

*Bakels
Bakes Best!*

Speciality Bread Mixes



BAKELS



Cheese and Onion Bread Mix

Recipe

Cheese & Onion Mix	5.000 kg
Yeast	0.200 kg
Water	± 3.000 kg

METHOD: Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±45 minutes. (Take to full proof) Bake at ±225°C with steam at start of baking.



Italian Bread Mix

Recipe

Italian Bread Mix	5.000 kg
Yeast	0.200 kg
Water	± 3.000 kg

METHOD: Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±45 minutes. (Take to full proof) Bake at ±225°C with steam at start of baking.



Superseed Low GI

Recipe

Superseed Low GI	2.500 kg
Bread Flour	2.500 kg
Yeast	0.300 kg
Water	3.000 kg

METHOD: Soak SUPERSEED MIX in cold water for 1/2 an hour. Add all remaining ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ± 45 minutes. Bake at $\pm 225^{\circ}\text{C}$ with steam at start of baking.



Sunseed Bread Mix

Recipe

Sunseed Bread Mix	5.000 kg
Yeast	0.200 kg
Water	3.000 kg

METHOD: Combine SUNSEED MIX and water and soak for ± 45 minutes. Place all ingredients plus yeast into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C -30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ± 30 minutes. Bake at $\pm 220^{\circ}\text{C}$. For cape seed type of bread add additional water of 0.800kg.



Landbrot Mix (Rye Bread Premix)

Recipe

Landbrot Mix	2.500 kg
Bread Flour	2.500 kg
Yeast	0.100 kg
Water	3.000 kg

METHOD: Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ± 40 minutes. Bake at $\pm 230^\circ\text{C}$ with steam at start of baking.



Multiseed Mix

Recipe

Multiseed	5.000 kg
Yeast	0.120 kg
Water	2.750 kg

For different Multiseed variation recipes, please contact your South Bakels representative.

METHOD: Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale and mould as required. Final proof ± 40 minutes. Bake at $\pm 230^\circ\text{C}$ with steam at start of baking.



Rustic Baguette Mix

Recipe

Rustic Baguette Mix	5.000 kg
Yeast	0.100 kg
Water	3.500 kg

For different Rustic variation recipes,
please contact your South Bakels
representative

METHOD: Place all ingredients into a spiral mixer and mix for 2 minutes on slow speed and 6 minutes on high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 450g then mould and rest for 10 minutes and then mould to desired shapes. Final proof ± 35 minutes covered (not in prover). Bake at $\pm 240^{\circ}\text{C}$ for ± 35 minutes, for the last 5 minutes open dampers.



Rheinspitz Bread Mix

Recipe

Rheinspitz Bread Mix	2.500 kg
Cake Flour	2.500 kg
Yeast	0.200 kg
Water	3.000 kg

METHOD: Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature $28^{\circ}\text{C} - 30^{\circ}\text{C}$. Floor time 10 minutes. Scale the dough at $\pm 2.5\text{kg}$ for rolls and 450g for french loaves. First proof 10 minutes. Final proof ± 45 minutes. Bake at $\pm 250^{\circ}\text{C}$ with steam for approx ± 14 min for rolls and french loaves.



10% Panini Premix

Recipe

Bakels 10% Panini Premix	0.500 kg
Cake Flour	5.000 kg
Yeast	0.200 kg
Water (approx)	3.760 kg
Sunflower Oil	0.048 kg

METHOD: Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover, knockback after 30 mins, 60 minutes and process after 90mins. Turn dough gently onto a dusted table and cut as required. Transfer pieces onto a baking tray with silicon paper on it. Bake at 240°C for ±35 minutes with steam at start of baking.

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