

Mold bread 8 grains

INGREDIENTS

5 kg GRANIX EIGHT GRAINS
5 kg WHEAT FLOUR TYPE 750
ok. 1 kg WATER

5 kg WATER FOR SOAKING
0,35 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with
steaming oven



Baking time: according to weight

3

From all the above ingredients prepare a cake.

5

Bake with steaming oven. At the end of baking, drain the steam to obtain a crispy crust.

2

Before preparing the dough, soak the mixture in the given amount of water for 40 – 60 minutes (water temperature approx. 30°C).

4

Divide the mass into pieces of the desired weight, form it, wrap it in Sunflower Decor and put it into molds.

Bon appétit!

Smacznego



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