

BUTTER SANDWICH

CATEGORY

Breads, Rolls & Pastry

INGREDIENTS

Group 1

Ingredient	KG
Sugar	0.060
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
BUTTA BUTTEROILS SUBSTITUTE	0.040
	0.020
Milk Powder	0.030
Bread Flour	1.000
Chilled Water	0.560
LECITEM SUPREME	0.008
	4 700

Total Weight: 1.728

METHOD

- 1. Place all ingredients in mixing bowl, mix into a well develop dough.
- 2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces.
- 3. Place into prepared greased baking tins. Proof for about 90 minutes at 35°C, 75% relative humidity.
- 4. Bake at 210°C for approximate 25 minutes.