

Braided Bread

INGREDIENTS

2,5 kg BUN 25%

0,8 kg MARGARINE 80%

0,5 kg YEAST

ok. 5 kg WATER

10 kg WHEAT FLOUR TYPE 550

0,4 kg EGGS

1 kg SUGAR



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 28 - 30°C

Weight of the cake: according to the plant

Aging of the cake: 20 - 30 min

Final fermentation: 50 - 60 min

Baking temperature: 220 - 210°C without steaming



Baking time: according to weight

3

After maturing, roll up the challah, spread on sheets and before putting in the oven grease with a beaten egg and sprinkle with crumbs.

2

Combine all the ingredients together and knead the dough.

4

Bake without steaming for the first 3 - 4 minutes with an open steam vent channel.

Bon appétit!

Smacznego



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