

Toast Bread

using CRAFT-MALZ and VOLTEX

RECIPE SERVICE

Wheat flour	10.000 kg
CRAFT-MALZ	1.100 kg
VOLTEX	0.130 kg
Fat	0.400 kg
Salt	0.200 kg
Yeast	0.400 kg
Water	5.500 kg
Total weight	17.730 kg

Mixing time:	3 + 6 minutes
Dough temperature:	25° C
Bulk fermentation time:	none
Scaling weight:	0.550 kg
Intermediate proof:	10 minutes
Processing:	4-piece method
Final proof:	90 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	27 minutes



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