



WHITE BREAD



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION (in Rs.)
Flour	220 g	1+1/2 cup + 1 tbsp	5.8	8.2	
Sugar	13 g	1 tbsp	0.7	1.47	WHOLESALE
Salt	4 g	1/2 tsp	1	1	
Yeast	5 g	½ tbsp	2.5	2.5	22.78
Improver	2 g	1 tsp	4.2	4.2	
Gluten	3 g	1 tsp	2.28	2.28	M.R.P.
Water	120-130 g	½ cup	2.6	2.6	
Butter	8 g	½ tbsp	2.9	4.1	27.23
Oil	8 g	¼ tbsp	0.8	0.88	
TOTAL			22.78	27.23	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl, collect all the dry ingredients, i.e flour, sugar, salt, yeast, improver and gluten. Now, add water to it and combine to form soft dough. 3. When the dough is formed, transfer it on the counter and start kneading it to form gluten in it. Once the gluten is formed, add in the butter and oil and knead it again till the fat is completely incorporated. Then transfer it to a lightly greased bowl and keep it for first fermentation for 30 minutes. 4. After proofing, degas the dough, then shape it into a loaf and put it in a greased bread tin(6.8x3.5x3 inch). Softly spread the dough with your palm so that it touches the sides of the tin. 5. Now cover the lid 90% and keep it for final proofing. 6. When the dough has proofed almost till the top, cover the lid fully and bake it in a preheated oven for around 25 minutes or until golden brown in color. 					OVEN TEMPERATURES OTG 200°C (upper rod + lower rod) DECK OVEN Upper temperature – 200°C Lower temperature – 200°C UNOX 160°C, Fan speed – 1, Humidity – 0



7. When the bread has baked, demould it and let it cool on a wire rack.	
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NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-

