



Bread and Yeast Compounds - Bread Premixes and Concentrates

Recipe No:
R120 - R120n

ONION BREAD & ROLLS

USING FINO BREAD AND ROLL CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	2.000
	FINO BREAD AND ROLL CONCENTRATE	0.200
	Black Pepper	0.005
	BAKELS INSTANT ACTIVE YEAST	0.030
	Water (variable)	1.100
2	Olive Oil	0.050
	Brown Sugar	0.120
	Onions (finely chopped)	0.700
Total Weight		4.205

Method:

1. No time dough.
2. Place Group 1 in machine bowl and develop thoroughly.
3. Add Group 2 (refer Notes for preparation), 3 minutes before completely developing dough.
4. Dough temperature 30-31°C (86-88°F).
5. Allow dough to recover for 5 minutes.
6. Scale and mould as desired.
7. Prove then bake at 230°C (445°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

If using Compressed Yeast, use 90g (3 1/2oz) in above recipe.

Prior to proving, top loaves/rolls with Onion Rings and/or Cheese (grated).

To prepare Group 2, place Olive Oil and Brown Sugar in saucepan over heat. Add Onions to heated mixture, while frying, stir occasionally. When Onions are golden brown remove from heat, cool then add to dough as in above method.

Yield: 8 loaves scaled @ 500g, 51 rolls scaled @ 80g.