



## “Dożynkowy” Wholewheat bread mix 50%

“Dożynkowy” Wholewheat bread mix 50% – mixture for production of baked goods with content of seeds of linseed, grains of pumpkin and sunflower. It is perfect combination of taste qualities and valuable nutrients, among others they are rich source of protein. It has high humidity and preserves freshness for long time. Thanks to its nutritional value, it can be valuable supplement of well-balanced diet. “Harvest” wholewheat bread mix 50% – is combination of delicate crumb and appetizing crust, which make exceptionally tasty composition. Baked goods is characterized by distinct taste and aroma, so that meal becomes real pleasure.

Basic recipe	
“Dożynkowy” Wholewheat bread	2,00 kg
Sunflower or broken rye	0,80 kg
Warm water for pouring mixture	2,53 kg
Rye flour type 720	1,20 kg
Yeast	0,10 kg
Water for dough	0,33 kg
Liquid acid 200 SH	0,17 kg
Together	7,13 kg

### Preparation:

- Soak mixture and seed of sunflower or rye in given amount of lukewarm water before preparation of dough for about one hour.
- Next add remaining ingredients and mix dough.
- Duration of mixing: 10 minutes slow turns and 2 minutes quick turns until good kneading dough.
- Temperature of dough about 29 °C
- After mixing leave dough for rest for 15 to 30 minutes, next weigh to moulds and work using water (no flour). Adjust weighted portion of bites for moulds used in workplace. Put bites of dough to moulds, smooth top with wet hand or scraper and sprinkle grains. Expose bites to final expansion for about 50-60 minutes.
- Baking with steaming(4/5 proofing):
- Initial temperature 230 °C falling to 180 °C. Adjust time of baking for size of moulds, for example loaf weighing 500 g loaf is baking for about 55 minutes, while bread in large mould weighing 4 kg is baking for about 2.5 hours (last hour under covering).
- Bread after taking out from moulds should be cooled with the top down . Baked goods is fit for slicing after complete cooling, that is after about 10 hours.