

Basket bread with buttermilk

INGREDIENTS

6 kg	SLAVIC MIX	6,5 kg	WATER FOR SOAKING
6 kg	WHEAT FLOUR TYPE 750	1 kg	RYE FLOUR TYPE 720
4,8 kg	NATURAL ACID	1 kg	BUTTERFLOWER
0,3 kg	SALT	0,4 kg	YEAST
0,2 kg	BAKING AGENT BUN	ok. 5,7 kg	WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 4 + 6

Cake temperature: 26 - 27°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 40 - 45 min

Baking temperature: 230 - 210°C with steaming oven



Baking time: according to weight

- 3 From all the ingredients above prepare a cake.
- 2 Soak the mixture in the given amount of water for 40 minutes (water temperature about 30°C).
- 4 Divide the mass into pieces of the desired weight, round it up and lay it down in a circular baking basket.
- 5 Before putting in the oven, lay the billets on the batching apparatus with a flue upwards and gently sprinkle with rye flour.
- 6 Bake with steaming of the baking chamber. At the end of baking, drain the steam to obtain a crispy crust.

Bon appétit!

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

