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TYPICAL BREAD MACHINE FORMULAS

CRUSTY WHITE & SOFT WHITE BREAD & ROLL	500gm	300mls Water	1.5tsp Yeast
WHOLEMEAL & MULTI GRAIN	500gm	330mls Water	1.5tsp Yeast
WHITE HIGH FIBRE	500gm	330mls Water	1.5tsp Yeast
COUNTRY GRAIN	500gm	300mls Water	1.5tsp Yeast
LIGHT RYE	500gm	325mls Water	1.5tsp Yeast
DARK RYE	500gm	325mls Water	1.5tsp Yeast
WHOLEMEAL RYE LOW GI (Cape Seed)	500gm	330mls Water	1.5tsp Yeast
SOY & LINSEED	500gm	285mls Water	1.5tsp Yeast
SOUR DOUGH	500gm	320mls Water	1.5tsp Yeast
PIZZA (Makes 2 x 30cm Pizzas)	500gm	300mls Water	1.5tsp Yeast
SWEETBUN	500gm	275mls Water	2tsp Yeast
FRUIT LOAF	500gm	275mls Water	1.5tsp Yeast
GOURMET LOAVES	500gm	330mls Water	1.5tsp Yeast
SOFT WHITE GLUTEN FREE	500gm	410mls Warm Water 25mls Oil	1.5tsp Yeast
CRUSTY WHITE GLUTEN FREE	500gm	410mls Water 25mls Oil	1.5tsp Yeast

HAPPY BREAD MAKING FROM PANTRYMAN