



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread

SPELT OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Oat & Barley Bread Concentrate	4.000
Spelt flour	4.000
Yeast	0.300
Water	4.400
Total Weight:	12.700

Yield: 26 loaves

METHOD

1. Place all ingredients into a spiral mixer and mix for 5 minutes slow, 3 minutes fast.
2. Check the dough temperature is approximately 24°C.
3. Scale at 485g.
4. Place 6 on flat tray.
5. Flour and cut as desired.
6. Prove for approximately 60 minutes at 38°C and 85% humidity.
7. Bake at 200°C (392°F) (with steam) for 24 minutes (pull damper after 8 minutes).