



CATEGORY

Bakery



FINISHED PRODUCT

Bread

MULTISEED PREBIOTIC BREAD

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
Wheat flour	1.000
Bakels Multiseed Prebiotic	1.000
Bakels Lecimax Low	0.020
Bakels Lecisoft Master	0.020
Bakels Dry Yeast	0.020
Total Weight:	3.060

METHOD

Mix the ingredients to a pliable dough.

Mixing time: 5 minutes on low speed + 10-12 minutes on high speed

Resting time: 20 minutes

Proofing time: about 50-60 minutes

Oven temperature: 240°C

Baking temperature: 200°C

Steam: 8 seconds

Baking time: Rolls: about 12-13 minutes Bread: about 25 minutes