Wholemeal sandwich loaves

NZBK-038 · Breads Buns And Scones · 2 loaves

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

470 g wholemeal bread flour

380 g white bread flour

600 mL water

14 g instant yeast

15 g salt

25 g canola oil

20 g golden syrup

PREPARATION

1. Knead until elastic and ferment until risen.
2. Divide and shape into two tins.
3. Proof to just above rims and bake at 195°C for 32–39 min.
4. Unmould and cool.

ALLERGEN CHECK

Wheat

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-038-wholemeal-sandwich-loaves