

SUNFLOWER HONEY & BARLEY DEPOSITED BREAD

INGREDIENTS

Group 1

Ingredient	KG
Kibbled Rye	0.500
Water (variable)	0.500
Honey	0.060
HERCULES BREAD CONCENTRATE	0.075
Sunflower Seeds	0.100
Barley Flakes	0.400
Flour	1.100
BAKELS INSTANT ACTIVE YEAST	0.030
Total Weight: 2.765	

Group 2

Ingredient	KG
Milk Powder	0.060
Total Weight: 0.060	

METHOD

Deposited dough. Soak Group 1 overnight. Place Groups 1 and 2 in machine bowl and develop thoroughly. Dough temperature 30-31°C. Dough slack consistency. Scale dough directly into tins approximately half full. Prove until tins three quarters full. Lid and bake at 220°C for 45-50 minutes.