

# SANDWICH BREAD

## INGREDIENTS

### Group 1

| Ingredient                 | KG    |
|----------------------------|-------|
| Bread Flour                | 2.000 |
| Water                      | 1.170 |
| Sugar                      | 0.080 |
|                            | 0.036 |
| Yeast (instant)            | 0.020 |
| MONOFRESH SUPER            | 0.020 |
| LECINTA 200 NOBRO          | 0.004 |
| <b>Total Weight: 3.330</b> |       |

### Group 2

| Ingredient                 | KG    |
|----------------------------|-------|
| ROTITEX                    | 0.080 |
| <b>Total Weight: 0.080</b> |       |

## METHOD

1. No time dough, use Spiral mixer.
2. Dough temperature required : 30-31°C.
3. Mix Group 1 for 2 minutes.
4. Add in Group 2 and mix for further 12 minutes.
5. Mixer or until dough is developed well.
6. Allow recovering for 5 minutes.
7. Scale 350 g dough weight ( for open top) and rounding, rest further for 5 minutes and mould to desired shape.
8. Prove to height and bake at 220±5°C for 20-25 minutes.



## CATEGORY

Breads, Rolls & Pastry