

Noble bread with spinach

INGREDIENTS

2 kg NOBLE GRANIX

0,6 kg SPINACH

0,12 kg YEAST

0,1 kg PIZZA FLAVOUR SPICE

2 kg WHEAT FLOUR TYPE 550

ok. 2,2 HOT WATER

kg
0,25 GARLIC BUTTER
kg



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 8

Cake temperature: 28 - 29°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Final fermentation: 40 min

Baking temperature: 220°C with steaming
oven



Baking time: according to weight

3

Pressed billets should be elongated in the shape of a finger, laid on corrugated sheets.

5

Bake with steaming of the baking chamber.

Bon appétit!

2

From the given ingredients mix the dough, divide into presses.

4

In the middle of the final fermentation, make incisions and sprinkle with garlic butter, sprinkle gently with seasoning.

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**

