



## CATEGORY

Bakery, Industry



## FINISHED PRODUCT

Bread, Soft rolls, Tin bread

# POTATOBREAD

## INGREDIENTS

### Group Dough

Ingredient	KG
Wheat flour Extra	1.300
Water	1.060
<a href="#">Bakels Potatobread</a>	0.500
<a href="#">Bakels Dry Yeast</a>	0.030
<b>Total Weight:</b>	<b>2.890</b>

## METHOD

- 1: Mix all the ingredients in a dough mixer.
- 2: Run 4 min slowly and 3-4 min fast.
- 3: Let the dough rest for about 15 minutes.
- 4: Weigh up to suitable pieces.
- 5: Look up the pieces into loaves, preferably baked in a frame, but go nicely by single as well.
- 6: Prove in a fermentation cabinet for about 50 minutes.
- 7: Bake off at entrance temperature 240C- then lower to 190C.

8: Baking time stand alone 22-24 min, in frame 35-40 min with slightly lower temp.