Soy & Linseed Bread Mix: Base recipe

INGREDIENTS

Stage 1

36321 AP Soy & Linseed Bread Mix	5.000kg

Stage 2

105650 Dried Yeast	0.050kg
Water variable	2.600L

If using compressed yeast use 3% to flour

METHOD

1. Place all stage 1 (dry) into the spiral mixer. Then add stage 2, yeast and water to the dry ingredients.
2. Mix on slow speed for 2 minutes
3. Mix on high speed for 7 - 8 minutes on fast speed
4. Rest for 10 minutes
5. Scale and produce shapes as required
6. Proof to desired height approx. 45 minutes (proofer setting 38C @ 75 – 80% RH)
7. Bake in oven 210 - 230°C for 20 - 30 minutes depending on dough weight. Minimal steam used



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.