BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Crusty Bread, Speciality Bread, Tin Bread

TIN BREAD WITH WHEAT SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Butter	1.000	10.00
Fermdor® W Classic	0.400	4.00
Sugar	0.400	4.00
Yeast	0.350	3.50
Lecitem® 1000	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 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 a long shape and place into oiled tins (30cm x 10cm x 10cm).
6. Pove for 45 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Close the tins.

8. Bake at 200-230°C for 30-35 minutes.