

Bulgarian bread



Description :

A delicious addition to soups and salads, is the perfect complement sandwiches and grilled dishes. Soy content in the dough from drying out and ensures freshness for a long time. Well seasoned with salt, soy , pepper . It gives you the opportunity to create tasty sandwiches .

Recipe:

Wheat flour type 750	75kg
Rye flour type 720	25kg
MIX	20kg
Yeast	4kg
Water	72kg
Cake	196kg

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:

broken soya , wheat flour, gluten , salt, acid dry rye , barley malt , glucose, coriander powder , cumin powder, 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