

Golden Corn Basket Bread

INGREDIENTS

2,5 kg	GRANIX GOLDEN CORN	6,5 kg	WHEAT FLOUR TYPE 750
1,6 kg	NATURAL ACID	0,3 kg	YEAST
ok. 5 kg	WATER		



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



Przedsiębiorstwo Savpol

Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7

T.: **+48 (32) 400 04 00**

e-mail: **savpol@savpol.pl**



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

