



Bread & Rolls - Grain - Grain Tin Breads & Grain Rolls

Recipe No:
R105 - R105c

FARMHOUSE BREAD

USING [HERCULES ROLL MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|--------------|-----------------------------|-----------|-------|
| | HERCULES ROLL MIX | 4.000 | 100% |
| | Rolled Oats | 0.400 | 10% |
| | Wheatgerm | 0.150 | 3.75% |
| | Molasses | 0.200 | 5% |
| | BAKELS INSTANT ACTIVE YEAST | 0.065 | 1.6% |
| | Water (variable) | 2.320 | 58% |

Total Weight **7.135**

- Method:**
1. No time dough.
 2. Place all ingredients in machine bowl and develop thoroughly.
 3. Dough temperature 30-31°C.
 4. Allow dough to recover 5 minutes.
 5. Scale and mould round.
 6. Flatten slightly and dock.
 7. Place on floured tray, flour top of dough, prove then bake at 220°C.
 8. After 10 minutes baking, turn loaves over to obtain a hearth baked appearance.

Notes: If using Compressed Yeast, use 200g in above recipe.

Yield: 17.5 rounds Cobs scaled at 400 g.