



OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Oat & Barley Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	4.440
Total Weight:	12.640

Yield: 26 loaves

METHOD

1. Place all ingredients into a spiral mixer and mix for 3 minutes slow, 6 minutes fast.
2. Check the dough temperature is approximately 24°C.
3. Scale at 485g and rolls into oats, then place into bread tins.
4. Prove for approximately 60 minutes at 38°C and 88% humidity.
5. Bake at 220°C (428°F) (with steam) for 24 minutes (pull damper after 8 minutes).



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Tin Bread