



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Whole grain

BAKELS JOGGA "WHOLEMEAL BREAD"

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.000	64.00
Extra strong whole grain wheat flour	0.900	58.00
<u>Bakels Jogga Bread Base</u>	0.500	32.00
Wheat flour Extra	0.150	10.00
Bakels Dry Yeast	0.015	1.00
Bakels Lecimax Bread improver	0.010	0.60
Total Weight: 2.575		

METHOD

- 1: Run the dough 6 min slowly, and about 3-4 min fast.
- 2: Let the dough rest for about 20 min.
- 3: Weigh to suitable pieces.
- 4: Ferment the breads for about 50 min.
- 5: Steam the bread for 6-8 sec
- 6: Temp for the beginning 240C then lower to 190C.
- 7: Open the damper after 10 min.
- 8: Baking time about 30-45 min depending on size and shape/molds.