



Bread and Yeast Compounds - Bread Premixes and Concentrates

Recipe No:
R135 - R135b

PANA DI CASA

USING BAKELS CRUSTY BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	3.000
	FINO RYE BASE	0.500
	Yeast (compressed)	0.150
	BAKELS CRUSTY BREAD CONCENTRATE	0.065
	Salt	0.080
	ENBE RYE ACID	0.008
	Water (variable)	2.400
Total Weight		6.203

Method: 1. Mix dough until mix through
2. Finished dough temperature 30°C
3. Rest dough for 5-10 minutes
4. Scale and mould as desired
5. Bake at approximately 220°C with steam for approximately 18 minutes then a further 5 minutes with vent open.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast, use 30g (1 1/4oz) in above recipe.