

Bread from the mountains



Description:

Bread currently very fashionable and sought after by consumers.

After baking has a glamorous look and cracking of the skin.

Slightly sour, a great addition to salads and sandwiches, sweet and savory .

Recipe:

Wheat flour type 500	100kg
MIX	15kg
Yeast	3kg
Oil	2kg
Water	75kg
Cake	195kg

Parameters:

Mixingtime:

Freespins	5min
Speedspins	15min
Cake temperature	22-24°C
Cake aging	90min
Sample weight	ok.470g
Cooking tchem	30min
Cooking time	35min
The furnace temperature	240°C
The final temperature furnace	210°C

Composition:

skim milk powder , wheat flour , gluten, salt, dry acid wheat malt, wheat bright, soy lecithin , barley malt , glucose, ground caraway , citric acid , enzymes, amylase, xylanase , ascorbic acid

Comments:

- oil added at two minutes before the end of the mixing
- the dough should be cellared on the table for 90 minutes
- cut the elongated dough , then turn on both ends
- proofes twisted dough pieces for 30 minutes in a proofing cabinet
- 5 minutes before end of baking break the luft