



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
<b>Total Weight</b>		<b>3.140</b>

- 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