

Noble bread

INGREDIENTS

5 kg NOBLE GRANIX

5 kg WHEAT FLOUR TYPE 550

0,15 kg YEAST

ok. 9 WATER

0,5 kg GOLD DECOR

kg



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 2 + 8

Cake temperature: 30 – 34°C

Weight of the cake: according to the plant

Aging of the cake: 20 – 30 min

Final fermentation: 35 – 45 min

Baking temperature: 240 – 220°C with light
oven steaming

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

2

At the beginning of the mixing, a smaller amount of water (about 70%) should be dispensed to make a good dough. Gradually add the rest of the water to the right consistency.

3

After maturing, process the dough at slow speed and use water to apply the pieces of dough to the mould. Before putting in the oven sprinkle with Gold Decor and bake with a gentle steaming.

4

At the end of baking, drain the steam to obtain a crispy crust.

5

To improve the taste of the bread, we can add roasted onions or dried tomatoes in a sauce (at the end of kneading)

Bon appétit!

Smacznego

