



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.