

Spelt bread



Description:

Spelt is a type of wheat, which for many years has not been modified. It is very popular among customers. people who can not tolerate wheat flour can confidently consume baked goods with spelled flour . Spelled prevents the development of atherosclerosis. spelled flour is not widely available, and this makes it more expensive than wheat roll. Ideal for first breakfast .

Recipe:

Wheat flour type 500	65kg
Wheat flour type 1850	10kg
MIX	35kg
Yeast	4kg
Water	60kg
Cake	174kg

Parameters:

Mixingtime :

Freespins	2min
Speedspins	8min
Cake temperature	22-24°C
Cake aging	10min
Sample weight	ok.80g
Cooking tchem	40min
Cooking time	12min
The furnace temperature	250°C
The final temperature furnace	210°C

Composition:

spelled flour, rye flakes, sunflower seeds, wheat flour Graham, salt, acid dry wheat, soya flour, potato flakes, barley malt, glucose, citric acid

Comments:

- bake with abundant fog
- 10 minutes before end of baking
break the luft