



"Serving Suggestion"

WHITE TIN BREAD

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	16.000
Salt	0.288
Clean Label Multi-Purpose Improver	0.160
Shortening	0.160
Yeast	0.448
Water	9.600
Total	26.000

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Dough temperature	27-29°C (80-84°F.)	

1. After mixing to form a dough divide immediately and mould round
2. Rest covered for 5-10 minutes, mould to required shape
3. Place into greased baking tins
4. Transfer into prover
5. Bake

TEMPERATURE AND TIMES

Proving time	50-55 minutes (dry proof)
Bake temperature	240°C (465°F.) with steam
Bake time	35-40 minutes (large)
	25-30 minutes (small)