



## *“Jagła” Bread with groats from millet mix 33%*

“Jagła” Bread with groats from millet mix 33% – mixture for production of bread and other small baked goods with high content of fiber, grain of millet with damp crumb, nice structure, long preserving freshness. Mixture has high content of fiber (20g in 100g of mixture / 4.9g in 100g of prepared product) and does not contain additives to food with number E and the main ingredients are millet, seeds of sunflower and wheat flakes. Prepared product has damp crumb, good consistence and preserves freshness long. It is possible to bake from this mixture breads and rolls in various shapes (round, oval).

Basic recipe	
“Jagła” Bread with groats from millet	1,00 kg
Wheat flour type 550	2,40 kg
Yeast	0,18 kg
Water	2,20 kg
Together	5,78 kg

Recipe for rolls	
“Jagła” Bread with groats from millet	0,84 kg
Wheat flour type 550	2,00 kg
Yeast	0,14 kg
Water	1,82 kg
Together	4,80 kg

### Preparation (bread or rolls):

- Weigh out ingredients according to recipe and mix dough. Mix for about 4 minutes on slow turns and about 4 minutes on fast turns. Temperature of dough: about 24°C. Aging in kneading-trough for about 15 minutes.

### Expansion:

- Bread: weigh out dough and form bites weighing 500 g. Put into expansion chamber: temperature 37°C, humidity 60%. Time of fermentation 35-40 minutes.
- Rolls: Divide dough into parts weighing 2,4 kg (30 pieces) Shape at the discretion.
- Put into expansion chamber at temperature 37 °C and humidity 60%. Time of fermentation 35-40 minutes. Incise top of baked goods at the discretion.

### Baking:

- Bread: incise top of baked goods at the discretion, bake with steam at temperature 210 °C.
- Time of baking about 40 minutes
- Rolls: Bake wit steam at temperature 220-230°C for about 14 minutes.

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