



## PANE BIANCO



<b>FOR THE DOUGH</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>In grams</b>	<b>In Cups</b>			
Flour	220 g	1 + ½ cup	5.94	8.8	Dough
Salt	4 g	½ + ¼ tsp	1	1	
Yeast	4 g	1 + 1/8 tsp	1.4	1.4	
Improver	2 g	1 tsp	1.5	1.5	
Gluten	3 g	1 tsp	4	4	Filling
Milk Powder	15 g	1 tbsp	5.85	6.42	
Water	70-75 g	1/3 cup	1.5	1.5	
Milk	50 g	3 tbsp	2.9	3.1	
Olive Oil	20 g	1+1/2 tbsp	7	12.2	
<b>TOTAL</b>			<b>₹ 32.09</b>	<b>39.92</b>	<b>INSTRUCTIONS</b>
<p><b>METHOD</b></p> <ol style="list-style-type: none"> <li>1. Pre-heat the oven at 200°C (<b>OTG mode: upper rod + lower rod + fan</b>).</li> <li>2. In a bowl, take all the dry ingredients and add milk and water to form a dough. Add olive oil after the gluten has formed and knead again to make a soft dough.</li> <li>3. Keep it for first fermentation for 30 minutes.</li> <li>4. Now take out the dough, transfer it on the counter and degas it. Roll it in the shape of a rectangle and spread the fillings on it leaving some gap from the edges and then lengthwise roll it into a log shape sealing the edges with your fingers.</li> <li>5. Now milk wash the top side and make a 1/2 cm deep cut lengthwise, leaving just the edges.</li> </ol>					<p>Tuck the ends of the dough while shaping tightly so that it does not open later.</p>
					<b>OVEN TEMPERATURES</b>
					<p><b>OTG</b> 200°C (upper rod + lower rod)</p> <p><b>DECK OVEN</b> Upper temperature – 200°C Lower temperature – 200°C</p> <p><b>UNOX</b></p>



<ol style="list-style-type: none"> <li>6. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "8" and pinch the ends together to seal.</li> <li>7. Keep it for final proofing for about 20-30 minutes or till it doubles up.</li> <li>8. Bake it in a preheated oven for about 30 minutes or until golden brown in color.</li> </ol>	160°C, Fan speed – 1, Humidity – 0
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FOR THE FILLING		COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	
Tomato	15 g	0.85	0.9	
Jalapenos	12 g	6	6	
Black Olives	8 g	1.4	2.5	
Basil	5 g	11	11	
Cheddar	20 g	6.6	10	
<b>TOTAL</b>		<b>25.85</b>	<b>30.4</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Chop all the vegetables.</li> <li>2. Grate the cheese and keep aside.</li> </ol>				

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Bread dough	32.09	39.92
Filling	25.85	30.4
<b>TOTAL</b>	<b>₹ 57.94</b>	<b>₹ 70.32</b>

NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-