

# CHIA SEED BREAD

## OVERVIEW

13-050

## INGREDIENTS

### Group Bread

Ingredient	KG	%
BAKELS CHIA SEED BREAD CONCENTRATE	1.000	100.00
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.040	4.00
BAKELS SHORTENING	0.020	2.00
Cold water	1.280	128.00
Total Weight:		3.340

**Yield:** 83 pieces x 40g

## METHOD

How to do it:

1. Place all ingredients in a bowl and mix until well developed.
2. Allow the dough to rest for 5-10 mins.
3. Scale 40 gms dough. Form into a ball.
4. Proof until ready.
5. Bake at 220? C with steam for 25 mins or until golden brown.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean