

Quinoa Pumpkin Bread

KOMPLET QUINOA BREAD 50

QUINOA BREAD 50	2.500 g
WHEAT FLOUR TYPE 550	7.500 g
Salt	100 g
Walnuts, chopped	250 g
Pumpkin spice	15 g
Pumpkin, puree	1.500 g
Vegetable oil	300 g
Yeast, fresh	300 g
Water, approx.	6.700 g
Total	19.165 g

Method of use:

Method:

Prepare a dough with all ingredients and allow to rest.

Mixing time:

Spiral mixer: 3 minutes on slow + 8 minutes on fast speed

Dough temperature: 26 °C

Dough resting time: 25 minutes

After the resting time, scale dough pieces and work off round. Place in well dusted bread baskets and prove.

Scaling weight: 0,400 kg

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

Deposit the loaves on to stretchers before being fully proved. Cut if desired and bake with a little steam. After 2 minutes pull damper for approx. 5 minutes.



Baking temperature: 240 °C falling to 200 °C

Baking time: 35 - 40 minutes

Bake the best with something good.



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