




**DISPLAY
CONDITIONS**

Ambient


CATEGORY
Bakery

SB 10 % BUTTER BREAD

INGREDIENTS

Group 1

Ingredient

Bread Flour

SB 10% Butter Bread

Yeast

Water

KG

2.000

0.200

0.040

1.100

Total Weight: 3.340

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required first proof 10 minutes. Mould as required. Final proof ±50 minutes. Bake at ±240°C with steam at start of baking.