



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
Tin Bread

GOLDEN GRAINS BREAD

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|-------|-------|
| Wheat flour | 5.000 | 50.00 |
| <u>Country Oven® Golden Grains Bread Concentrate</u> | 5.000 | 50.00 |
| Yeast | 0.300 | 3.00 |
| Water | 4.700 | 47.00 |
| Total Weight: 15.000 | | |

Yield: 31 loaves

METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Scale at 480g.
5. Leave to rest for 3 minutes.
6. Prove for 50 minutes at 36°C, 88% relative humidity.
7. Bake at 230°C for 25 minutes, with 6 seconds of steam.