



Bread & Rolls - Specialty - Flavoured Breads and Rolls

**Recipe No:**  
**R139 - R139a**

## **COUNTRY HERB BREAD AND ROLLS**

USING BAKELS COUNTRY HERB SPECIALTY BASE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	HERCULES BREAD CONCENTRATE	0.250	5%
	BAKELS COUNTRY HERB SPECIALTY BASE	0.400	8%
	Optional: MASTERFAT	0.150	3%
	Bakels Instant Active Yeast	0.075	1.5%
	Water (variable)	3.000	60%
<b>Total Weight</b>		<b>8.875</b>	

**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 225g in the above recipe.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

For tasty herb beer sticks, cut long strips of dough or roll 20 gram dough pieces into thin stick. No proof.  
Bake at low heat until completely dry.

**Yield:** 12.5 loaves scaled at 700 g, 14.5 dozen rolls scaled at 50 g .