XT Emulsifier Free Bread Improver: Farmers Grain Bread

INGREDIENTS

Stage 1

100702 AM Farmers Grain	1.500kg
Water	1.500L

Stage 2

21081 Superb Bakers Flour	5.000kg
100224 Iodised Salt	0.130kg
105617 XT Emulsifier Free Bread Improver	0.065kg
108498 Vital Wheat Gluten optional	0.130kg
106162 Canola Oil	0.065kg
105647 Compressed Yeast	0.228kg
Water Variable	2.400L

METHOD

1. Place Stage 1 into a bucket mix together and leave to soak overnight.
2. Using a spiral mixer place-soaked stage 1 and stage 2 ingredients into mixer adding yeast and water last.
3. Mix on low speed for 2 minutes
4. Mix on high speed for 8 – 12 minutes or until the dough is well developed.
5. Achieve a finished dough temperature of 28 – 30°C
6. Rest for 10 minutes
7. Scale into desired weights
8. Rest for a further 10 – 20 minutes
9. Mould into desired shape.
10. Prove for approx. 30 minutes until desired height is reached. Proofer settings 38°C @ 75 – 80% RH
11. Bake at 220°C for 30 – 35 minutes. Use steam in initial stages of baking.



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