

Cranberry-Star Bread with GRAINSTAR

KOMPLET GRAINSTAR

GRAINSTAR	10.000 g
Salt	200 g
Maple syrup	650 g
Oil	650 g
Water, approx. 30°C	7.500 g
Total	19.000 g

add 1 minute before end of mixing

Cranberries, dried	2.000 g
Total add 1 minute before end of mixing	2.000 g

Decoration(suggestion):

Oat flakes	700 g
Total Decoration(suggestion):	700 g

Method of use:

Method:

Mix a dough with all ingredients, add the chopped cranberries at the end of the mixing process.

Mixing time (spiral mixer): 5 minutes slow

Dough temperature: 30°C

After mixing, scale pieces, bring slightly into shape and moisten the surface before rolling in topping. Then place the breads in prepared baking moulds. Rest for 1-4 hours, then bake with steam.

Scaling weight: 600 g

Baking temperature: 200°C falling to 170°C



Baking time: 120 minutes

Master Tip: Use honey instead of maple syrup for a non-vegan option!



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Bake the best with something good!