



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Tin Bread

HIGH FIBRE BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Fibre Plus Bread Concentrate</u>	5.000	50.00
Yeast	0.280	2.80
Water	5.300	53.00
Total Weight: 15.580		

Yield: 32 small / 17 large 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. Leave to rest for 3 minutes.
5. Scale at 480/900g.
6. Prove for 50 minutes at 36°C, 88% relative humidity.
7. Bake at 230°C for 25 minutes, with 6 seconds of steam.