



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread, World Bakery

# CHIMNEY BREAD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermdor® Smoked</u>	0.350	3.50
Yeast	0.350	3.50
<u>Lecitem® 1000</u>	0.200	2.00
Wheat germs	0.200	2.00
Salt	0.200	2.00
Cold water	7.000	70.00
<b>Total Weight:</b> 18.300		

**Yield:** 40 loaves

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 6-8 minutes on slow speed and 2-3 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 450g, mould into long shape and roll in 2/3 oat and 1/3 wheat germs, then cut the top of the dough piece twice crossed-over.
6. Prove for 30-45 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Bake at 210-230°C for 35-40 minutes, with steam.

8. Pull out damper after 15 minutes.