



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Tekaka

MULTISEED PREBIOTIC SOFT BREAD (SWEDISH TEA CAKE)

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
<u>Bakels Multiseed Prebiotic</u>	1.000
Wheat flour	1.200
Margarine	0.150
Sugar	0.100
<u>Bakels Dry Yeast</u>	0.020
<u>Bakels Lecisoft Master</u>	0.020
Total Weight:	3.490

METHOD

Mixing time: 5 minutes on slow speed, 10-12 minutes on high speed.

Dough temperature: 26-28°C.

Dough weight: 60g.

Resting time: 20 minutes.

Thickness: 2,5 mm.

Provingtime: (37°C 78%moisture)90minutes.

Starting temperature: 230°C.

Baking temperature: 230°C.

Baking time: 5 minutes.