



“Razowiec” mixture of wholemeal bread 50%

“Razowiec” mixture of wholemeal bread 50% – mixture for production of wholemeal baked goods with participation of wholemeal flour. Wholemeal Bread is popular baked goods made of dark rye wholemeal flour with potato flakes, oatmeal, rye flakes and wheat bran. Thanks to this fact it is easily digestible, strengthens organism and immunity, adds energy and vitality. It is excellent baked goods as well for people caring for health as for those people who value above all flavour in bread. Mixture was made with a view to bakers, which want to produce traditional, appetizing bread without risk. Only yeast and water should be added to recipe. It is important that we guarantee quality of specially chosen rye flour, which does not create problems during production.

Basic recipe:

“Dark bread” mixture of wholemeal bread	2,00 kg
Hot water for pouring mixture	2,4 kg
Rye flour type 720	1,2 kg
Wheat flour type 550	0,8 kg
Yeast	0,12-0,16 kg
Water for dough	0,8 kg
Together	7,32 – 7,36 kg

Preparation:

- Mixture should be soaked before preparation of dough in given amount of water for 30-60 minutes. (Temperature of water about 45 – 50°C)
- Put away soaked mixture to warm place or proofing cabinet!
- Next add remaining ingredients and stir.
- Duration of stir: 4 minutes slowly, 3 minutes quickly or 7 minutes slowly.
- It is not recommended to increase amount of yeast provided in recipe, because it can cause holes in crumb of bread.
- Temperature of dough 30°C.
- After making dough it should be divided into bites using water (not flour).
- ATTENTION: Dough is very slow.
- Adjust weighted portion of bites for moulds used in workplace.
- Put bites of dough into mould, smooth top with wet hand and sprinkle bran or oatmeal abundantly.
- Expose bites to full final expansion for about 30 – 40 minutes.
- Baking: 60 minutes at initial temperature 240°C falling to 180°C.
- After baking steam over baking chamber. After about 7-10 min drain steam from baking chamber.
- Baked goods can be cut after its complete cooling after about 4-5 hours.

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