

# Chia Toast with CHIA BREAD 40

CHIA BREAD 40	2.000 g
Wheat flour	8.000 g
Butter or margarine	800 g
Sugar	400 g
Salt	100 g
BREAD STAR	50 g
Yeast, fresh	300 g
Water, cold	5.500 g
Total	17.150 g

## Method of use:

Method:

Prepare a dough with all ingredients, then allow to rest.

Mixing time:

Spiral mixer: 3 minutes on slow + 6 minutes on fast speed

Dough temperature: 26 °C

Dough resting time: 10 minutes

After the resting time, scale dough pieces of 750 g (Size for tins: 11cm x 11cm x 25cm) and mould round, then long and place in tins and prove.

Scaling weight: 0,750 kg

Proving time: 35 - 45 minutes at 30 °C and 70% rel. humidity.

Close tins with lid and bake. Keep damper closed.



Baking temperature: 220 °C falling to 190 °C

Baking time: 40 - 45 minutes

*Bake the best with something good!*



info@komplet.com  
www.komplet.com