



Bread and Yeast Compounds - Bread Premixes and Concentrates

Recipe No:
R120 - R120f

FISHERMANS BREAD

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	3.600
	FINO MEAL BASE	0.400
	FINO PIE MASH	0.100
	Milk Powder	0.050
	FINO BREAD AND ROLL CONCENTRATE	0.300
	BAKELS INSTANT ACTIVE YEAST	0.060
	Water (variable)	2.400
Total Weight		6.910

- Method:**
1. No time dough.
 2. Place all ingredients in mixing bowl and develop thoroughly.
 3. Dough temperature 30-31°C (86-88°F).
 4. Allow dough to recover 5 minutes.
 5. Scale at 250g and round up.
 6. Pin out to 28cm (11 inch) diameter.
 7. Dock then cut out centre hole.
 8. Prove approximately 30 minutes then bake approximately 10 minutes at 260°C (500°F).
 9. Turn over, spread with butter and add toppings as desired.
- Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast, use 175g (7oz) in above recipe.
- Yield:** 27 loaves @ scaled 250g