



Bread and Yeast Compounds - Bread Bases

Recipe No:

R143 - R143e

8 GRAIN BREAD & ROLLS

USING BAKELS 8 GRAIN SPECIALTY BREAD BASE

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|-------------------------------------|---------------|
| | HERCULES BREAD CONCENTRATE | 0.300 |
| | Flour | 5.000 |
| | BAKELS 8 GRAIN SPECIALTY BREAD BASE | 1.500 |
| | Bakels Instant Active Yeast | 0.075 |
| | Water (variable) | 3.500 |
| Total Weight | | 10.375 |

- 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 5-10 minutes.
 5. Scale and mould as desired.
 6. Prove then bake at 250°C (480°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed yeast use 225g in the above recipe.

Yield: 18 loaves scaled at 570g, 207 rolls scaled at 50g.