



Bread & Rolls - White - Tin Bread

Recipe No:
R110 - R110a

WHITE BREAD

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.100	2%
	BAKELS LIQUID IMPROVER	0.125	2.5%
	BAKELS INSTANT ACTIVE YEAST	0.065	1.3%
	Water (variable)	2.800	56%

Total Weight	8.090
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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 minutes.
5. Scale and mould as desired.
6. Prove then bake at 230°C.

Notes:

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

Using bakers percentages - Percentages on white flour weight

For extra fresh keeping add 1% MONOFRESH

Yield: 11.5 loaves scaled at 700 g.