

BAKELS WHEAT BRAN BREAD MIX

METHOD

Group A

Ingredient	KG
BAKELS WHEAT BRAN BREAD MIX	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.012
Water (cold)	0.580
Total Weight: 1.592	

Group B

Ingredient	KG
FINO SHORTENING	0.050
Total Weight: 0.050	

DESCRIPTION

Use : Hook 1. Pour the ingredients in Group A into a mixing bowl and mix for 3 minutes at low speed. 2. Add in Group B and mix for a further 6 minutes, or until the dough is well developed. The dough temperature should be between 26°C and 28°C. 3. Scale 450g of the dough and mold it into desired shapes. 4. Proof the dough at 35°C with 80% humidity for approximately 100 minutes. 5. Bake at 210°C (top heat) and 190°C (bottom heat). 6. Steam once during baking. 7. Bake for approximately 30 minutes. Cara-cara Guna : Hook 1. Tuangkan bahan-bahan dalam Kumpulan A ke dalam mangkuk pencampuran dan kacau selama 3 minit pada kelajuan rendah. 2. Masukkan Kumpulan B dan campurkan selama 6 minit lagi, atau sehingga adunan berkembang dengan baik. Suhu doh hendaklah antara 26°C dan 28°C. 3. Skala 450g adunan dan acuan ke dalam bentuk yang dikehendaki. 4. Bukti doh pada suhu 35°C dengan kelembapan 80% selama kira-kira 100 minit. 5. Bakar pada suhu 210°C (haba atas) dan 190°C (haba bawah). 6. Wap sekali semasa membakar. 7. Bakar selama kira-kira 30 minit.