



**CATEGORY**

Bakery



**OCCASION**

Summer



**FINISHED PRODUCT**

Bread

## CHIA AND OATBREAD WITH LEEKS AND DILL

### INGREDIENTS

#### Group Dough

| Ingredient                    | KG           | %     |
|-------------------------------|--------------|-------|
| Wheat flour                   | 1.100        | 65.00 |
| Water                         | 1.000        | 59.00 |
| <b>Bakels Chia Bread Base</b> | 0.600        | 35.00 |
| <b>Bakels Dry Yeast</b>       | 0.300        | 2.00  |
| Leeks                         | 0.015        | 0.50  |
| Dill                          | 0.015        | 0.50  |
| <b>Total Weight:</b>          | <b>3.030</b> |       |

#### Group Topping

| Ingredient           | KG           | %     |
|----------------------|--------------|-------|
| Cheddar Cheese       | 0.100        | 95.00 |
| Dill                 | 0.050        | 5.00  |
| <b>Total Weight:</b> | <b>0.150</b> |       |

### METHOD

Step 1: Mix all the ingredients and run the dough 4min slowly and 3min quickly.

Step 2: Weigh up in desired weights, let the dough rest about 10min.

Step 3: Finish the bread and ferment for about 45min

Step 4: Mix grated cheddar cheese and dill

Step 5: When the bread is ready proved , add the topping before baking.

Step 6: Bake with input temp of 240C and lower to 210C, steam about 8 sec  
the baking time is about 22-25 min for larger bread.