

## www.bakelsingapore.com.sg

# **BUTTER SANDWICH**

### **INGREDIENTS**

#### Group 1

KG
0.060
0.010
0.040
0.020
0.030
1.000
0.560
0.008
Total Weight: 1.728

#### METHOD

1. Place all ingredients in mixing bowl, mix into a well develop dough.

2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces.

3. Place into prepared greased baking tins. Proof for about 90 minutes at 35°C, 75% relative humidity.

4. Bake at 210°C for approximate 25 minutes.



Breads, Rolls & Pastry