



CATEGORY

Bakery



**FINISHED
PRODUCT**

Toast bread

MALT TOAST

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.500	75.00
Water	1.000	50.00
Bakels Soft Dough Concentrate	0.500	25.00
Sugar	0.100	5.00
Aromatic Baking Malt Light	0.100	5.00
Rapeseed oil	0.080	4.00
Bakels Dry Yeast	0.035	1.80
Total Weight: 3.315		

METHOD

Mix all the ingredients into a smooth dough. Slightly longer mixing time than normal.

Leave to rest for 10 min.

Dough temp: 26-28 °C Proving time: 65 min

Starting temp: 240 °C Baking temp: 190 °C

Baking time: approx 30 min (800 g)