



Bread & Rolls - Bread

**Recipe No:**

**R2187 - R2187001/2011**

## **MULTIGRAINS BREAD & BUNS**

USING MONOFRESH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Bread Flour	0.750
	Water	0.300
	Chilled Water	0.280
	BAKELS 8 GRAIN BASE	0.250
	BUTTA BUTTEROILS SUBSTITUTE	0.060
	Honey	0.040
	Milk Powder	0.020
	Salt	0.018
	MONOFRESH	0.006
	BAKELS INSTANT ACTIVE DRIED YEAST	0.002
	LECITEM PUMPABLE-S	0.002
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	<b>Total Weight</b>	<b>1.727</b>

- Method:**
1. Presoak Group 1 for at least 3 hours.
  2. Add all the ingredients in Group 2 and mix into a well develop dough.
  3. Allow dough to rest 10 minutes before process.
  4. Scale 50, 100, 150 g dough and mould into desired shape.
  5. Proof for approximate 50 minutes proofing at 35°C and 75% relative humidity.
  6. Egg wash and top with grated cheese before baking.
  7. Bake at 200°C for 15 minutes.