



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Round loaf

ROUND LOAF – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Bread

Ingredient	KG
Water	1.000
Wheat flour	1.300
<u>Bakels Soft Dough Concentrate</u>	0.500
Sugar	0.200
Rapeseed oil	0.150
Sifted rye flour	0.300
<u>Bakels Fermdor R Classic</u>	0.030
<u>Bakels Dry Yeast</u>	0.040
Total Weight:	3.520

METHOD

Mixing time: 5 + 10 minutes
 Resting time: 20 minutes
 Fermenting time: approx. 80 minutes
 Dough weight: 150 g
 Roll down to 1,5 mm. Prick the bread.
 Baking temperature: 240°C
 Baking time: approx. 4 minutes