



Fibremalt Breads & Rolls

Ingredients:

	kg
Fibremalt	32.000
Salt	0.640
Fat (Shortening)	0.640
Yeast	0.900
Improver (2%) (Voltex)	0.640
Water (Approx.)	17.500

Method:

- Finished dough temperature 70-73°F/21-22°C
- When using this recipe for tinned bread, half the amount of improver
- Crusty bread and rolls give steam injection in oven and omit fat
- To make beer (stout) bread replace 50% of water level in recipe