



## 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
<u>Bakels Chia Bread Base</u>	0.600	35.00
<u>Bakels Dry Yeast</u>	0.300	2.00
Leeks	0.015	0.50
Dill	0.015	0.50
<b>Total Weight:</b> 3.030		

### Group Topping

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

## 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.