

# Bread yeast



## Description:

Plump, soft, not too sweet bread, which perfectly matches jam, jam or honey. Tastes also with cheese or cottage cheese. It can be administered as a cake for coffee or tea. It is a great snack at school and work. Ideal for first breakfast.

## Recipe:

Wheat flour 500	100 kg
Sugar	15 kg
Eggs	15 kg
Margarine	15 kg
Yeast	6 kg
MIX	2 kg
Water	35 kg
Salt	1 kg
Cake	189 kg

## Parameters:

### Mixing time:

Slow turns	3 min
Fast turns	7 min
Cake temperature	27°C
Cake aging	30 min
Sample weight	ok. 80 g
Cooking them	40 min
Cooking time	20 min
The furnace temperature	200° C
The final temperature furnace	180°C

## Components:

Wheat flour, glucose extract, safflower barwierskiego, vanilla flavor, orange flavor, ascorbic acid, amylase, xylanase

## Comments:

- bake with abundant fog