



VITAMAIS BREAD

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

VITAMAIS	Kg 10
WATER	g 4500-5000
FRESH YEAST	g 300

PREPARATION

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 15-20 minutes at 22-24°C, then divide the dough into portions (from 60g up 300g each).

Roll the portions of dough up tigh into loaves, either round or long shaped.

DECORATION

INGREDIENTS

MAIS DECO'	To Taste
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FINAL COMPOSITION

Decorate the loaves on top with MAIS DECO' and transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

Bake the 60g loaves for 15-18 minutes and the 300g loaves for 30 minutes, both at 220-230°C.