



AMAVITA BREAD

PULLMAN BREAD

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

AMAVITA
WATER
FRESH YEAST

Kg 10
g 8600
g 300

PREPARATION

Knead all the ingredients for about 15-20 minutes (spiral kneading machine), until the dough is smooth.

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 20-22°C, then divide the dough into portions (whose weight depends on the size of the pan you will use).

Roll the portions of dough up into long loaves.

FINISHING

INGREDIENTS

DECORGRAIN

To Taste

FINAL COMPOSITION

Moisten the surface of the loaves and make DECORGRAIN stick to it.

Grease the pullman bread pans with SPRAY KING, then put the loaves in.

Consider that, before rising, the dough shall nearly half-fill the pan.

Let rise in the proofer room (with relative humidity of the 70-80%) or at room temperature (well covered), until the dough takes up 3/4 of the pan.

Bake at about 200-220°C. The baking time varies depending on the scale.

AMBASSADOR'S TIPS

Pullman bread is usually expected to be quite soft. For this reason, we recommend not to extend the baking time for too long.

When baked, wait for bread to cool down completely before slicing.