



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Wholemeal

SOY AND LINSEED BREAD

OVERVIEW

18-008

INGREDIENTS

Group Bread

Ingredient	KG	%
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.500	100.00
Bread Flour	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	4.00
Water	0.525	105.00
Total Weight: 1.545		

Yield: 3 X 400 grams

METHOD

How to do it:

1. Preheat oven to 220°C.

2. Mix all ingredients in a spiral mixer on low speed for 2-4 minutes on low speed.
3. Switch to high speed and continue mixing for 6-10 minutes.
4. Scale and mold the dough to desired shape and deposit in greased pans.
5. Proof.
6. Bake at 220°C for 20-30 minutes.