

# HUGE EGG BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Bread Flour	1.000
Eggs	0.400
Sugar	0.240
UHT Fresh Milk	0.200
BUTTA BUTTEROILS SUBSTITUTE	0.150
BAKELS INSTANT ACTIVE DRIED YEAST	0.017
Milk Powder	0.040
BACOM A100	0.010
	0.009
LECITEM SUPREME	0.006
<b>Total Weight: 2.072</b>	

## METHOD

1. Place all ingredients in mixing bowl, mix well into a well develop dough.
2. Rest in chiller for 90 minutes.
3. After recover, divide dough into 300 g each. Mould round and place onto prepared greased baking tray.
4. Proof for about 90 minutes at 35°C , 75% relative humidity.
5. Bake at 180°C for approximate 20 minutes with stronger bottom heat.



## CATEGORY

Breads, Rolls & Pastry