



## Goldkorn Bread

**Goldkorn Mix** is a multi – grain premix consisting of nine different types of cereals, grains and seeds like: rye, barley, oat, maize, wheat, soya, sunflower and linseed (flaxseed).

### Features

Healthy and unique in grain and seed variety  
 Superb aromatic taste  
 Highly mineral and fibre enriched  
 Long – lasting freshness

### Recipe for bread:

Ingredients	%	Batch Weight
<b>Goldkorn Mix</b>	<b>50</b>	<b>0.500 kg</b>
Wheat Flour	50	0.500 kg
Instant Yeast	1	0.010 kg
Water (approx)	58	0.580 kg



### Recipe for rolls:

Ingredients	%	Batch Weight
<b>Goldkorn Mix</b>	<b>30</b>	<b>0.300 kg</b>
Wheat Flour	70	0.700 kg
instant yeast	1.5	0.015 kg
Salt	1	0.010 kg
<b>Vx-2T</b>	<b>1</b>	<b>0.010 kg</b>
Water	60	0.600 kg

### Preparation Instructions

- 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
- Once the dough is fully developed , place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
- Turn the dough out onto a floured surface and scale 450 g pieces for bread or 1800 g for dough divider ( 30 pieces ) = 60 g rolls
- Mould the dough pieces round and rest for 10 min
- Mould round again
- Make the top of the bread wet an roll in Sesame seeds
- Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
- Remove from the proofer and cut the top three times (see picture above)
- Place into a preheated oven set at 230°C with steam
- Open the oven vent after 1.5 – 2 minutes of baking to release the steam
- Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking