

100% spelt bread

INGREDIENTS

10 kg GRANIX SPELT

0,2 kg YEAST

ok. 6,5 WATER
kg



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 2 + 8

Cake temperature: 27 - 29°C

Weight of the cake: according to the plant

Aging of the cake: 10 - 15 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with
steaming oven



Baking time: according to weight

3

Divide the mass into pieces of the desired weight and place in baking molds

2

From all the listed ingredients prepare a cake.

4

After planting, the baking chamber should be steamed. Then, after about 3 - 4 min, remove the steam from the chamber.

Bon appétit!

Smacznego



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