



CHEESE BREAD

INGREDIENTS

Group A1

Ingredient	KG
Bread Flour	1.000
Sugar	0.200
Salt	0.010
<u>BAKELS INSTANT ACTIVE DRIED YEAST</u>	0.020
Water	0.400
Eggs	0.100
<u>LECITEM UNIVERSAL</u>	0.010
Total Weight:	1.740

Group A2

Ingredient	KG
<u>BAKELS BUTTA BLENDS</u>	0.100
<u>BACOM A100</u>	0.010
Total Weight:	0.110

Group A3

Ingredient	KG
Cheddar Cheese	0.200
Total Weight:	0.200



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Breads, Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Crusty Bread, Occasion Bread

METHOD

1. Blend all ingredients A1 at low speed for 1min and continue at medium speed for 10min.
2. Add all ingredients A2 and continue mixing on medium speed for 2min.
3. Let the dough rest for 60mins before portioning 60gm. Shape the bread in long and arrange it on the baking tray.
4. Let the dough proof at 40°C in room temperature for 60mins. Sprinkle ingredient A3 before enter the oven then baked at 180°C for 15 - 20min.