



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# BAKELS 10% PANINI PREMIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Cake flour	5.000
BAKELS 10% Panini Premix	0.500
Yeast	0.200
Water	3.760
Sunflower Oil	0.048
<b>Total Weight:</b>	<b>9.508</b>

## METHOD

Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover, knockback after 30 mins, 60 minutes and process after 90mins. Turn dough gently onto a dusted table and cut as required. Transfer pieces onto a baking tray with silicon paper on it. Bake at 240°C for +/-35 minutes with steam at start of baking.