



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread, World Bakery

# FLOWER BREAD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.350	3.50
<a href="#">Fermidor® R Plus</a>	0.300	3.00
<a href="#">Fermidor® Durum</a>	0.260	2.60
Salt	0.220	2.20
<a href="#">Lecitem® 1000</a>	0.200	2.00
Water	6.500	65.00
<b>Total Weight:</b> 17.830		

**Yield:** 40 loaves

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5-7 minutes on slow speed and 4-6 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 round shape, dip the seal into rye flour and prove with the seal on the bottom.
6. Prove for 30-40 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Turn the dough pieces.
8. Bake at 230-240°C, falling to 200°C for 35-40 minutes, with steam.

9. Pull out damper after 15 minutes.