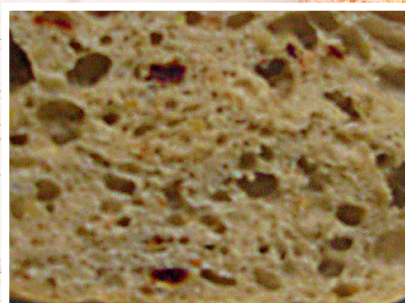


Piece Balkan



Description:

This is the bread which has no specific competition, gourmet bread. It has a beautiful porosity, reminiscent of ciabatta. It owns its specific components, such as broken soybeans and dried peppers. The sapwood is a fabulously colorful. After baking long lasting freshness. Beautifully composes with cottage and cheese. Ideal for breakfast.

Recipe:

Wheat flour 500	100 kg
MIX	20 kg
Yeast	3 kg
Water	70 kg
Cake	193 kg

Parameters:

Mixing time:

Slow turns	5 min
Fast turns	10 min
Cake temperature	22-24°C
Cake aging	45 min
Sample weight	ok. 90 g
Cooking them	45 min
Cooking time	15 min
The furnace temperature	240° C
The final temperature furnace	210°C

Composition:

Soybeans broken, dried red pepper, salt, gluten, dry acid, rye, czubrica, barley malt, wheat flour, glucose, citric acid, ascorbic acid, enzymes: amylase, xylanase

Comments:

- bake with abundant fog
- 5 minutes before end of baking to break luft