



CATEGORY

Bakery



**FINISHED
PRODUCT**

Bread

TOMATO BREAD

INGREDIENTS

Group Bread

Ingredient

Water

Bakels Tomatobread

Wheat flour

Bakels Dry Yeast

KG

1.000

0.920

0.800

0.030

Total Weight: 2.750

METHOD

Mixing time: 5 + 2 minutes

Resting time: 2x10 minutes

Dough weight: 550 g

Fermenting time: in room temperature for approximately 45 minutes

Starting temperature: 240°C

Baking temperature: 200°C

Steam: 8 seconds

Baking time: approximately 23 minutes