



# CHIA & QUINOA BREAD

🏠 Basic level

SPECIAL BREAD

## DOUGH

### CHIA & QUINOA BREAD

water

fresh yeast

10kg

5500-5800g

300g

Knead all the ingredients for about 10-12 minutes (spiral kneading machine), until the dough is smooth. 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 22-24°C, then divide the dough into portions.

Let the portions of dough rest for another 10 minutes approximately.

Roll the portions of dough up to shape loaves, moisten their surface with water and make some AMAVITA DECÓ stick to it to decorate.

Let rise at 28-30°C, with relative humidity of the 80%, for about 50-60 minutes.

## FINAL COMPOSITION

Bake at 200-210°C, the baking time varies depending on the scale (20 minutes for 70g buns and 45 minutes for 500g loaves).

Open the valve towards the end of the baking to give bread a crunchier crust on the outside.

**irca**  
GROUP

Extraordinary  
made simple.