BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Crusty Bread, Occasion Bread, Speciality Bread, World Bakery

FARMER BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	7.100	71.00
Rye flour (bright)	2.900	29.00
Skimmed milk powder	0.500	5.00
Yeast	0.350	3.50
Fermdor® Smoked	0.250	2.50
Lecitem® 1000	0.200	2.00
Salt	0.200	2.00
Butter	0.100	1.00
Water	7.200	72.00
	Total Weight: 18.800	

Yield: 85 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 5 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 220g, mould into round shape, dip into barley flakes and prove two dough pieces side-by-side.
6. Prove for 30-40 minutes at a controlled temperature of 25-28°C, 85% relative humidity.

7. Cut the top of the dough pieces one time.
8. Bake at 210-230°C for 35-40 minutes, with steam.
9. Pull out damper after 15 minutes.