



Recipe No:

R3962 - R396201/2012

CHIA SEED BREAD

USING BAKELS CHIA SEED BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS CHIA SEED BREAD CONCENTRATE	1.000
	Bread Flour	1.000
	BAKELS INSTANT ACTIVE DRIED YEAST	0.040
	Cooking Oil	0.020
	Water	1.280

Total Weight

3.340

- Method:**
1. Place all ingredients into mixer bowl and mix for about 12 minutes or until the dough is well developed.
 2. Dough temperature required is 28°C.
 3. Allow the dough to rest for 5-10 minutes before process.
 4. Scale and mould the dough as desired.
 5. Prove the dough until desired height.
 6. Bake at 220°C for 25 minutes depending on the size.