

Breads & Rolls with Stuarts Brown

Ingredients:

	kg
Stuarts Brown	32.00
Salt	0.580
Sugar	0.460
Andrew Shortening	0.660
Yeast	1.000
Improver	0.640
Water	18.000

Method:

- Mixing:
 - Tweedy - 2 min 15 secs (high speed)
 - 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.