



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS MOSBOLLETJIE BUTTER BREAD

OVERVIEW

(Recipe makes 4 loaves)

INGREDIENTS

Group I

Ingredient

Bread Flour

SB 10% Butter Bread

Yeast (Wet)

Water

KG

2.000

0.200

0.040

1.100

Total Weight: 3.340

METHOD

1. Place all ingredients into the mixing bowl.
2. Mix until fully developed. Mixing time depends on type of mixer used.
3. Dough temperature 28? – 30?C.
4. Scale 1 400g per head and mould in a bun divider.
5. Place 10 pieces of the moulded dough next to each other in each greased bread tin.
6. Proof for 50 minutes in the prover.
7. Bake at 230?C for 30 minutes.
8. Remove from the bread tins and glaze with melted butter.