

Millet basket bread

INGREDIENTS

3,3 kg MILLET GRANIX

0,35 kg YEAST

6,7 kg WHEAT FLOUR TYPE 650

ok. 6,4 kg WATER



A METHOD OF PREPARING

1

PARAMETERS

Parameters Kneading time: 4+6

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with steaming oven



Baking time: according to weight

3

Before putting in the oven, sprinkle gently with rye flour and cut the top of the loaves as desired

2

From all the listed ingredients prepare the cake.

4

Bake with steaming after 3 - 4 minutes, drain the steam from the baking chamber.

Bon appétit!

Smacznego



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