

Bread & Rolls using Universal Brown (with sugar)

Ingredients:

	kg
Universal Brown	32.000
Salt	0.580
Sugar	0.460
Andrew Shortening	0.660
Yeast	1.000
Improver (Votex)	0.640
Water (approx)	18.000

Method:

- Mixing:
 - Tweedy(high speed) - 2 min 15 secs
 - Spiral - 3 min slow, 7 min fast
 - Planetary - 3 min slow, 8 min fast
- Finished dough temperature 78-80°F/25-26°C
- When using this recipe for tinned bread, half the amount of improver and omit the sugar.
- Crusty bread and rolls give steam injection in oven and omit fat.