



Bread & Rolls -

Recipe No:

R1914 - R1914001/2012

WHITE SANDWICH BREAD

USING QUANTUM UNIVERSAL

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	QUANTUM UNIVERSAL	0.020
	Bread Flour	2.000
	BAKELS INSTANT ACTIVE DRIED YEAST	0.020
	Salt	0.036
	Sugar	0.080
	Water	1.240
2	BAKELS CREMFAT	0.080
Total Weight		3.476

Method:

1. Place Group 1 into mixing bowl and mix for 8 minutes.
2. Add in Group 2 and mix for further 4 minutes or until the dough is well developed.
3. Dough temperature required is 30-31°C.
4. Allow dough to rest for 5 minutes.
5. Scale 350gm of dough (for open top) and 450 gm of dough (for sandwich), mould into desired shape and rest for further 5 minutes.
6. Prove to the height.
7. Bake at 220 °C for approximately 25 minutes