



5 cereal bread

POKERPAN	g	10.000
WATER	g	6.000-6.500
YEAST	g	400

Kneading time: 10 minutes

Dough temperature: 26-27°C

Resting: 20 minutes at 22-24°C

Weight scaling: 500g or 70g pieces

Leavening: 60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 25 minutes at 220°C for 70g pieces 50 minutes at 220°C for 500g pieces

KNEADING: the kneading time of 10 minutes refers to spiral kneading machines, those with plunging arms require more time. In any case continue kneading until the dough is smooth and very elastic.

RESTING AND LEAVENING: the above mentioned resting and rising times refer to 500g pieces and should be slightly increased for bigger pieces or decreased for smaller pieces.

BAKING: the baking times can be modified according to the user's judgement; it is advisable to open the valve towards the end of the baking, so as to allow the bread to dry out well.