



  
**CATEGORY**

Bakery



**OCCASION**

Christmas



**FINISHED  
PRODUCT**

Bread

# GOURMET BASE SAFFRON BREAD

## INGREDIENTS

### Group Saffron Bread

Ingredient

Wheat flour

Water

Bakels Gourmet Base

Fresh yeast

Aromatic Saffron Extract

Yellow syrup

Bakels Fermdor W Classic

Bakels Lecisoft Free

KG

0.750

1.000

0.500

0.020

0.035

0.035

0.020

0.020

**Total Weight: 2.380**

## METHOD

### Day 1

Mix all ingredients with a wing, 4 minutes on slow speed, 4 minutes on high speed.

Put the dough into a plastic box, let it rest for 1,5 h. Do two three-foldings. Flour the baking board and roll out the dough.

Scale into 600 gr pieces.

Fridge over night.

### Day 2

Provingtime: in room temperature for 60 minutes.

Bake in a stone oven.

Starting temperature: 270°C

Baking temperature: 240°C

Steam: 6 seconds.

Baking time: approx. 24 minutes.