



Bread and Yeast Compounds - Bread Premixes and Concentrates
Bread & Rolls (White) -

Recipe No:
R120 - R120a

WHITE BREAD

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	FINO BREAD AND ROLL CONCENTRATE	0.500
	Flour	5.000
	BAKELS INSTANT ACTIVE YEAST	0.065
	Water (variable)	2.900
Total Weight		8.465

- 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 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: 15 loaves scaled at 570g