



CATEGORY

Bakery, Industry



**FINISHED
PRODUCT**

Baguette, Bread, Soft rolls, Tin
bread

TOASTBREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.700	100.00
Water	1.150	65.00
<u>Wheatie m160</u>	0.070	4.20
Salt	0.030	1.70
<u>Bakels Dry Yeast</u>	0.025	1.50
Oil	0.020	1.20
<u>Bakels Lecimax Bread improver</u>	0.020	1.20
Total Weight: 3.015		

METHOD

- 1: Weigh all the ingredients in the dough mixer.
- 2: Run the dough for 4 minutes slowly and 4 minutes quickly.
- 3: Let the dough rest for 15 min.
- 4: Weigh up to suitable pieces.
- 5: Beat the loaves and place in molds, which are greased with Bakels Sprink or Tarrant.
- 6: Ferment the breads for about 50 minutes in a proving cabinet.
- 7: Bake at 240 C with 8sec steam, lower the temperature to 190C

8: Bake for about 25 min