



AMAVITA BREAD

🏠 Basic level

PULLMAN BREAD

DOUGH

AMAVITA

water

fresh yeast

10kg

8600g

300g

Knead all the ingredients for about 15-20 minutes (spiral kneading machine), until the dough is smooth. Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 15-20 minutes at 20-22°C, then divide the dough into portions (whose weight depends on the size of the pan you will use).

Roll the portions of dough up into long loaves.

FINAL COMPOSITION

Moisten the surface of the loaves and make DECORGRAIN stick to it.

Grease the pullman bread pans with SPRAY KING, then put the loaves in.

Consider that, before rising, the dough shall nearly half-fill the pan.

Let rise in the proofer room (with relative humidity of the 70-80%) or at room temperature (well covered), until the dough takes up 3/4 of the pan.

Bake at about 200-220°C. The baking time varies depending on the scale.

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GROUP

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