



CATEGORY

Bakery



OCCASION

Autumn, Christmas



FINISHED PRODUCT

Bread

WORTBREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.500	71.00
Water	1.000	48.00
Bakels Chia and Oat Base	0.600	29.00
Aromatic bakingwort Special	0.175	8.00
Syrup Dark	0.175	8.00
Bakels Dry Yeast	0.040	2.00
Seville Orange	0.010	0.50
Total Weight: 3.500		

METHOD

- 1: Weigh all the ingredients in a dough mixer.
- 2: Run the dough for about 4 minutes slowly and 4 minutes quickly.
- 3: Let the dough rest for about 15 min.
- 4: Weigh the pieces and beat up into stand-alone loaves.
- 5: Ferment the breads for about 50-60 min.
- 6: Bake in 240C with 8 sec steam, lower the temp to 200 C and bake the bread ready.
about 24 minutes total baking time.