

Guarana Mold Bread

INGREDIENTS

3,3 kg GRANIX GUARANA

6,7 kg RYE FLOUR TYPE 720

ok. 3 kg WATER

4 kg WATER FOR SOAKING

0,25 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 8+1

Cake temperature: 30 – 31°C

Weight of the cake: according to the plant

Aging of the cake: 10 – 15 min

Final fermentation: 35 – 40 min

Baking temperature: 230°C – 210°C with steaming oven



Baking time: according to weight

3

From all the ingredients above prepare a cake. Divide the dough into pieces of the desired weight, put in the molds.

2

Before preparing the dough, soak the mixture in the given amount of water for about 40 min (water temperature: 40 - 45°C).

4

Smooth the top with a wet hand, sprinkle with sesame. Bake with steaming oven. After about 7 - 10 minutes remove the steam from the chamber.

Bon appétit!

Smacznego



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**

