



## CATEGORY

Breads, Rolls & Pastry

# WHITE SANDWICH BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
QUANTUM UNIVERSAL	0.020
Bread Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
	0.036
Sugar	0.080
Water	1.240
<b>Total Weight: 3.396</b>	

### Group 2

Ingredient	KG
BAKELS CREMFAT	0.080
<b>Total Weight: 0.080</b>	

## METHOD

1. Place Group 1 into mixing bowl and mix for 8 minutes.
2. Add in Group 2 and mix for further 4 minutes or until the dough is well developed.
3. Dough temperature required is 30-31°C.
4. Allow dough to rest for 5 minutes.
5. Scale 350gm of dough (for open top) and 450 gm of dough (for sandwich), mould into desired shape and rest for further 5 minutes.
6. Prove to the height.
7. Bake at 220 °C for approximately 25 minutes