



CATEGORY

Bakery



**FINISHED
PRODUCT**

Bread, Round loaf

ROUND LOAF – SOFT DOUGH CONCENTRATE

INGREDIENTS

Group Bread

Ingredient

Water

Wheat flour

Bakels Soft Dough Concentrate

Sugar

Rapeseed oil

Sifted rye flour

Bakels Fermdor R Classic

Bakels Dry Yeast

KG

1.000

1.300

0.500

0.200

0.150

0.300

0.030

0.040

Total Weight: 3.520

METHOD

Mixing time: 5 + 10 minutes

Resting time: 20 minutes

Fermenting time: approx. 80 minutes

Dough weight: 150 g

Roll down to 1,5 mm. Prick the bread.

Baking temperature: 240°C

Baking time: approx. 4 minutes