



CATEGORY

Bakery, Industry



**FINISHED
PRODUCT**

Bread

SWEDISH T-BREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.250	71.00
Water	1.000	57.00
<u>Bakels Potatobread</u>	0.500	29.00
Sugar	0.200	11.00
<u>Margarine</u>	0.200	11.00
<u>Bakels Dry Yeast</u>	0.040	2.30
Total Weight: 3.190		

METHOD

- 1: Weigh all the ingredients in a dough mixer.
- 2: Run the dough smoothly, about 4 minutes 4 minutes quickly.
- 3: Weigh up to breaks or pieces of suitable sizes.
- 4: Put on a plate immediately and ferment them and then flatten them, feel free to nibble them, or run them out in a
- 5: When the teacakes are raised to a suitable size, bake them at 220-230 C for 6-7 minutes