



## DISPLAY CONDITIONS

Room temperature



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread, Tekaka

# MULTISEED PREBIOTIC SOFT BREAD (SWEDISH TEA CAKE)

## INGREDIENTS

### Group 1

Ingredient

Water

**Bakels Multiseed Prebiotic**

Wheat flour

Margarine

Sugar

**Bakels Dry Yeast**

**Bakels Lecisoft Master**

KG

1.000

1.000

1.200

0.150

0.100

0.020

0.020

**Total Weight: 3.490**

## METHOD

Mixing time: 5 minutes on slow speed, 10-12 minutes on high speed.

Dough temperature: 26-28 °C.

Dough weight: 60g.

Resting time: 20 minutes.

Thickness: 2,5 mm.

Proving time: (37°C 78% moisture) 90 minutes.

Starting temperature: 230°C.

Baking temperature: 230°C.

Baking time: 5 minutes.