

Spelled bread



Description :

Spelt is nothing but a variety of wheat , which for many years has not been modified. It is very popular among customers. Those who can not tolerate wheat flour can confidently consume baked goods with spelled flour . Spelt prevents the development of atherosclerosis. Spelt flour is not widely available due to the nature of cultivation, which makes it more expensive than bread wheat bread.

Spelled bread fits perfectly on the first breakfast

Recipe:

MIX	50kg
Rye flour type 720	25kg
Natural rye acid	25kg
Wheat flour type 750	10kg
Yeast	3kg
Water	70kg
Cake	183kg

Parameters:

Mixing time:

Free spins	2min
Speed spins	10min
Cake temperature	26-28°C
Cake aging	20min
Sample weight	ok.470g
Garowanie	45min
Cooking them	40min
The furnace temperature	240°C
The final temperature furnace	210°C

Composition:

spelled flour, rye flakes, sunflower seeds, wheat graham flour, 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