

SANDWICH BREAD

INGREDIENTS

Group 1

Ingredient	KG
Bread Flour	1.000
Sugar	0.060
MASTER FAT	0.040
Salt	0.018
LECITEM UNIVERSAL	0.010
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Chilled Water	0.580
Total Weight: 1.718	

METHOD

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



CATEGORY

Breads, Rolls & Pastry