



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

SPELT BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Spelt flour	2.500	25.00
Water (boiling)	3.700	37.00
Total Weight:	6.200	

Group 2

Ingredient	KG	%
Spelt flour	10.000	100.00
Group 1	6.200	62.00
Fermdor® S Germ	0.500	5.00
Yeast	0.300	3.00
Salt	0.240	2.40
Lecitem® 1000	0.240	2.40
Water	4.600	46.00
Total Weight:	22.080	

Yield: 63 loaves

METHOD

Group 1

1. Boil the water at 95°C, add to the spelt flour and leave to cool down to 5°C.

Note: use only once cold.

Group 2

1. Add group 2 ingredients into a spiral mixing bowl.

2. Mix for 6-8 minutes on slow speed and 3-5 minutes on fast speed, until fully developed.

3. Dough temperature should be 24-26°C.

4. Bulk for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.

5. Scale at 450g, mould into round shape, dip the seal into barley flakes and prove with the seal on the bottom.

6. Prove for 30 minutes at a controlled temperature of 25-28°C, covered with plastic.

7. Turn the dough pieces.

8. Bake at 210°C for 40 minutes, with steam.

9. Pull out damper after 20 minutes.