

Mold peasant bread

INGREDIENTS

6 kg PEASANT MIX
5 kg WHEAT FLOUR TYPE 750
4,8 kg NATURAL ACID
0,26 kg SALT
ok. 3,5 kg WATER

9 kg BOILING WATER
2 kg RYE FLOUR TYPE 720
0,4 kg LARD
0,25 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 8+2

Cake temperature: 29 - 30°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Final fermentation: 40 - 45 min

Baking temperature: 220°C with steaming oven



Baking time: according to weight

3

From all the ingredients listed, mix the dough.

5

Bake with steaming of the baking chamber.
After about 5 minutes remove steam from the chamber.

2

Infuse the mixture in the given amount of water for about 12 hours.

4

Place the dough pieces in the molds, smooth the top gently with a wet hand, and then sprinkle with rye flour type 2000.

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**

