

Angel's Herald

Angel Yeast Newsletter

Bread Recipes

Baking Centers

Global Distribution, Professional Service

100 Solutions





Angel Baking Centers

Global Distribution, Professional Service

Angel has set up regional headquarters and baking centers in Beijing, Shanghai, Chengdu, Yichang, Shenyang, Wuhan, Guangzhou, Middle East & Africa regional headquarters in Cairo and international training centers in Manila, Algiers.

Technical Team:

Angel has more than 30 researchers, 100 applications engineers, and has built up consultant team with domestic and overseas experts;

Strategic Partners:

China Cereals Research Institute (TaiWan), Guangdong Provincial Trade School, Suzhou Wang Sen Cake Art School, Sichuan Cooking College, Backaldrin, Dubor (Germany)





Training and Service

Our Service:

- Research on baking and fermented food and their application technology;
- Provide professional training to domestic market and over 140 countries;
- Undertake all tasks from industrial association, and provide a platform for technical communication and activities.

Training

- National occupational skills training of baking and fermentation pastry
- Technical cooperation with domestic and international institutes; invite well-known

- bakers to carry out activities: Shi Kunhe and Lin Chengxian from Taiwan, Wang Lanzhu from Beijing and bakers from Backaldrin.
- Training for our users, such as big factory users, bakeries and hotels
- Training for home users

Technical Solutions:

- Provide new recipes and solutions for Bakeries
- Research on Chinese fermented food such as cookies, bun, baozi and youtiao etc.
- Production technology and solutions to bread factories such as Hamburg, pizza, rustic, toast, Instant frozen food etc.

Find more information: en.angelyeast.com





Mr.Huang Dongfang



Mr.Tong Qisheng

Foreward

Bread is a popular food. This issue will introduce new and healthy recipes for baking bread. Complete with application examples, these recipes are newly released from the Angel Yeast Co., Ltd. It is our hope to help the bakeries and food companies to expand their market potential and offer customers more healthy baked foods.

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Content

Snow White Bread.....	3
Pudding Cube.....	4
Sweet Bread.....	5
Mellow Toast.....	7
Country Bread.....	8
Denmark Bread.....	9
Multi-Grain Bread.....	10
Baguette.....	11
Hot Cross Bun	12
Blueberry Lemon Scone... ..	13
Sliced Cake.....	14
Rose Bread.....	15
Stollen... ..	16
Classic Banana Walnut Muffin... ..	17
Vegetables bread.....	18
Brioche.....	19
鸡肉包Steamed Chicken Bun.....	20
无铝健康油条 Alum-free Youtiao.....	21
香甜米发糕 Sweet Rice Cake.....	22

Snow White Bread



Recipe

Ingredients	%	g
Sponge dough		
Bread flour	70	700
Angel sugar-tolerant dry yeast	1	10
Salt	0.2	2
Egg white	15	150
Water	25	250
Milk	10	100
Main dough		
Bread flour	10	100
Cake flour	20	200
A-800 Bread Improver	0.3	3
Sugar	6	60
Salt	1	10
Water	20	200
White margarine	10	100
Total		

Pudding Filling

Bakerdream Instant Custard Powder	100g
Water	350g

Process

- Sponge dough: Mix all the ingredients of sponge dough for 4 minutes at low speed, then proof at 28°C for 4 hours
- Main dough: Mix sponge dough, sugar, salt and water for 4 minutes at low speed and 3 minutes at high speed, then add white margarine to mix for 2 minutes at low speed and 2-3 minutes at high speed. Dough temperature should be at 26°C-28°C, resting for 30 minutes.
- Divide the dough into 120g each, roll them into a ball and rest for 15 minutes, then shape.
- Proof at 35°C for 60 minutes. Mixing and proofing time could be adjusted. (Depends on your mixer and proofer)
- Squeeze pudding filling on the top of dough.
- Baking: 170/200°C 15 minutes
- Cut the bread and squeeze some cream inside.



Feature

This is bread with snow white surface, tender texture, custard filling. It's good for students' breakfast. Strongly suggest using angel sugar-tolerant yeast and A-800 bread improver.



Pudding Cube



Recipe

Ingredients	%	g
Bread flour	80	800
Cake flour	20	200
Angel sugar-tolerant dry yeast	2	20
Salt	2	20
Unsalted butter	30	300
Whole egg	50	500
A-800 Bread Improver	0.5	5
Sugar	10	100
Rum	1	10
Water	10	100
Raisin	20	200
Diced orange peel	10	100

Cheese custard filling

prepare 1000g cold water or cold milk, add 300g **Instant Custard Powder**, then stir until smooth.



Process

- Mix all the ingredients except unsalted butter for 3 minutes at low speed and 5 minutes at high speed, then add butter for 3 times respectively, mix the dough for 2 minutes at low speed and 8 minutes at high speed. Dough temperature should be controlled around 24 °C
- If you use this dough next day, keep it in refrigerator after 30 minutes; if you use it the same day, keep it in refrigerator for 3 hours.
- Cut the dough into 80g each and roll them into a ball.
- Intermediate proofing: 20-30 minutes
- Roll up to enclose cheese custard, sprinkle sliced almond on the bottom of tins then put the dough into tins.
- Proof at 30°C, 80% humidity for 50-60 minutes. Proof to 80% of tin volume then bake it.
- Baking at 180 °C for 16-20 minutes. Open the cover of tin, after cool down then take out the bread and sift sugar powder on the top of bread.

Feature

The bread with cheese custard filling looks like a magic cube. It's good for fast food or snack. Strongly suggest using Angel instant custard powder to make the filling.



Sweet bread



Recipe

Ingredients	%	g
Bread flour	100	1000
Angel sugar-tolerant dry yeast	1	10
A-800 Bread Improver	0.5	5
Sugar	20	200
Light cream	8	80
Egg	10	100
Sponge dough	30	300
Salt	1	10
Butter	12	120
Water	40	400

Cranberry filling

Ingredient	g
Butter	200
Sugar powder	200
Milk powder	200
Cranberry	200

*mixing well

Process

- Mix all ingredients (except salt and butter) for 3 minutes at low speed and 4 minutes at high speed then add salt and butter, mixing until the dough fully developed. Dough temperature should be around 26-28°C.
- Divide the dough into 65g each, roll them into a ball, and rest for 15 minutes.
- Proof at 36-38°C and 80-85% humidity for 90 minutes. Brush egg on the top of dough after proofing, and then bake.
- Baking: 190/180°C 13 minutes.

Feature

Sweet and soft bread with many kinds ingredients, satisfy Asian flavour, by using angel sugar-tolerant yeast and angel A-800 bread improver.



Sweet breads



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Mellow Toast



Recipe

Ingredients	%	g
Sponge dough		
Bread flour	50	500
Angel instant dry yeast (sugar-tolerant)	0.5	5
Salt	0.2	2
Water	30	300
Main dough		
Bread flour	50	500
Angel instant dry yeast (sugar tolerant)	1	10
A-800 Bread Improver	0.5	5
Milk powder	3	30
sugar	8	80
Salt	2	20
Boiled dough	20	200
Ice water	20	200
White margarine	10	100
Total		1952

Boiled dough
put flour into a bowl, add water, stir and boil until the dough become thick glop

Process

- Sponge dough: Firstly mix flour, sugar and yeast well, then add water. Proof at 28°C and 75-80% humidity for 60 minutes, after that, at 5-10°C for 12-16 hours.
- Main dough: Mix the sponge, sugar, salt, milk powder and water into Paste, add flour, yeast, improver and boiled dough until underdeveloped, then add white margarine to mix until fully developed. Intermediate proofing: 30 minutes. Divide the dough into 900-1200g each.
- Baking: 210°C 35-40 minutes



Feature

This is the toast with soft and elastic texture, milk flavor. Strongly suggest using Angel sugar-tolerant yeast and A-800 bread improver.



Rustic bread



Recipe

Ingredients	%	g
Liquid sponge dough		
Bread flour	33	330
Angel instant dry yeast	0.22	2.2
Salt	0.22	2.2
Water	33	330
Main dough		
Bread flour	44	440
Fine whole wheat flour	11	110
Rye flour	22	220
Angel instant dry yeast	1.5	15
LD500 bread improver	0.5	5
Salt	2.2	22
Liquid sponge dough	66.4	664
Water	38.5	385
Raisin	11	110
Granulated walnut	16.5	165

Proofed Paste

Ingredient	g	Process
Black beer	150	Mix all ingredients
Water	150	well, and then proof
Angel instant dry yeast	10	for 30 minutes
Salt	4	
Rice flour	50	
Cake flour	50	
Rye flour	160	

Process

- liquid sponge dough: Mix all ingredients well. Proof at 20 °C for 16 hours.
- Main dough: Mix liquid sponge dough, flour, salt, yeast, improver, and water for 5 minutes at low speed and 2 minutes at high speed, then add raisin and granulated Walnut, and mix for 2 minutes at low speed. Proof for 30 minutes, and divide the dough into 350g each, then roll them into a ball. Proof again for 20 minutes, then shape.
- Final proofing: 30 °C , 80% humidity, 40-50 minutes. Pour proofed paste over the top of dough after proofing
- Bake at 250/230 °C steamed. Reduce to 230/210 after steam, baking for 18-20 minutes.



Feature

This is the original European bread with natural crack, natural flavor from liquid sponge dough. Strongly suggest using Angel yeast and LD-500 bread improver.



Denmark Bread



Recipe

Ingredients	%	g
Bread flour	70	700
Cake flour	30	300
Angel sugar-tolerant semi-dry yeast	1.5	15
Angel frozen bread improver	0.3	3
Sugar	10	100
Light cream	8	80
Egg	10	100
Salt	1.2	12
Shortening	12	120
Water	46	460

Slice margarine	25	500
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Feature

Danish bread is the north European favorite bread. Because temperature is very low, they prefer bread with more sugar and butter to supply energy. Using angel semi-dry yeast and frozen dough bread improver shorten fermentation time and supply natural flavor. It is good for frozen dough skill.



Process

- Mix all ingredients (except Salt and Shortening) for two minutes at low speed and one minute at high speed, then add salt and shortening, mix gluten to 80%. The dough temperature should be around 22°C.
- Divide the dough into 2000g each, roll the dough into a rectangle, wrap well with plastic and refrigerate overnight. Fold the dough four folded once and three folded twice.
- Shape the croissants.
- Proof at 32-34°C, 75-80% humidity for about two hours. Brush eggs on the top of dough after proofing, and then bake.
- Baking: 190°C/180°C for 20 minutes.



Multi-Grain bread



Recipe

Ingredients	%	g
Bread flour	100	1000
Angel sugar-tolerant dry yeast	1	10
Bakerdream multi-grain bread premix	20	200
A800 bread improver	0.5	5
Light cream	8	80
Sugar	20	200
Egg	10	100
Salt	0.8	8
Butter	12	120
Bakerdream seed mix		

Process

- Mix all ingredients except salt and butter for 3 minutes at slow speed and 4 minutes at fast speed, then add salt and butter, mix until fully developed. Dough temperature should be around 26-28°C.
- Divide the dough into 150g each, roll and rest for 15 minutes.
- Shape the dough into quadrangle and triangle, then squeeze jam on the dough.
- Final proofing: 36-38°C, 80-85% humidity, 60 minutes.
- Bake at 190/180°C for 20 minutes.

Feature

Multi-grain bread meets our healthy concept. Strongly suggest using Angel yeast and Bakerdream multi-grain bread premix.



Bakerdream multi-grain premix
Bakerdream seed mix



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Baguette



Recipe

Ingredients	%	g
Bread flour	100	1500
Angel instant dry yeast	1	15
LD500 bread improver	0.5	7.5
Salt	1.6	24
Water	65	975

Process

- Mix all ingredients until smooth.
- Divide the dough into 100g and 350g.
- Proof time: 28-30°C for 2 hours.
- Roll the dough into Baguettes. Raisins could be added inside.
- Final proofing: 36-38°C, 80-85% humidity
- Cut the top of dough, then bake it with steam.
- Bake at 220°C for 25-30 minutes.

Feature

Using Angel yeast and LD500 bread improver makes the Baguette with large size, golden color and natural crackle. This is the original bread's flavor.



Hot Cross bun



Recipe

Ingredients	%	g
Bread flour	100	1000
Angel sugar-tolerant dry yeast	1	10
Angel A800 bread improver	0.5	5
Multi-grain bread premix	20	200
Sugar	22	220
Milk powder	4	40
Egg	10	100
Salt	1	10
Butter	12	120
Water	50	500
Cranberry	40	400
Cinnamon	0.5	5
Ginger powder	0.2	2

Easter bread paste

Ingredients	g
White butter	100
Starch	100
Sugar powder	50
Milk	80

**Mix all ingredients well.*

Process

- Soak bakerdream multi-grain bread premix in water for at least one hour and cranberry in red wine for at least two hours. Mix all ingredients (except salt, butter and cranberry) for three minutes at low speed and two minutes at high speed, then add salt and butter, and continue mixing until smooth, then add cranberry to mix evenly. Cut the dough into 100g each, roll them into a ball, and rest for 15 minutes. After that, reshape and place them onto a baking pan.
- Proof at 36-38°C, 80-85% humidity.
- Brush eggs on the dough and squeeze Easter bread paste after proofing, then bake.
- Baking: 190/180°C for 20 minutes.



Feature

Hot Cross bun is a special bun with cross logo to commemorate the Lord Christ. It means the Christ is immortal. It contains multi-grain, ginger powder and cinnamon.



Blueberry Lemon Scone



Recipe

Ingredients	9
Heavy cream	1110
Bread flour	960
Bakerdream double-acting baking powder	55
Sugar	240
Salt	5
Dried blueberries	500
Diced lemon	20

Process

- Combine all ingredients with a paddle mixer.
- Mix until smooth.
- Cut into any desired shapes
- Brush eggs before baking
- Bake at 180℃ for 15~18 minutes
- Brush liquid sugar with lemon flavour on the top of scone.

Feature

It is a popular English breakfast and tea-time snack. The name is the place where imperial household was crowned, a stone named Stone of Scone or Stone of Destiny. It has salty and sweet flavor, golden color, soft texture. Strongly suggest using bakerdream double acting baking powder.



Sliced Cake



Recipe

Ingredients	9
Egg yolk	280
Egg	740
Sugar	500
Salt	5
Cake flour	500
Bakerdream custard powder	200
Bakerdream double-acting baking powder	10
Milk spice	4
SP cake emulsifier	40
Margarine	280
Milk	100
Ceranberry	200

Process

- Mix egg, egg yolk, granulated sugar and salt at slow speed till sugar dissolves.
- Add cake flour, custard powder, double acting baking powder and milk spice, and mix at low speed for 2 minutes, then add SP, and mix at low speed for 1 minute, and then at high speed for 3 minutes.
- Add milk (30℃) and butter (60℃) which has already dissolved in advance.
- Pour this cake pastry into a cake mould about 80% full.
- Bake at 200/160℃, after 20 minutes, then reduce the oven temperature to 160/160℃, bake for 30 minutes.

Feature

This cake is soft and tasty. Strongly suggest using bakerdream double acting baking powder, custard powder.



Rose bread



Recipe

Ingredients	%	g
Bread flour	90	900
Cake flour	10	100
Angel sugar-tolerant semi-dry yeast	1.5	15
Angel frozen bread improver	0.5	5
Sponge dough	25	250
Sugar	10	100
Salt	1.2	12
Egg	12	120
Margarine	12	120
Ice water	45	450
Sheet margarine	25	500

Feature

It has obvious layers and golden color. Angel semi-dry yeast with high percentage of active yeast cell, natural flavor, good ability of sugar-tolerant, fits for frozen dough and sugar bread.



Process

- Mix all ingredients (except salt and margarine) for 3 minutes at low speed and 2 minutes at high speed then add salt and butter, mix gluten to 80%. Dough temperature should be around 22-24°C.
- Cut the dough into 2000g each, roll them into a rectangle, then chill it overnight.
- Fold the dough into three folded three times, and roll the dough into a 60cm-by-40cm rectangle, then roll the dough.
- Cut the dough into 300g each, and put them into a six-inch cake mould.
- Proof at 32-34°C, 75-80% humidity for about 2 hours. Brush eggs on the top of dough after proofing.
- Baking: 190/180°C for 30 minutes.



Stollen



Recipe

ingredients	%	g
Soak		
Dark Raisins	46	1250
Golden Raisins	46	1250
Slivered almonds	37	1000
Diced orange peel	18.5	500
Dried cranberries	9	250
Dried cherries	9	250
Rum	17	450
Cinnamon	0.5	15
Nutmeg powder	0.08	2
Allspice	0.18	5
Water	17	450
Sponge dough		
Bread flour	18.5	500
Angel yeast (sugar tolerant)	1.85	50
Milk	13	350
Main dough		
Bread flour	82	2200
Sugar	11	290
Salt	1.5	41
Milk	26	700
Butter	33	900

Process

- Soak all the dry fruit together overnight.
- Sponge dough: Mix all the ingredients for 4 minutes at low speed, and proof at 28°C for 1 hour.
- Main dough: Mix sponge, sugar, salt, milk and flour for 4 minutes at low speed, then add the butter three times, and mix for 8 minutes at high speed, then add soaked fruit into the dough and mix for 2 minutes at low speed. Dough temperature should be around 30°C. Bench time is 30 minutes. Cut the dough into 500g and 50 each, roll them into a ball. Rest for 15 minutes, shape and put them on the tray.
- Proof at 30 °C for 60 minutes.
- Bake: 200/180°C for 25-30 minutes.



Feature

The classic European bread with a lot of orange peel, dried fruit, almond and nutmeg , cinnamon powder. The percentage of sugar in the main dough is low usually, but we'll roll it with sugar powder after baked. Strongly suggest using Angel sugar-tolerant yeast.



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Classic Banana Walnut Muffins



Recipe

Ingredients	g
Brown sugar	1750
Sugar	270
Salt	30
Bakedream double acting baking powder	75
Butter	900
Egg	570
Sour yogurt	1700
Vanilla spice	60
Bread flour	2700
Mashed Bananas	1600
Baked Walnut	1000

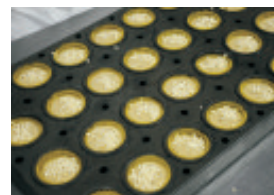
Feature

This banana muffin is a classic tea-time snack with wonderful taste. Strongly suggest using bakedream double acting baking powder.



Process

- Combine all the ingredients with paddle.
- Add the ingredients gradually to mix until even.
- Spoon the mixture into muffin cups.
- Sprinkle with walnut.
- Bake at 170-180 °C for 18 minutes.



Vegetables bread



Recipe

ingredients	%	g
Bread flour	100	1000
Angel sugar-tolerant dry yeast	0.8	8
A-800 Bread Improver	0.4	4
Bakerdream vegetable premix	20	200
Sugar	2	20
Light cream	8	80
Egg	4	40
Cream cheese	8	80
Salt	1.6	16
Butter	12	120
Water	52	520

Spicy meat floss

Ingredients	g
Meat floss	100
Chili powder	20
Pepper powder	2
Angel concentrated seasoning	20
<i>*mixing well</i>	



Process

- Mix all ingredients (except salt and butter) for 3 minutes at low speed and 4 minutes at high speed then add salt and butter, mixing until the dough fully developed. Dough temperature should be around 26-28°C.
- Divide the dough into 80g each, roll them into a ball, and rest for 15 minutes.
- Roll dough out by roller, wrap up with bacon or meat floss.
- Proof at 36-38°C and 80-85% humidity for 90 minutes. Brush egg on the top of dough after proofing, scrap cheese and mayonnaise, and then bake.
- Bake at 200/190°C for 15 minutes.



Feature

Vegetable accompanying with bacon and spicy meat floss cater to Chinese flavor, Bakerdream vegetable premix can create taste of fresh vegetable for bread.

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Brioche



Recipe

Ingredients	%	g
High gluten flour	100	1000
Egg	30	300
Margarine	28	280
Margarine	15	150
Angel yeast (sugar tolerant)	3	30
Salt	1	10
Froco glucose syrup	30	300
Bakerdream brioche bread mix	5	50



Process

- Mix all the ingredients except margarine at low speed for about 3 min.
- Add a half of the margarine and continue mixing until dough is developed 70%. Finally continue adding the remaining margarine and mixing until dough is developed well. The dough temperature is around 30°C.
- Mould the dough and make braided dough as desired.
- Proof at 38°C, brush egg on the surface of the dough.
- Bake at 160°C/ 210°C for about 25min.

Feature

In the ancient Vendée, town of west France, every family would make a Brioche to celebrate the Easter Day. Brioche was then popular in France and the whole Europe in the mid 19th Century. It is now still the most popular bread in Europe. Recommends Bakerdream Brioche premix and Angel high-sugar yeast for the bread making.



鸡肉包 Chicken Bun



Dough Recipe

Ingredients	%	g
面粉/flour	100	500
安琪酵母/Angel yeast	0.8	4
百钻泡打粉/ baking powder	1	5
安琪馒头改良剂/Angel mantou improver	0.4	2
白糖/sugar	3	15
水/water	52	260

Chicken Filling

Ingredients	
鸡肉/chicken	500g
香菇/mushroom	100g
安琪鸡精/Angel chicken bouillon	3g
食盐/salt	6g
胡椒粉/pepper	1g
生抽/light soy sauce	10g
老抽/dark soy sauce	10g
生姜/ginger	30g
生粉/cornstarch	10g
白糖/sugar	20g
鲜汤/soup	200g

Process

1. 将皮料的所有原料加入面粉中，和成面团。
Mix all ingredients of dough part to get a dough.
2. 压面至面片光滑，卷起，搓条。
Press the dough until it is slim and smooth, and then roll and stretch.
3. 下剂子，30克左右每个。
Divide to 30 grams per part.
4. 擀皮，上馅，成型。
Roll and fill in the filling, then mould.
5. 发酵箱醒发40分钟左右
Proof for about 40 min.
6. 加热成熟。
Steam

馅料制作: Filling process:

- 1、鸡肉切成小颗粒
Chicken meat is diced.
- 2、加入食盐、料酒、鲜汤、生粉上浆
Add salt, wine, soup and starch to chicken meat.
- 3、锅内加入少量油，将鸡肉滑散。
Add a little oil in the pot, and mix with chicken meat.
- 4、加入香菇、其他调料搅拌均匀即可。
Add mushroom and other seasonings and mix well.



无铝健康油条 Alum-free Youtiao



Dough Recipe

安琪无铝油条预拌粉

Angel Youtiao Mix

230g

水/water

140g

Process

1. 油条预拌粉中加入水，揉成面团；如面团粘性比较大，和面时手上可以沾少量色拉油；盖上保鲜袋，静置20-30分钟，再揣面一次。
 2. 常温放置2-4小时。
 3. 操作台上撒少许面粉，将静置好的面团轻轻拉至20厘米长，放到操作台面上，用手轻轻按扁，宽度约10厘米，厚度约0.5厘米的面片；用刀将面片切成宽度约2厘米的剂子。
 4. 将两个剂子叠放到一起，中间用筷子压一下，用手捏住两端，轻轻拉长至25厘米。
 5. 放入200℃的油锅内，用筷子不停的翻动，炸至色泽金黄即可。
1. Add water to Youtiao mix, to get the dough. Rest the dough for 20-30mins covered by plastic film. Then mix the dough again.
 2. Rest the dough for 2-4hrs in room temperature.
 3. Sprinkle few flours or brush a little oil on the table, extend the dough to 40cm length. Press the dough into a flat piece in 10cm width, 0.5cm thickness. Then cut into small pieces in 2cm width.
 4. Put double small pieces stacked, and press with a wooden rod on the center. Extend the piece to 25cm from two sides.
 5. Put the small piece staked into fryer with hot oil at 200℃, keep turning till getting golden colour.



安琪无铝油条预拌粉
Angel Youtiao Mix

香甜米发糕 Sweet Rice Cake



Dough Recipe

Ingredients

百钻米发糕预拌粉/

Bakerdream Rice cake premix 500g

水/water 550-600g

百钻泡打粉Bakerdream baking powder 10g

白糖/sugar 100-150g

Process

1. 米发糕预拌粉、水搅拌均匀，粉浆备用。
Stir rice cake mix and water well to get a slurry.
2. 搅拌好的米浆放在25-38℃发酵6-15小时。发酵好的米浆有浓郁的酒香味，表面有气泡。
Proof at 25-38℃ for 6-15 hrs until swelled alcohol aroma smelled and bubbles on the surface.
3. 发酵好的米浆加入白糖搅拌至白糖完全溶解，加入泡打粉搅拌均匀。
Add sugar to the fermented slurry and mix well until sugar dissolved wholly, and then add baking powder and mix well.
4. 装入模具或者蒸盘，大火蒸20分钟即可
Put the prepared slurry in the mould and steam for 20 minutes.



百钻米发糕预拌粉
Bakerdream
Rice cake premix

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Angel baking products



■ Baker's Yeasts

Instant dry yeast (sugar-tolerant)
 Instant dry yeast (low sugar)
 Super 2 in 1 instant dry yeast (sugar-tolerant)
 Super 2 in 1 instant dry yeast (low sugar)
 Fresh yeast (sugar-tolerant)
 Fresh yeast (low sugar)
 Semi-dry yeast
 Inactive dry yeast



■ Bread improvers

A-800 bread improver
 A-300 bread improver
 T-1 bread improver
 F-99 bread improver for frozen dough
 LD500 bread improver for lean dough
 Ld300 bread improver for lean dough
 Mantou improver



■ Pre-mixes

Vegetable bread premix
 Tomato and onion bread premix
 Multi-grain bread premix
 Seed mix
 Muffin mix
 Microwave cake mix
 Sponge cake premix
 Brioche bread premix
 Brownie cake premix
 Puff premix
 Rice cake mix
 Youtiao mix



■ Others

Baking powder (Alum-free)
 Instant custard powder
 Cream of tartar
 Alum-free youtiao raising agent

Brands of Angel Yeast and Ingredients:



100 solutions for bread

Technology Solutions for Bread Making 100s, compiled by Angel experts for common problem during making bread. Sometimes one of these suggestions can help, and sometimes you may use several methods to solve the problem.

Wish that the solutions are helpful and inspiring!

Please visit the website at en.angelyeast.com for more information

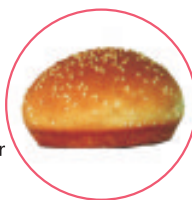
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Hamburger



Q1 Blisters on the surface

- Reduce dough temperature
- Shorten resting time, shaping time or proofing time
- Use special bread improver for hamburger
- Lower temperature and relative humidity in the proofer
- Reduce the amount of water while sprinkling sesame
- Select bread flour with suitable gluten



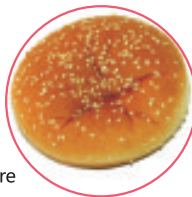
Q2 Uneven bottom

- Add more water into flour
- Lengthen mixing time or proofing time
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Select bread flour with suitable gluten



Q3 Flying tops and sides

- Lengthen mixing time or increase the amount of water to improve dough extensibility
- Reduce the level of bread improver or select special bread improver for hamburger
- Lengthen dough proofing time or increase the humidity in proofer
- Select bread flour with suitable gluten
- Make the surface of dough smooth and even after shaping



Q4 Surface not smooth

- Lengthen mixing time
- Add more water into flour
- Reduce temperature and increase the relative humidity in proofer
- Reduce the level of bread improver
- Select bread flour with suitable gluten

Q5 Crumb not Soft Enough

- Select bread flour with stronger gluten
- Use fully fermented sponge
- Use special bread improver for hamburger
- Use more sponge dough
- Add more water into main dough
- Lengthen baking time



Q6 Rough Crumb

- Expel the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Use special bread improver for better texture
- Lower the temperature in proofer
- Shorten proofing time
- Reduce yeast level in main dough
- Select bread flour with suitable gluten

Buns

Q1 Flat bread

- Decrease the amount of water
- Shorten mixing time
- Use bread flour with stronger gluten
- Use bread improver or more bread improver
- Lower the temperature in the proofer
- Shorten proofing time or use more yeast
(the situation that proofing time lasts too long)

Q2 Big hole inside

- Add more water into flour
- Lengthen mixing time until fully developed
- Use less oil or flour in rounding or dividing
- Expel the gas in the dough by machine

Q3 Coarse texture

- Use bread flour with stronger gluten
- Expel the gas in the dough by machine
- Use ice or ice water to lower dough temperature in mixing
- Reduce yeast level while the proofing is too fast
- Use bread improver for better texture

Q4 Flying sides

- For hard dough, add more water into flour
- Lengthen mixing time
- Use bread flour with lower gluten
- Lengthen the final proofing time
- Reduce the level of bread improver

Q5 Bubbles on the surface

- Lower humidity in the proofer
- Shorten resting time
- The dough avoids being hit after proofing
- Use bread flour with higher gluten
- Use bread improver
- Shorten the final proofing time

Toast

Q1 Inner texture not fine

- Expel the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Use less yeast
- Use bread improver to improve the bread texture

Q2 Collapse or shrinkage of bread

- Extend baking time
- Seldom open the oven during baking
- Use stronger bread flour
- Use bread improver to improve dough stability
- Turn the bread at the end of baking time(uneven heat)

Q3 Flying Sides

- Use weaker bread flour
- Lengthen mixing time
- Add more water into flour
- Use less bread improver
- Seam side down

Q4 Irregular big hole inside

- Expel the gas in the dough by machine
- Mix with ice or ice water to lower dough temperature
- Add less yeast or lower fermentation speed
- Use weaker bread flour
- Use less oil or flour in rounding or dividing
- Seal the fold in shaping

Loaf bread

Q1 Coarse crumb

- Exclude the gas in the dough by machine
- Shorten resting time
- Mix with ice or ice water to lower dough temperature
- Lower the temperature in proofer
- Use less sponge dough or sponge and dough method
- Use less yeast level for slower dough fermentation
- Use special bread improver for better texture

Q2 Too big volume

- Increase oven temperature
- Decrease dough weight
- Lower the level of bread improver
- Shorten the final proofing time
- Use bread flour with weaker gluten(opposite operations when bread volume is too small)

Q3 Side collapse or shrinking

- Lower the level of bread improver
- Increase dough weight
- Turn bread in the oven(uneven heat)
- Lengthen the baking time
- Use bread flour with weaker gluten

Q4 Irregular hole inside

- Expel the gas in the dough by machine
- Mix with ice or ice water to lower dough temperature
- Shorten resting time
- Use less oil or flour during shaping
- Seal the fold in shaping

Q5 Uneven inner color

- Fully mix after adding margarine or shortening
- Lessen the amount of oil and flour in dividing or shaping

Baguette

Q1 Small cut on the surface

- Shorten mixing time
- Use special bread improver for baguette
- Bake with steam
- Lengthen the first proofing time
- Use bread flour with weak gluten or add some cake flour into bread flour

Q2 Flying sides

- Roll dough tightly in shaping
- Increase humidity in the proofer
- Lengthen the final proofing time

Q3 Crust not crispy

- Increase baking temperature and shorten baking time
- Use bread flour with weak gluten or add some cake flour into bread flour
- Less times of steaming or shorter steaming time
- Add special bread improver for baguette
- Open the damper at the end of baking time

Q4 collapse after cutting

- Shorten proofing period
- Use stronger bread flour
- Lower the relative humidity in the proofer
- Use special bread improver for baguette
- Cut the dough lightly

Q5 No big holes inside baguette

- Lengthen the first proofing time or add more yeast
- Use low sugar instant dry yeast
- Add special bread improver for baguette



Professional yeast
perfects global baking



for lean dough



for sugar dough

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