



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread

OAT AND BARLEY BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Oat & Barley Bread Concentrate</u>	5.000	50.00
Yeast	0.400	4.00
Water	5.500	55.00
Total Weight: 15.900		

Yield: 32 small / 17 large loaves

METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Scale at 485g/900g and roll in oats.
5. Prove for 60 minutes at 38°C, 88% relative humidity.
6. Bake at 220°C for 24 minutes, with steam.