



Thin Bread (Lavosh)

<u>Ingredient</u>	<u>Usage Level(%)</u>
Flour	57.80
Sugar	0.70
NFDM	3.00
Salt	1.10
Water	32.90
Vegetable Oil	4.50
	<hr/> 100.00

Procedure

1. Combine flour, Sugar, NFDM, and salt.
2. Add water and oil.
3. Mix well to make a stiff dough. Knead until dough is smooth, about 5 minutes.
4. Divide dough into 50 gram balls. Roll each ball on lightly floured surface until paper thin. Place on ungreased baking sheet.
5. Bake in preheated 450°F oven for 10 to 12 minutes, until brown.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.