

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
Goldkorn Mix	50	0.500 kg
Wheat Flour	50	0.500 kg
Instant Yeast	1	0.010 kg
Water (approx)	58	0.580 kg



Recipe for rolls:

Ingredients	%	Batch Weight
Goldkorn Mix	30	0.300 kg
Wheat Flour	70	0.700 kg
instant yeast	1.5	0.015 kg
Salt	1	0.010 kg
Vx-2T	1	0.010 kg
Water	60	0.600 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 or 1800 g for dough divider (30 pieces) = 60 g rolls
4. Mould the dough pieces round and rest for 10 min
5. Mould round again
6. Make the top of the bread wet an roll in Sesame seeds
7. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
8. Remove from the proofer and cut the top three times (see picture above)
9. Place into a preheated oven set at 230°C with steam
10. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
11. Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking