



CATEGORY

Bakery



**FINISHED
PRODUCT**

Bread, Whole grain

BAKELS CHIA AND OAT “WHOLEMEAL BREAD”

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.100	38.40
Extra strong whole grain wheat flour	0.900	31.40
<u>Bakels Chia and Oat Base</u>	0.600	20.90
Wheat flour Extra	0.200	7.00
<u>Bakels Lecicool</u>	0.030	1.10
<u>Bakels Lecimax 2000</u>	0.020	0.70
<u>Bakels Dry Yeast</u>	0.015	0.50
Total Weight: 2.865		

METHOD

1. Run the dough 6min slowly, 3-4min quickly.
2. Let the dough rest for about 20min
3. Scale the dough into suitable pieces.
4. Time in fermentation cabinet about 50 min
5. Baking temp 240C lower to 190C.
6. Steam 8sec
7. Open the valve after 10 min baking
8. Baking time approx 40 min in molds or inserted bread.