



## DISPLAY CONDITIONS

Room temperature



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread

# PREMIUM OAT BREAD – STANDARD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	1.000	67.00
Wheat flour	0.750	50.00
<u>Bakels Premium Oat Bread</u>	0.750	50.00
<u>Bakels Dry Yeast</u>	0.025	2.00
<b>Total Weight:</b> 2.525		

## METHOD

1. Mixing time: 6 minutes on low speed, approximately 3 minutes on high speed.
2. Resting time: 15 minutes. Cover the dough.
3. Divide the dough into desired pieces.
4. Proving time: 45-50 minutes.
5. Starting temperature: 230°C.
6. Steam: 6 seconds.
7. Baking temperature: 190°C.
8. Baking time: 22-24 minutes.