

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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| | 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