



PUMPKIN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.400
Water	1.000
Bakels Gourmet Base	0.500
Bakels Lecisof Free	0.020
Bakels Dry Yeast	0.020
Bakels Seed Mix	-
Total Weight: 2.940	

METHOD

1. Mix all ingredients into a smooth dough. Normal driving time.
2. Round the dough into 500 g lumps, allow to rest for 10 min and round again.
3. Dip into Bakels Seed Mix and press with a stick over the rounded dough into eight "cake pieces".
4. Roll a small string of the leftover dough into pumpkin seeds and place as a pumpkin stalk.

Dough temp: 24–26 ° C

Floor time: 20 min

Yeast time: 27 ° C about 60 min

Steam: about 10 sec

Input temperature: 230 ° C

Baking temperature: 200 ° C

Baking time: (500 g) about 20 min