



CATEGORY

Breads, Rolls & Pastry

SANDWICH BREAD

INGREDIENTS

Group 1

Ingredient	KG
Bread Flour	2.000
Water	1.170
Sugar	0.080
Salt	0.036
Yeast (instant)	0.020
MONOFRESH SUPER	0.020
LECINTA 200 NOBRO	0.004
Total Weight:	3.330

Group 2

Ingredient	KG
ROTITEX	0.080
Total Weight:	0.080

METHOD

1. No time dough, use Spiral mixer.
2. Dough temperature required : 30-31°C.
3. Mix Group 1 for 2 minutes.
4. Add in Group 2 and mix for further 12 minutes.
5. Mixer or until dough is developed well.
6. Allow recovering for 5 minutes.
7. Scale 350 g dough weight (for open top) and rounding, rest further for 5 minutes and mould to desired shape.
8. Prove to height and bake at 220±5°C for 20-25 minutes.