

Multigrain bread without flour



Description:

This sensational bread with big health benefits. Bread, which has no flour and yeast. Recommended by nutritionists. Due to its specificity, it is gaining more and more recognition among consumers. Bread pithy consists almost solely of grains rich in protein. It is recommended oblong baking forms allowing you to get bread in the shape of a candy bar.

Ideal for sandwiches, sweet and savory.

Recipe:

MIX	100kg
Pip pumpkin	15kg
Sunflowerseeds	8kg
Vegetableoil	9kg
Artificialhoney	9kg
Salt	2.5kg
Water	95kg
Cake	238.5kg

Parametry:

Czas mieszania:

Freespins	3min
Cake temperature	25°C
Cake aging	60min
Sampleweight	ok.400g
Cooking time	60min
The furnace temperature	180°C
The final temperature furnace	170°C

Composition:

oatmeal, sunflower husked, linseed flax, soy flakes, vegetable fiber, spelled flakes, rye flakes, shelled pumpkin, sesame, spice ground

Comments:

- dough cellared in the forms for 60 minutes
- 10 minutes before end of baking break the lift
- bake without condensation