



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

Recipe No:
R170 - R170c

YEAST BUNS

USING LECINTA SPECIAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	4.000
	Sugar	0.400
	Salt	0.060
	LECINTA SPECIAL	0.060
	Masterfat	0.300
	COUNTRY OVEN DOBRIM 90	0.010
	Bakels Instant Active Yeast	0.100
	Water (variable)	2.000

Total Weight	6.930
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- 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 230°C (450°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using Compressed Yeast use 300g (12oz) in above recipe.