

Kraft - Plus Bread

Kraft –Plus Mix is a dark malt bread premix with high content of Malt and Soja

Features

Long lasting freshness
High content of Soya
High mineral and fibre content



Ingredient	%	Batch Weight
Kraft – Plus	50	0.500 kg
Wheat Flour	50	0.500 kg
instant Yeast	1	0.010 kg
Water (approx)	65	0.650 kg

Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast. Dough Temperature 26 – 28 °C.
2. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes.
3. Turn the dough out onto a floured surface and scale 450 g pieces for bread
4. Mould the dough pieces round and rest for 10 min.
5. Mould long to a Bread shape.
6. Make the top of the bread wet and roll in to a mix of seed.
7. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed.
8. Remove from the proofer and cut the top (see picture above)

Baking instructions

1. Place into a preheated oven set at 230°C with steam
2. Open the oven vent after 10 minutes of baking to release the steam
3. Bake with open Damper.
4. Bake for a total of 30 – 35 min minutes bake reducing the heat to 200°C after 10minutes of baking

Variations & Serving Suggestions