

Classic White Sandwich Loaf



Deliciously soft white bread that is perfect for toasts and sandwiches.



SERVING SIZE
4 x 440g loaf



SERVING SUGGESTION

Toast sliced loaves and serve with butter and jam for a quick breakfast fix.



INGREDIENTS

Item	g	%
White bread flour	1,000.00	100%
Water (at 12°C)	600.00	60%
Salt	18.00	1.8%
Saf-instant® Gold yeast	15.00	1.5%
Sugar	80.00	8%
Margarine / Fat	50.00	5%
Magimix® Green bread improver for volume and tolerance	5.00	0.5%
Magimix® Softness	5.00	0.5%
Total	1,773.00	

FEATURED PRODUCTS



PRE-PREPARATION

1. Grease the 4 pieces of 450g loaf tins.

PREPARE THE DOUGH

1. Add all ingredients into the mixer including the water.
2. Mix for 3 mins on low speed and 6 mins on high. The final dough temperature should be 26 - 28°C.
3. Round up the dough on the table. Cover and leave it to rest for 5 mins.
4. Divide the dough into 440g pieces x 4. Cover and let it rest for 5 mins.

SHAPING

1. Flatten the piece of dough and roll up like a sausage/swiss roll and place each piece into the pre-greased tins.
2. Fermentation: Proof the dough at 32°C and 85 - 90% relative humidity, until it reaches 3 times of its original size (approx. 90 mins).
3. **For closed top loaves:** Proof to 1.5 cm below the top of the tin.
For open top loaves: Proof to 2 cm above the top of the tin.
4. For open top loaves, you can flour and score the dough if required.

BAKING

1. Bake for 20 - 25 mins at 200°C in a convection oven.
2. Remove from oven and cool the loaves on a wire tray.

Slice your loaves only when the core temperature is less than 30°C to ensure a more desirable outcome.



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