



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Bread, Hamburger bun, Rusk, Rye bread, Soft rolls, Tin bread, Whole grain

SOFT OAT BREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour	1.300	72.00
Water	1.000	55.00
<u>Bakels Premium Oat Bread</u>	0.500	28.00
<u>Aromatic Baking Malt Special</u>	0.150	8.00
Margarine	0.150	8.00
Fresh yeast	0.100	5.50
Total Weight: 3.200		

METHOD

1. **Dough temperature:** 26-28°C.
2. **Mixing time:** 6 minutes on low speed, 2 minutes on high speed.
3. **Recovery time:** 15 minutes.
4. **Dough weight:** 60 g.
5. **Proving time:** Approximately 45 minutes.
6. **Steam:** 2 seconds.
7. **Baking temperature:** 240°C.
8. **Baking time:** 6 minutes.