

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019374
Revision:	4
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Created By:	4390
Document reviewed	

## 10000238 - Softie® - TIS

**Product Name:** **SOFTIE®**

**Ref Number:** **10000238**

**Pack Size:** **12.5kg Carton**

**Product Information:** **SOFTIE®** is an extremely versatile paste concentrate which makes a wide range of lean and enriched fermented products simply with the addition of flour, yeast and water. Normally added at 10%, Softie® is a cost-effective way to offer diversification of your product range. For example, Softie® can make baps and soft rolls, finger and hamburger buns, flat breads, pizza bases and can be used with wholemeal flour.

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

### Recipe: Standard Soft Roll

#### Kg

32.000 Bakers Grade Bread Flour  
 3.200 **SOFTIE®**  
 1.250 Yeast\*  
 17.400 Water\*

### Recipe 2: Finger/Hamburger Buns

#### Kg

32.000 Bakers Grade Bread Flour  
 3.200 **SOFTIE®**  
 1.250 Yeast\*  
 17.400 Water\*  
 1.600 Sugar

### Recipe 3. Bun Goods

#### Kg

32.000 Bakers Grade Bread Flour  
 3.2 **SOFTIE®**  
 3.200 Sugar  
 2.400 Yeast  
 17.000 Water

### Recipe 4: Flat breads/Pizza Dough

#### Kg

30.000 Bakers Grade Bread Flour  
 3.000 **SOFTIE®**  
 0.900 Yeast\*  
 18.000 Water\*

### Recipe 5: Wholemeal Baps & Soft rolls

#### Kg

32.000 Wholemeal Flour  
 3.200 **SOFTIE®**  
 1.250 Yeast\*  
 20.000 Water\*

- **Method:**
- Mix together ingredients for 10-15 minutes on middle speed (conventional mixer) or 2 minutes on slow speed and 6 minutes on fast speed (spiral mixer). The temperature of the dough should be 27°C
- Process immediately as required
- Prove at 40°C 85% R.H. for 45-60minutes
- Bake at 230-250°C for 10-15minutes

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### **Pizza/Flatbread Dough**

- Mix together ingredients for 10-15 minutes on middle speed (conventional mixer) or 2 mins on slow speed and 6 minutes on fast speed (spiral mixer).
- Split dough into desired size: 300g for medium pizza, 60g for Calzone
- Ball up and allow to rest for 10 minutes
- Flatten in pizza/flatbread shape, top as desired and bake at 230°C-250°C as required

### **Notes:**

\*These will fluctuate according to local conditions, flour grade and processing plant