



CATEGORY

Bakery



FINISHED PRODUCT

Whole grain

BAKELS GOURMET BASE "WHOLEMEAL BREAD"

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.300	39.80
Extra strong whole grain wheat flour	1.200	36.80
Bakels Gourmet Base	0.500	15.30
Wholemeal Rye	0.200	6.10
<u>Bakels Lecicool</u>	0.030	0.90
<u>Bakels Lecimax 2000</u>	0.020	0.60
<u>Bakels Dry Yeast</u>	0.015	0.50
Total Weight: 3.265		

METHOD

1. Mix the dough 6 minutes slowly, and about 3-4 minutes quickly.
2. Let the dough rest for about 20 min.
3. Weigh the dough into suitable pieces.
4. Ferment the breads for about 50 minutes in a fermenter.
5. Bake input temp 240C.
6. Steam for 8 sec.
7. Lower the temperature to 190C
8. Open the damper after 10 minutes of baking.
9. Baking time about 22 min, longer in molds!

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