

Polish ear bread

INGREDIENTS

3 kg MAGNATE GRANIX

4,8 kg NATURAL ACID

0,8 kg SUNFLOWER

ok. 4,2 kg WATER

4 kg WHEAT FLOUR TYPE 750

1 kg FLAXSEED

0,4 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 7+3

Cake temperature: 27 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 15 - 20 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 220°C with steaming oven



Baking time: according to weight

3

Divide into billets and put on the sheets in special edges.

5

Mark the bread before putting it in the oven.

2

From the given ingredients mix the dough.

4

Halfway through the final fermentation, sprinkle the loaves gently and evenly with rye flour.

6

Bake with steaming of the baking chamber, after 3 - 4 minutes drain the steam

Bon appétit!

Smacznego



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