

Bread with tomatoes



Description :

This is a delicious , soft , aromatic with a damp piece of flesh , which quickly finds consumers. Fragrant tomatoes and a slightly tomato color fits perfectly with the ham .

Recipe:

Wheat flour type 750	75/80kg
Rye flour type 720	25/20kg
MIX	20kg
Yeast	4kg
Water	72kg
Cake	96kg

Parameters:

Mixingtime:

Freespins	2min
Speedspins	6min
Cake temperature	26-28°C
Cake aging	15min
Sample weight	ok.470g
Cooking tchem	50min
Cooking time	35min
The furnace temperature	230°C
The final temperature furnace	220°C

Composition:

wheat flour, dried tomatoes , salt, gluten , dry acid, rye , barley malt , glucose , basil, oregano , thyme , citric acid , ascorbic acid , enzymes: amylase, xylanase

Comments:

- bake with abundant fog
- mix should be soaked in water 30 minutes before to formation of the dough