

## APPENDIX



Picture 54. Logo Design



**TITLE** : Go-Grans Bread

**INGREDIENTS**

- 125 gr Bread Flour
- 375 gr Granola's Flour
- 5 gr Salt
- 11 gr Yeast
- 100 gr Sugar
- 75 gr Potato
- 200 mL Warm milk
- 200 mL Warm water
- 1 whole egg
- 15 gr Powder milk
- 10 gr Margarine
- 15 gr Butter

○ **GRANOLA'S FLOUR**

▪ **INGREDIENTS**

- Toasted roller oats
- Dark raisin
- Golden raisin
- Cranberry
- Goji berry
- Sunflower seed
- Pumpkin seed
- Flaxseed

▪ **PREPARATION**

*- Haru Kelentang*

- Toast the roller oats in a preheated oven 180° for about 5-7 minutes and flip it for a several times to make sure it's not burning.
- After that, mix all the seeds, berries and raisins with the toasted roller oats and put it back in the oven for 3-5 minutes. Let it cool completely.
- Put all the granola in a food processor and blend it until smooth. After that sieve it and mix with the bread flour.

**STEPS**

1. Put all the dry ingredients in a bowl and make a well in the center. Pour the liquid ingredients in the well, then work in the flour to make a soft but not sticky dough.
2. Turn out onto a floured surface and knead for 20-25 minutes until smooth, silky and elastic. Return to the bowl and let rise in a warm temperature for 1 hour until doubled in size.
3. Punch down the risen dough and divide it into 2 same weight dough. Form it into a ball and put it into the mold & don't forget to brush the mold with butter. Let it proof into doubled in size in warm temperature around 15-20 minutes.
4. Brush with egg yolk & melted butter, then bake in the preheated oven 180° C for about 20-30 minutes until golden brown.
5. Turn bread onto a wire rack and cool completely, slice the bread and serve.

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