



GARLIC BREAD

INGREDIENTS

Group A1

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

Group A2

Ingredient	KG
BAKELS BUTTA BLENDS	0.100
BACOM A100	0.010
Total Weight:	0.110

Group A3

Ingredient	KG
White Sesame Seeds	0.100
Total Weight:	0.100



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry, Breads,
Rolls, Pastry



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Ocassion Bread

Group A4

Ingredient

Apito Garlic Spread

KG

0.200

Total Weight: 0.200

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 dough in oval and arrange it on the baking tray.
4. Let the dough proof at 40°C in room temperature for 60mins. Egg wash and sprinkle ingredient (A3) then baked at 200°C for 25mins then let it cool.
5. Spread ingredient (A4) on the bread and it is ready to served.