

Super Soft, Super Versatile, Super Profitable!

SuperDough produces the ultimate enriched fermented products. This enrichment is not only dependent on vegetable oil and sugar but, unusually for this type of product, egg yolk as well.

The **SuperDough** is perfect for traditional enriched ferments such as London, Bath, Chelsea and Belgian Buns and also for seasonal lines – Stollen, Easter and Mince meat strudels.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Strong Bread Flour	16.000	35	4	Mixing Time: • Conventional Mixer - 15-20 minutes on middle speed or until fully developed. Spiral Mixer - 3 minutes on slow speed and 8-10 minutes on fast speed or until fully developed. • Dough Temperature: 26-28°C (79-82°F). • Divide and rest for a further 10 minutes before processing. • Prover Conditions: 40°C (104°F) 85% R.H. • Proof Time: Approximately 50-60 minutes. • Oven Conditions: 200C (400°F) • Baking Time: Approximately 10-40 minutes depending on articles being made.
SuperDough	5.200	11	7	
Yeast (approx)	1.200	2	10	
Water (approx)	8.000	17	10	
Total	30.400	66	15	

NOTES:

- Dough will appear soft initially but will firm up sufficiently once full development has been given.
- To prevent drying out of the crumb in fruited doughs, use fruit that has been soaked for 10 minutes in warm water and then thoroughly drained through a sieve. Mix fruit into dough briefly at the end of the mixing, rest for ten minutes then process as desired.
- For laminated dough to produce American Danish pastries, best results will be obtained if the dough is retarded for a minimum of 1 hour prior to final processing and make up.
- Divide the dough into manageable chunks and rest for 10-15 minutes before layering with 200g of **Danish Pastry Margarine** to every 1kg of dough.
- Give the dough at least 2 x half turns without resting in between and place, covered, in a retarder for at least 2 hours.
- Give the dough a final half turn, then sheet out dough to desired thickness for processing as desired.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.