

Torta Bread

Menu
Description: Cuban Bread

Yield: 55

Categories: International café



Cost Per Serving
\$ 0.06

Action Date Initials
Created: 10/29/2013 EA
Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
2	kg	Flour	sifted	20-100000470
0.04	kg	Salt		20-100001323
0.04	kg	Sugar		20-100001065
0.02	kg	Dry yeast		20-100001612
0.02	kg	Pan 2000 spray		20-100018610
1.2	lt	Water		

- Method of Preparation:**
- Mix all ingredients for 3 minutes slow and 6 minutes fast.
 - Rest for 30 to 45 minutes in the fridge.
 - Roll the dough on the sheeter down to about 3 to 4mm.
 - Roll with the dough docker and cut into 9X14cm.
 - Proof well.
 - Bake at 220°C for about 15 to 20 minutes.
 - Do not overbake!