

GUSTYCAKES I by GUSTAVO BRICEÑO	Use For: FRANCH/DOUGH											
	BREAD FRANCE'S VENEZUELAN											
INGREDIENTS (KG)											%	
BREAD FLOUR			0.611	1.832	2.443	3.664	6.107	9.165	12.220	18.330	61.07%	11.125
SUGAR			0.016	0.049	0.066	0.099	0.165	0.247	0.329	0.494	1.65%	0.300
SAL			0.010	0.029	0.038	0.058	0.096	0.144	0.192	0.288	0.96%	0.175
BUTTER			0.014	0.041	0.055	0.082	0.137	0.206	0.274	0.412	1.37%	0.250
FRESH YEAST			0.014	0.041	0.055	0.082	0.137	0.206	0.274	0.412	1.37%	0.250
COLD WATER			0.336	1.007	1.343	2.015	3.358	5.037	6.716	10.075	33.58%	6.118
			0	0	0	0	0	0	0	0	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
<u>WEIGHT</u>			1.000	3.000	4.000	6.000	10.000	15.000	20.000	30.000	100.00%	18.218
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	
<u>Process:</u>												
COMBINE THE FLOUR,SUGAR,AND SALT IN THE MIXER BOWL.MIX FOR 1 MINUTE ON LOW SPEED TO												
DISTRIBUTE THE DRY INGREDINTS EVENLY.ADD YEAST DIRECTLY TO THE DRY MIX FOR 3 MINUTES												
MORE.ADD THE COLD WATER. STAR THE MIXER ON LOW SPEED AND GRADUALLY POUR WATER.												
ALLOW THE HYDRATE FOR 5 MINUTES.ADD BUTTER IN CUBED CONTINUE MIXING UNTIL FULLY												
INCORPORATED.INCREASE TO MEDIUM SPEED AND KNED UNTIL THE DOUGH BECOMES												
SMOOTH,ELASTIC,UNIFORM.THEM TO PROOF FOR 45-90 MINUTES.BAKE AT 185°C/365°F FOR 12-18 MNTS												