



## GOURMET BREAD BASE

### OVERVIEW

Gourmet Base is a versatile bread base which produces bread with a full and rich flavour. Suitable for most kind of breads, including light as well as dark bread.

Can also be used as a base for stone-oven baked bread, or you can add your own sourdough to the bread base for an even more vibrant result. The sky is the limit!

Gourmet base makes the production fast and easy due to only needing wheat flour, yeast and water to be added. It is also baking stable, easy to work with and is characterised by a good volume and nice crust.

Like all Bakels Aromatics bread bases, the Gourmet Base is suitable for large scale production as well as small.

Explore all the healthy reasons for baking with whole grain [here!](#)

Ready to start baking with Gourmet bread base? [Click here](#) to find the recipe for delicious bread now!

### INGREDIENTS

WHEAT flour, rolled OATS, linseed yellow, sifted RYE flour, salt, malted WHEAT flakes, barley flakes, WHEAT GLUTEN, flour treatment agent ascorbic acid, enzyme

## PACKAGING

Code	Size	Type	Palletisation
4001-0067	20 kg	Bag	

## METHOD

Group 1	
Ingredient	KG
Wheat flour	1.200
Gourmet Base	0.500
Dry yeast	-
Water	1.000
<b>Total Weight: 2.700</b>	

## DESCRIPTION

Mix ingredients to a pliable dough normal processing time. Dough temp: 26-28 °C Starting temp: 240 °C Resting time: 20 min Steam: approx 20 sec Proving time: 37 °C approx 50 min Oven temp: 210 °C Baking time: 0,550 kg approx 25 min



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

365 days



### TYPE

Powder



### CATEGORY

Bread Mixes & Concentrates



### FINISHED PRODUCT

Baguette, Crisp bread, Crusty bread, Rolls, Rusk, Tin bread, White bread