



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
World Bakery

MUSTARD ONION BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermidor® W Germ</u>	0.300	3.00
<u>Lecitem® 1000</u>	0.200	2.00
Yeast	0.200	2.00
Salt	0.200	2.00
Water	7.500	75.00
Cheese	1.500	15.00
Dried onion	1.000	10.00
Mustard powder	0.050	0.50

Total Weight: 20.950

Yield: 46 loaves

METHOD

1. Add all ingredients (except cheese, dried onion and mustard powder) into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Add the cheese, dried onion and mustard powder and mix for 1 minute on slow speed.
4. Dough temperature should be 24-26°C.
5. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Scale at 450g, mould into round shape and dip into sunflower seeds.

7. Prove for 30-50 minutes at a controlled temperature of 25-28°C, covered with plastic.
8. Cut the top of the dough twice crossed-over.
9. Bake at 210°C for 30-40 minutes, with steam.
10. Pull out damper after 25 minutes.