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"Sitkowy" Strainer Bread mix 27%

"Sitkowy" Strainer Bread mix 27% – mixture for production of traditional punnet bread with participation of strainer flour. Strainer Bread is mixture containing rye strainer flour T1400, which is rich in fiber, minerals and antioxidants. Remaining ingredients are natural raw materials – strainer baked goods made of mixture, which has "clean label".

	Basic recipe	Recipe with natural acid
"Strainer" Strainer Bread	**3,00 kg**	**3,00 kg**
Water at temperature 40 ° C for pouring mixture	**4,90 kg**	**4,90 kg**
Wheat flour type 750	**8,00 kg**	**8,00 kg**
Yeast	**0,20 kg**	**0,20 kg**
Cold water for dough	**2,00 kg**	**2,00 kg**
Natural sourdough	**–**	**2,40 kg**
Together	**18,10 kg**	**20,50 kg**

Preparation:

- Preparation: Soak mixture in given amount of warm water before preparation of dough for about 60 minutes. Next add remaining ingredients and mix dough.
- Duration of mixing: 4 minutes on slow turns and 4 minutes on fast turns until good kneading of dough.
- Temperature of dough about 24 ° C.
- After mixing dough should be left for rest for about 20 minutes and next divide into bites and put in punnets sprinkled with flour. Bites should be exposed to final expansion for 45 to 55 minutes
- After this time throw away from punnet into moulds or loading apparatus, grease with water and bake.
- Baking with strong steaming:
- Initial temperature 230 °C falling to 200 °C. After 1 minute steam should be drained from baking chamber. Adjust time of baking for size of weighted portion, for example loaf weighing 500 g loaves is baking for about 40-45 minutes.

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