

BAKELS MULTISEED BREAD MIX

METHOD

Group A

Ingredient	KG
BAKELS MULTISEED BREAD MIX	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
Water (cold)	0.525
Total Weight: 1.535	

DESCRIPTION

Use : Hook 1. Pour all ingredients into mixing bowl. 2. Mix the dough at low speed for 3 minutes, then increase to fast speed for 6 minutes or until the dough is well developed. 3. Dough temperature should be between 26°C and 28°C. 4. Scale 225gm of the dough and mould into round. 5. Shapes and dip sunflower seeds. Put 2 dough into bread mould 6. Prove the dough at 35°C with 80% humidity for approximately 100 minutes. 7. Bake at 210°C (top heat) , 190°C (bottom heat). 8. Steam 1 time. 9. Bake for approximately 30 minutes. Cara-cara Guna : Hook 1. Masukkan semua bahan ke dalam mangkuk aduan. 2. Bancuh semua ramuan selama 3 minit kelajuan perlahan dan kemudian 6 minit pada kelajuan tinggi atau sehingga di h sehati. 3. Suhu doh 26°C and 28°C. 4. Skala doh 225 gm bentuk doh dalam bentuk bulat. 5. Celupkan doh dengan biji bunga matahari dan masukkan 2 keping doh ke dalam acuan roti. 6. Pukti doh pada suhu 35°C dengan 80% humidity kelembapan selama 50 minit . 7. Bakar suhu 210°C (atas), 190°C (bawah). 8. Stim 1 kali. 9. Bakar selama lebih kurang , 30 minit.