



ALLIED PINNACLE

Make Up Instructions

11377 BAKEDOH INSTANT

Recipe	5.000 kg	10.000 kg
Bakers Flour	5.000 kg	10.000 kg
Salt	100 g	200 g
Pinnacle Bakedoh Instant	50 g	100 g
Pinnacle Shortening	100 g	200 g
Pinnacle Yeast (Compressed)	150 g	350 g
Water	2.9 L	5.8 L

Method

1. Place flour, salt, Pinnacle Bakedoh Instant and Pinnacle Yeast, and blend thoroughly. Add Pinnacle Shortening last.
2. Add required amount of water to the mixing bowl.
3. Mix until dough is fully developed. A finished dough temperature of between 28°C-30°C is recommended.
4. Allow 10-15 minutes rest time before processing in the normal manner.
5. Prove for approximately 35-40 minutes 6. Bake at 230°C-240°C for 25-30 minutes.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.