



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R120 - R120o**

**PANINI 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
	Olive Oil	0.250
	Water (variable)	2.900
<b>Total Weight</b>		<b>8.715</b>

- 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 for 5 minutes.
  5. Scale into 100g (4oz) units, mould up and rest dough units for a further 10 minutes.
  6. Pin dough out to desired thickness.
  7. Prove, then lightly bake at 180°C (356°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Steam during baking for 1 minute.

**Yield:** 87 units scaled at 100g (4oz).