







Ambient



Bakery

## **LANDBROT MIX**

## **INGREDIENTS**

## **Group Ingredients**

Ingredient Bread Flour Landbrot Bread Mix Yeast Water 5.000 5.000 0.200 6.000

Total Weight: 16.200

## **METHOD**

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature  $28^{\circ}\text{C}$  -  $30^{\circ}\text{C}$ . Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm 40$  minutes. Bake at  $\pm 230^{\circ}\text{C}$  with steam at start of baking.