Bas Light: Base recipe

INGREDIENTS

Stage 1

36360	Superb Bakers Flour	5.000kg
100224	Salt	0.100kg
103950	HP Super Bake Improver	0.050kg
106145	Canola Oil	0.050kg

Stage 2

105647	Compressed Yeast	0.175kg
Water variable		2.900L

Stage 3

105297	Bas Light	0.207kg

METHOD

1. Place stage 1 ingredients into spiral mixer.
2. Add stage 2 to mixing bowl.
3. Mix on 1st speed for 2 minutes.
4. Mix on 3rd speed for 8 – 12 minutes or until the dough is well developed.
5. Add stage 3 in the last 3 – 4 minutes of mixing, mix until the dough has fully developed.
6. Ideal dough temperature is 28 - 30ºC
7. Rest for 5 – 10 minutes.
8. Scale as desired.
9. Rest for a further 10 – 40 minutes
10. Mould into desired shape.
11. Prove to desired height. Proofer settings 38ºC @ 75 – 80% RH



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