

World Cup Bread

SOFT PAN 40	4.000 g
Wheat flour	6.000 g
Potato Flakes	1.000 g
Yeast, fresh	300 g
Olive oil	400 g
Water, cold	6.400 g
Total	18.100 g

Method of use:

Make a dough out of all the ingredients.

Mixing time:
on fast

Dough temperature:

Dough resting time:

After the resting time cut the dough into pieces of 600g. Mould the dough pieces round and place into proving baskets. After proving, place the breads on trays or a setting device, dust as desired and bake with a little steam.

Proving time:

Baking temperature: 200°C falling to 180°C

Baking time:

Master Tip: The breads can also be brushed with water and rolled in potato flakes before proving for more crispiness!



Bake the best with something good!

