BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg

HI-FIBER SOFT BREAD

CATEGORY

Breads, Rolls & Pastry

INGREDIENTS

Group 1

Ingredient	KG
GOLIATH GRAHAM BREAD MIX	0.300
Water	0.400
	Total Weight: 0.700

Group 2

Ingredient	KG
Bread Flour	0.700
Brown Sugar	0.060
BUTTA BUTTEROILS SUBSTITUTE	0.050
Honey	0.040
LECITEM PUMPABLE-S	0.020
BAKELS INSTANT ACTIVE DRIED YEAST	0.012
Salt	0.012
MONOFRESH	0.006
Chilled Water	0.220
	Total Weight: 1.120

METHOD

1. Presoak Group 1 for at least 3 hours.
2. Add all the ingredients in Group 2 and mix into a well develop dough.
3. Allow dough to rest for 10 minutes.
4. Scale 50, 100, 150 and 400 g of dough and mould into desired shape.
5. Give approximate 50 minutes proofing at 35°C and 75% relative humidity.
6. Egg wash and top with grated Cheese before baking.
7. Bake at 200°C for 15 minutes.