



CATEGORY

Bakery, Industry



FINISHED PRODUCT

Bread, Fast Food Bread,
Hamburger bun, Sausage roll,
Savoury food

HAMBURGERBREAD WHOLEGRAIN

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.000	56.00
Extra strong whole grain wheat flour	0.600	33.00
<u>Bakels BästaBas</u>	0.600	33.00
Graham flour	0.300	17.00
Wheat flour Extra	0.300	17.00
Margarine/Oil	0.150	8.00
Sugar	0.100	5.00
<u>Bakels Dry Yeast</u>	0.030	1.60
<u>Bakels Lecisoft NG</u>	0.030	1.60
Wheat gluten	0.030	1.60
Total Weight: 3.140		

METHOD

- 1: Mix all the ingredients in a mixer.
- 2: Mix 6 min slow and 3 min fast.
- 3: Let the dough rest for 20 min.
- 4: Scale the dough in appropriate pieces.
- 5: Prove the buns about 50 min.

6: Bake in 200C in 8-9 min