



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
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	<b>Total Weight</b>	<b>3.476</b>

- 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