



Bread & Rolls - Bread

Recipe No:

R3927 - R3927001/2011

TIGER SKIN BREAD

USING BAKELS 8 GRAINS BASE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	1.700
	Chilled Water	0.750
	BAKELS 8 GRAIN BASE	0.300
	Water	0.300
	BUTTA BUTTEROILS SUBSTITUTE	0.080
	Brown Sugar	0.060
	LECITEM PUMPABLE-S	0.040
	Salt	0.020
	Yeast	0.020

Total Weight	3.270
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- Method:**
1. No time dough, place all ingredients in the machine bowl and develop thoroughly.
 2. Dough temperature 29-31°C, allow dough to recover 5 minutes.
 3. Scale and mould as designed.
 4. Proof and then bake at 210°C.