



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

TIGER BREAD

INGREDIENTS

Group 1

Ingredient	KG
Tiger Paste Mix	1.000
Warm water	0.880
Yeast	0.035
Total Weight:	1.915

METHOD

Tiger Bread

1. Place Tiger Paste Mix into a bowl.
2. Place the yeast onto the mix.
3. Add the warm water.
4. Using a small hand whisk, mix together.
5. Allow to stand and ferment for approximately 30 minutes.
6. Remove the three-quarters proved dough pieces from the prover.
7. Apply the Tiger Paste to the product.
8. Bake as normal, using steam.