



## CATEGORY

Breads, Rolls & Pastry

# BUTTER SANDWICH

## INGREDIENTS

### Group 1

Ingredient	KG
Sugar	0.060
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
BUTTA BUTTEROILS SUBSTITUTE	0.040
Salt	0.020
Milk Powder	0.030
Bread Flour	1.000
Chilled Water	0.560
LECITEM SUPREME	0.008
<b>Total Weight: 1.728</b>	

## METHOD

1. Place all ingredients in mixing bowl, mix into a well develop dough.
2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces.
3. Place into prepared greased baking tins. Proof for about 90 minutes at 35°C, 75% relative humidity.
4. Bake at 210°C for approximate 25 minutes.