



Bread and Yeast Compounds - Emulsifiers and Improver
Compounds

Recipe No:
R110 - R110d

BREAD ROLLS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	5.000
	Salt	0.100
	Sugar	0.150
	BAKELS LIQUID IMPROVER	0.150
	MASTERFAT	0.200
	BAKELS INSTANT ACTIVE YEAST	0.080
	Water (variable)	2.700
Total Weight		8.380

- Method:**
1. No time dough.
 2. Place all ingredients in machine bowl and develop thoroughly.
 3. Dough temperature 30-31°C (86-88°F).
 4. Allow dough to recover 5 minutes.
 5. Scale and mould as desired.
 6. Prove then bake at 230°C (450°F).