



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Wholemeal

WHOLE WHEAT LOAF

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Poolish	0.100	10.00
FINO MEAL BASE	0.120	12.00
Water	0.580	58.00
Salt	0.018	1.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
Sugar	0.036	3.60
Olive Oil	0.054	5.40
Whole Eggs	0.090	9.00
Total Weight:		2.013

Yield: 3 loaves

METHOD

How to do it:

Dough:

1. Mix all ingredients in a spiral mixer for 3 min.on low speed.
2. Mix further on fast speed until dough is fully developed.

3. Remove from bowl and bulk ferment for 10-15 min.
4. Scale at 666 grams per piece.
5. French fold and rest for 5-10 min.
6. Mold and place on desired molder or tray with wax paper and proof for 30-45 min.
7. Score and bake with steam at 200C for 12-15 min.
8. Open damper and continue baking under 190C.
9. Cool down.