BAKELS
BAKERY INGREDIENTS SINCE 1904

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SOY AND LINSEED BREAD

CATEGORY

Breads, Rolls & Pastry

INGREDIENTS

Group 1

Ingredient	KG
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.100
Bread Flour	1.000
Oil	0.020
BAKELS SOY & LINSEED BREAD CONCENTRATE	1.000
	Total Weight: 3.140

METHOD

1. Mix all ingredients for 11 minutes or until the dough is well developed.
2. Allow dough to rest for 8 - 10 minutes.
3. Scale and mould 450 gm or 350 gm of dough into desired shapes.
4. Prove the dough at 37ºC and humidity 75.
5. Bake the dough.