



BAKERY INGREDIENTS SINCE 1904

Bakels product

DARK LEVAIN

Artisan premium bread

BAKELS DARK LEVAIN

Bakels Dark Levain gives you a delicious dark bread with a full-bodied taste. The bread contains two different sourdoughs, durum and rye, which complement each other well and give the bread a well rounded and lovely sourdough taste. The taste is further enhanced by malt and durum kernels.

With **Bakels Dark Levain** you get a rustic bread with a nice crust. The breads become a beautiful eye-watcher on the bread counter and with colourful toppings and decor, you create sandwiches that attract both the eyes and the taste buds. **Bakels Dark Levain** is part of our series of Artisan Premium Breads, bread bases that provide rustic craft bread with an exclusive look and flavours beyond the ordinary.

SOURDOUGH BREAD
WITH TWO DIFFERENT
SOURDOUGHS



BASIC RECIPE DARK LEVAIN

INGREDIENTS

Water	approx. 1000 g	71%
Bakels Dark Levain	700 g	50%
Strong wheat flour	700 g	50%
Bakels Dry yeast	15 g	1%

PRODUCTS USED

Art nr: Bakels Dark Levain **3952**

Art nr: Bakels Dry yeast **2972**



METHOD



1. Mix for 7-8 minutes on slow speed and approximately 5-7 minutes on high speed. Knead the dough until it is malleable and lifts from the bottom.



2. Put the dough in an oiled fermenter and let it rest for 2-3 hours at room temperature. Cover with plastic. Make two three-strokes during the resting period.



3. Carefully roll out the dough on a floured table.



4. Carefully weigh and shape the dough - do not knead it. Let the dough rest for 20 minutes.



5. Carefully shape the dough pieces by folding them, placing them in baskets, or if you like, baking freestanding. Ferment the breads under a cloth at room temperature.



6. Place the loaves at 260°C and let the temperature drop to 230°C. Open the damper after 20 minutes. Baking time depending on size. Can be baked with or without steam.



This is why the baker chooses
BAKELS DARK LEVAIN

- Easy-to-work bread base.
- Does not vary in acidity but gives the same taste profile every time.
- Works just as well being baked after being in the fridge over night as baking the same day.
- Contains two sourdoughs (durum & rye) which together with durum kernels and malt gives a full, well-balanced taste to the bread.

PRODUCT INFORMATION



Storage: To be stored dry and not above +25°C (max 65% humidity).



Packaging: 20 kg plastic bag.



Shelf life: 9 months.



Allergens: Contains gluten (wheat, rye, barley, oat).





Inspiration from Bakels Sweden

BAKELS DARK LEVAIN

With **Bakels Dark Levain**, you create works of art. The bread with its beautiful dark colour creates a nice visual effect for all different kinds of toppings and decor.





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BAKELSSWEDEN.SE**

 **BAKELS**
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