



Bread & Rolls - Bread

**Recipe No:**

**R1936 - R1936001/2011**

**MULTIGRAINS BREAD**

USING LECITEM PUMPABLE S

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.300
	BAKELS 8 GRAIN BASE	0.250
2	Bread Flour	0.750
	Chilled Water	0.280
	Honey	0.040
	LECITEM PUMPABLE-S	0.025
	Milk Powder	0.020
	BUTTA BUTTEROILS SUBSTITUTE	0.020
	Brown Sugar	0.020
	Salt	0.016
	BAKELS INSTANT ACTIVE DRIED YEAST	0.010
	Calcium Propionate	0.004
<b>Total Weight</b>		<b>1.735</b>

- Method:**
1. Presoak Group 1 for at least 3 hours.
  2. Add all the ingredients in Group 2 and mix into a well developed dough.
  3. Allow dough to rest for 10 minutes before process.
  4. Scale 350 g dough and mould into desired shape, give approximate 50 minutes proofing at 35°C and 75% relative humidity.
  5. Bake at 200°C for 25 minutes.