



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**FINISHED PRODUCT**

Speciality Bread, Tin Bread

## BRIGHT TIN BREAD WITH WHEAT SOURDOUGH

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Butter	1.000	10.00
<b>Fermdor® W Bright</b>	0.400	4.00
Sugar	0.400	4.00
Yeast	0.350	3.50
<b>Lecitem® 1000</b>	0.200	2.00
Salt	0.200	2.00
Water	5.800	58.00

**Total Weight:** 18.350

**Yield:** 20 loaves

### METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed.
3. Dough temperature should be between 24-26°C.
4. Bulk for 10 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 900g, mould into long shape and place into oiled tins (30cm x 10cm x 10cm).
6. Prove for 50-60 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Close the tins.

8. Bake at 230°C, falling to 220°C for 40-50 minutes.