



Bread & Rolls - Bread

Recipe No:

R1936 - R1936005/2011

BUTTER SANDWICH

USING LECITEM PUMPABLE S

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Bread Flour	1.000
	Chilled Water	0.500
	Sugar	0.080
	Eggs	0.080
	BUTTA BUTTEROILS SUBSTITUTE	0.070
	BUTTA VANILLA	0.030
	Milk Powder	0.030
	LECITEM PUMPABLE-S	0.025
	Salt	0.018
	BAKELS INSTANT ACTIVE DRIED YEAST	0.015
Total Weight		1.848

- Method:**
1. Place all ingredients in mixing bowl, mix into a well develop dough.
 2. Allow dough to rest for 15 minutes, scale dough into 45 g each, mould into round shape and place two pieces in one bakingtins of 15x5x6.5 cm.
 3. Before baking, cut top lightly, egg wash and pipe Butta Butteroils Substitute and sprinkle castor sugar.
 4. Bake at 200°C for approximate 20 minutes.