

# PANINI BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Bread Flour	1.000
Water	0.590
	0.016
LECITEM UNIVERSAL	0.008
BAKELS INSTANT ACTIVE DRIED YEAST	0.008
<b>Total Weight:</b>	<b>1.622</b>

### Group 2

Ingredient	KG
Olive oil	0.050
<b>Total Weight:</b>	<b>0.050</b>

## METHOD

1. Place all ingredients in Group 2 in a mixing bowl. Mix for 2 minutes.
2. Then add in Group 2.
3. Develop dough as usual.
4. Ferment dough for 30 minutes.
5. Divide into 150 g each, rounded and rest for 15 minutes.
6. Mould oblong and place onto a baguette tray.
7. Give 3/4 proof ( approximate 70 minutes).
8. Bake at 250°C then reduce to 210°C for 12 minutes.

Notes: Best served warm, filled with mayonnaise, fresh lettuce, chopped cooked ham, sliced tomatoes and green bell pepper.



## CATEGORY

Breads, Rolls & Pastry