



ANCIENT GRAIN BREAD

SPECIAL BREAD

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

PANE ANTICHI CEREALI

g 10.000

FRESH YEAST

g 300

WATER

g 6.000-6.500

PREPARATION

In a spiral kneading machine, knead all the ingredients with 2/3 of the dose of water for a few minutes, then, pour the remaining water in more then once and make sure that all the water is absorbed. Consider that the kneading time is about 15 minutes.

Make sure that the temperature of the dough at the end of the kneading is 25-26°C.

Let the dough rest for about 15-20 minutes at 25°C, then divide the dough into 350-400g portions.

Roll each portion of dough up into a round shape and let rest for another 10 minutes approximately.

FINISHING

INGREDIENTS

DECORGRAIN

To Taste

FINAL COMPOSITION

Shape the portions of dough into loaves and moisten the surface.

Make DECORGRAIN stick to it, then let rise in the proofer room at 28-30°C with relative humidity of the 80% for about 50-60 minutes.

Bake for at 200-220°C with steam for about 25 minutes. Open the valve 5 minutes before the end of the baking.

AMBASSADOR'S TIPS

You can replace DECORGRAIN with any other product within our range of mixes for bread decoration.