



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

WHITE BREAD FULL MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
White Bread Flour	12.500
Bakels Instant Dried Yeast	0.084
Water	7.500
Total Weight:	20.084

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale as required. First proof 10 minutes. Mould as required. Final proof \pm 40 minutes. Bake at \pm 230°C with steam at start of baking.

(Wet Yeast - 0.250kg can be used as a substitute for Bakels Instant Dried Yeast)