




CATEGORY

Bakery


**FINISHED
PRODUCT**

Bread

MAIZE/ DINKEL BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.100	51.00
Water	1.000	46.00
Bakels Maize Bread Base	0.800	37.00
Wheat sourdough	0.500	26.00
Dinkel wheat	0.250	12.00
Bakels Lecisof Free	0.020	1.20
Bakels Dry Yeast	0.015	0.80
Total Weight: 3.685		

METHOD

1. Place all of the ingredients into a mixing bowl.
2. Mix on slow speed for 3 minutes and mix for high speed for 4 minutes.
3. Place in container for bulk fermentation for 1 ½ hour and do three-folds.
4. Scale at 600 gram and shape the dough.
5. Place the dough on a woodblock or a tray covered with paper. Refridgerate over night.
6. Dry prove in room temperature and bake at 260 > 240°C for 23 minutes in stone oven with 6 seconds of steam.

Baking temperature: 260 > 240°C

Baking time: 600 gram cirka 23 minuter

Steam: 6 seconds