



CATEGORY

Bakery



OCCASION

Christmas



**FINISHED
PRODUCT**

Bread

WORT BREAD: FERMDOR® ACTIVE DURUM

INGREDIENTS

Group 1

Ingredient

Wheat flour

Rye flour

Bakels Fermdor Active Durum

Aromatic bakingwort Special

Sugar

Yeast

Seville Orange

Water

Raisin

KG

3.000

0.300

0.132

0.400

0.100

0.040

0.015

2.000

0.400

Total Weight: 6.387

METHOD

1. Mix the ingredients into a smooth dough. About 6 minutes slowly, 2-3 minutes quickly.
2. Weigh the dough and shape it into round balls.
3. Let the dough rest before folding it into loaves.
4. Bake them stand-alone on a baking sheet.
5. Bake the loaves for about 60min
6. Bake for about 25 min at entry temp 230C, with 6 sec steam, then lower to 180C.