

Buckwheat bread



Description:

It is bread eagerly sought after by customers on the store shelf. Buckwheat flour derived from buckwheat, which has a large number of nutrients as magnesium, malt, calcium, selenium and vitamins of group B. Buckwheat gluten-free reduces to some extent the level of cholesterol. In order to improve the flavor we added some roasted onions, which is an advantage. The bread has a unique aroma, softness and color of the flesh makes it an interesting distinctive bread. After baking long lasting freshness.

Bread gives you the opportunity to create tasty sandwiches.

Recipe:

Wheat flour 750	60 kg
Natural acid	40 kg
MIX	25 kg
Yeast	2 kg
Water	45 kg
Cake	172 kg

Parameters:

Mixing time:

Slow turns	3 min
Fast turns	6 min
Cake temperature	28°C
Cake aging	15 min
Sample weight	ok. 480 g
Cooking them	50 min
Cooking time	40 min
The furnace temperature	230° C
The final temperature furnace	210°C

Composition:

Buckwheat flour, fried onion, salt, barley malt, enzymes: amylase, xylanase, ascorbic acid

Comments:

- after 2 minutes break the luft
- bake with abundant fog