



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

BAKELS 10% PANINI PREMIX

INGREDIENTS

Group Ingredients

Ingredient

Cake flour

BAKELS 10% Panini Premix

Yeast

Water

Sunflower Oil

KG

5.000

0.500

0.200

3.760

0.048

Total Weight: 9.508

METHOD

Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover, knockback after 30 mins, 60 minutes and process after 90mins. Turn dough gently onto a dusted table and cut as required. Transfer pieces onto a baking tray with silicon paper on it. Bake at 240°C for +/-35 minutes with steam at start of baking.