



## CATEGORY

Bakery, Industry



## FINISHED PRODUCT

Tin bread, Toastbröd

# TOASTBREAD

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour Extra	1.700	100.00
Water	1.200	70.00
Sugar	0.100	5.80
<u>Wheatie m160</u>	0.050	2.70
<u>Bakels Dry Yeast</u>	0.030	1.80
Salt	0.035	2.00
<u>Aromatic Driv</u>	0.034	2.00
<u>Bakels Lecimax Bread improver</u>	0.020	1.20

**Total Weight:** 3.169

## METHOD

1. Weigh all the ingredients in a dough mixer.
2. Run the dough 4 minutes slowly and 4 minutes fast.
3. Let the dough rest for 15 minutes and weigh up to suitable pieces.
4. Work with the dough and make a loaf, and place in your molds that you have greased.
5. Ferment them in a fermentation cabinet for about 50 minutes.
6. Bake at input temperature 240°C, lower immediately to 190°C.
7. Baking time depends on the size of the molds and oven and how much is on the rack, but about 20-25 minutes.
8. Take out the loaves immediately to avoid condensation.