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## 10000242 - Superdough - TIS

**Product Name:** SUPERDOUGH

**Ref Number:** 10000242

**Pack Size:** 12.5Kg Carton

**Product Information:** SUPERDOUGH is an enriched ferment concentrate, enhanced with egg yolk and sugar, which makes enriched fermented dough products such as Chelsea and Belgian Buns, Danish Pastries, Stollen etc. This product does not require bulk fermentation.

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

### Recipe:

#### Kg

10.000 Strong bread flour

3.250 SUPERDOUGH

0.750 Yeast

5.000 Water

### Method:

- Mix in a conventional mixer on middle speed for 15-20 minutes or in a spiral mixer for 3 minutes on slow speed and 8-10 minutes until dough is formed
- The temperature of the dough should be 26-28°C. Add any fruit required and mix through on slow speed
- Process dough immediately as required
- Prove at 40°C, 85%R.H. for 60 minutes
- Bake at 200°C as required