

BASIC RECIPE

BAPS AND SOFT ROLLS

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bakers Grade/Bread Flour	32.000	70	0	<ul style="list-style-type: none"> • Mixing Time: Conventional Mixer – 10-15 mins on middle speed Spiral Mixer – 2 mins on slow speed and 6 mins on fast speed High Speed Mixer – 2-3 mins (11 watt hours per kilo of dough) • Dough Temperature: 27°C (80°F) • Bulk Fermentation: Not required. • Prover Conditions: 40°C (104°F) R.H. 85% • Proof Time: 45-60 mins • Oven Conditions: 230-250°C (450-485°F) • Baking Time: 10-15 mins for 60g (2oz) units. <p><i>* These will fluctuate according to local conditions. Flour grade and different processing plant.</i></p>
Softie	3.200	7	0	
Yeast (approx)*	1.250	2	14	
Water (approx)*	17.400	38	0	
Total	53.850	117	14	

WHOLEMEAL BAPS AND SOFT ROLLS			
RECIPE	kg	lb	oz
Wholemeal Flour	32.000	70	0
Softie	3.200	7	0
Yeast (approx)*	1.250	2	14
Water (approx)*	17.400	38	0
Total	53.850	117	14

FOR HAMBURGER ROLLS OR HOT DOG ROLLS

Add 3% sugar, and make up as per basic recipe.

FOR ICED BUNS

Add 10% sugar and make up as per basic recipe. Once cool, top with Macphie 5th Avenue Icing.

FOR FRUIT LOAVES AND TEACAKES

Add 10% sugar and 12.8kg of fruit and make up as per basic recipe.

FOR CREAM FINGER BUNS/COOKIES

Add 10% sugar and make up as basic recipe. Once cool, cut and fill with Mactop and top with Macphie 5th Avenue Icing.

FOR PIZZA BASES

Make up as per basic recipe. Add herbs if required and shape.

FOR MARBLED TEAR & SHARE LOAVES

Add 10% sugar and make up as per basic recipe. Add Macphie Bake Stable Filling as desired and shape.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue.

However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

Macphie of Glenberrie accept no responsibility for products produced as a result of this suggestions sheet.