutes.
 4. Long mould to 45cm long.
 5. Tie a single knot and place on lightly greased trays.
 6. Prove and glaze with SUPER GLOSSY.
 7. Oven temperature 220°C.
 8. For a really high gloss reglaze knots with SUPER GLOSSY when three-quarter baked.

Notes: If using Compressed Yeast, use 175g in above recipe.
Using bakers percentages - Percentages on total premix weight

Yield: 25 breads scaled at 300 g.