

Golden Corn Basket Bread

INGREDIENTS

2,5 kg GRANIX GOLDEN CORN

1,6 kg NATURAL ACID

ok. 5 kg WATER

6,5 kg WHEAT FLOUR TYPE 750

0,3 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 4 + 6

Cake temperature: 27 - 29°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 55 min

Baking temperature: 230 - 210°C with steaming oven



Baking time: according to weight

3

Before putting in the oven, decorate with Gold Decoration, cut as desired.

2

From all the listed ingredients prepare a cake. Divide the mass into billets, round, lengthen and place in baskets or directly on the loading belt.

4

After planting, the baking chamber should be steamed. Then, after about 3 - 4 min, remove the steam from the chamber

Bon appétit!

Smacznego



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