

Spicy bread

DARPOL



Description:

It is delicious, very soft, fragrant bread with a moist crumb, which after baking long retains freshness and flavor. Eagerly purchased by consumers. Delicious with the butter and your favorite toppings, but equally delicious without any additives. It fits perfectly with cheese, sandwiches. Ideal base for both: sweet and savory.

Recipe:

Wheat flour 500	100 kg
MIX	15 kg
Yeast	3 kg
Oil	2 kg
Water	70 kg
Cake	190 kg

Parameters:

Mixing time:

Slow turns	3 min
Fast turns	8 min
Cake temperature	22-24°C
Cake aging	45 min
Sample weight	ok. 80 g
Cooking them	50 min
Cooking time	15 min
The furnace temperature	230° C
The final temperature furnace	210°C

Composition:

Potato flakes, salt, acid, dry wheat, wheat flour, wheat malt, wheat gluten, glucose, barley malt, spices, amylase, xylanase, ascorbic acid

Comments:

- add oil for 2 minutes before the end of the mixing
- bake with abundant fog
- 5 minutes before end of baking to break luft