



Bread and Yeast Compounds - Emulsifiers and Improver  
Compounds  
Bread & Rolls (White) -

**Recipe No:**  
**R173 - R173a**

## **WHITE BREAD AND ROLLS**

USING LECITEM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	5.000
	Salt	0.100
	LECITEM UNIVERSAL	0.050
	Bakels Instant Active Yeast	0.065
	Water (variable)	3.050
<b>Total Weight</b>		<b>8.265</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 200g (8oz) in above recipe.

**Yield:** 14 loaves scaled at 570g, 165 rolls scaled at 50g.