

# Chia - Chestnut Bread

CHIA BREAD 40	4.000 g
Wheat flour	4.000 g
Rye flour	1.500 g
DRIED RYE SOUR	500 g
Chestnut	600 g
Yeast, fresh	250 g
Vegetable oil	250 g
Water, cold	7.500 g
Total	18.600 g

## to incorporate

Chestnut	1.200 g
Total to incorporate	1.200 g

## Decoration(suggestion):

Rye flour	200 g
Total Decoration(suggestion):	200 g

## Method of use:

Method:

Prepare a dough with all ingredients, incorporate the roughly chopped chestnuts at the end and allow to rest.

Mixing time:

Spiral mixer: 8 minutes on slow + 5 minutes on fast speed

Dough temperature: 26 °C

Dough resting time: 20 minutes

When the resting time is over, scale dough pieces and work off according to the desired bread shape. Deposit the loaves on towels or proofing baskets and proof.



After fermentation, dust with the rye flour. Cut as desired and bake with a little steam. After 2 minutes pull damper for approx. 5 minutes.

Scaling weight: 0,600 kg

Baking temperature: 230 °C falling to 210 °C

Baking time: 45 - 50 minutes



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*Bake the best with something good!*