



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Speciality Bread, Tin Bread,
Wholemeal

BROWN OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wholemeal flour	5.000	50.00
<u>Country Oven® Oat & Barley Bread Concentrate</u>	5.000	50.00
Yeast	0.400	4.00
Water	6.250	62.50
Total Weight: 16.650		

Yield: 34 small/18 large loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 485g/900g and roll in oats.
5. Prove for 60 minutes at 38°C, 88% relative humidity.
6. Bake at 220°C for 24 minutes, with steam (pull damper after 8 minutes).