



CATEGORY

Bakery



FINISHED PRODUCT

Bread



MALT & CHIA BREAD WITH APPLE AND CINNAMON

OVERVIEW

Flavoursome dark bread based on a bread base with wheat and chia seeds. Also has a taste of malt, apple and cinnamon.

INGREDIENTS

Group 1

Ingredient	KG	%
White flour	1.350	69.00
Water	1.000	51.00
Bakels Chia Bread Base	0.600	31.00
Bakels Les Fruits Apple	0.250	13.00
Aromatic Baking Malt Dark Special	0.100	5.20
Bakels Dry Yeast	0.040	2.00
Bakels Lecisof Free	0.020	1.00
Cinnamon	0.012	0.60
Total Weight:		3.372

METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on standard speed and time.
3. Ferment, dry prove and bake.

4. Top with seeds.

Dough temperature: 26-28°C

Fermentation time: 37°C approx. 50 minutes

Proving time: 20 minutes

Steam: 5-10 seconds

Baking temperature: 230 > 190°C

Baking time: 500 gram approx. 22 minutes