



Bread & Rolls - Bread

Recipe No:

R3953 - R3953001/2013

WHOLE WHEAT BREAD

USING BAKELS WHOLE WHEAT BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS WHOLE WHEAT BREAD MIX	2.000
	BAKELS INSTANT ACTIVE DRIED YEAST	0.020
	Water	1.120
Total Weight		3.140

- Method:**
1. Place Group 1 into mixing bowl and mix for 12 minutes or until the dough is well developed.
 2. Allow dough to rest for 8 – 10 minutes.
 3. Scale and mould 500gm of dough into desired shape (open top and sandwich).
 4. Prove the dough at 37°C and humidity 75.
 5. Bake the dough at 220°C