XT Emulsifier Free Bread Improver Wholemeal Bread Recipe using Bakers Bran

INGREDIENTS

Stage 1

36220 Bakers Meal	4.300kg
26241 Baker Bran course	0.700kg
100224 Iodized Salt	0.100kg
105617 XT Emulsifier Free Bread Improver	0.050kg
108498 Vital Wheat Gluten optional	0.100kg
106162 Canola Oil	0.100kg

Stage 2

105647 Compressed Yeast	0.175kg
Water Variable	3.200L

METHOD

1. Using spiral mixer place stage 1 ingredients into mixer. Then add stage 2.
2. Mix on 1st speed for 2 minutes
3. Mix on 3rd speed for 8 – 12 minutes or until the dough is well developed.
4. Achieve a finished dough temperature of 28 – 30°C
5. Rest for 10 minutes
6. Scale into desired weights
7. Rest for a further 10 – 20 minutes
8. Mould into desired shape.
9. Prove for approx. 30 minutes until desired height is reached. Proofer settings 38°C @ 75 – 80% RH
10. Bake at 220°C for 30 – 35 minutes. Use steam in initial stages of baking.



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