Bakerine Bread Improver: Base Recipe

INGREDIENTS

Stage 1

21081	Superb Bakers Flour	5.000kg
100224	Iodized Salt	0.100kg
105371	Bakerine Improver	0.025kg
112214	Vital Wheat Gluten optional	0.050kg
106162	Canola Oil	0.050kg

Stage 2

105647	Compressed Yeast	0.175kg
Water	Variable	3.000L

METHOD

1. Using spiral mixer place stage 1 ingredients into mixer. Then add stage 2.
2. Mix on 1st speed for 2 minutes
3. Mix on 2nd speed for 8 – 12 minutes or until the dough is well developed.
4. Achieve a finished dough temperature of 28 – 30°C
5. Rest for 10 minutes
6. Scale into desired weights
7. Rest for a further 10 – 20 minutes
8. Mould into desired shape.
9. Prove until desired height is reached. Proofer settings 38°C @ 75 – 80% RH
10. Bake at 220° - 230°C for 30 – 35 minutes. Use steam in initial stages of baking.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.