



CATEGORY

Bakery, Industry



FINISHED PRODUCT

Baguette, Bread, Soft rolls, Tin bread

TOASTBREAD

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--------------------------------------|-------|--------|
| Wheat flour Extra | 1.700 | 100.00 |
| Water | 1.150 | 65.00 |
| <u>Wheatie m160</u> | 0.070 | 4.20 |
| Salt | 0.030 | 1.70 |
| <u>Bakels Dry Yeast</u> | 0.025 | 1.50 |
| Oil | 0.020 | 1.20 |
| <u>Bakels Lecimax Bread improver</u> | 0.020 | 1.20 |
| Total Weight: 3.015 | | |

METHOD

- 1: Weigh all the ingredients in the dough mixer.
- 2: Run the dough for 4 minutes slowly and 4 minutes quickly.
- 3: Let the dough rest for 15 min.
- 4: Weigh up to suitable pieces.
- 5: Beat the loaves and place in molds, which are greased with Bakels Sprink or Tarrant.
- 6: Ferment the breads for about 50 minutes in a proving cabinet.
- 7: Bake at 240 C with 8sec steam, lower the temperature to 190C
- 8: Bake for about 25 min