



Bread and Yeast Compounds - Bread Bases

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

**COUNTRY HERB BREAD AND ROLLS**

USING BAKELS COUNTRY HERB SPECIALTY BASE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	HERCULES BREAD CONCENTRATE	0.250
	Flour	5.000
	BAKELS COUNTRY HERB SPECIALTY BASE	0.500
	Bakels Instant Active Yeast	0.075
	Water (variable)	3.000
<b>Total Weight</b>		<b>8.825</b>

- 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:** 15 loaves scaled at 570g, 176 rolls scaled at 50g