

## Oat Bread using IREKS AVENA



Wheat flour	5.000 kg
IREKS AVENA	5.000 kg
Instant yeast	0.100 kg
Water, approx.	7.100 l
<b>Total weight</b>	<b>17.200 kg</b>

Mixing time: 2 + 8 minutes

Dough temperature: 26 – 27° C

Bulk fermentation time: 15 – 20 minutes

Scaling weight: 0.500 kg

Intermediate proof: approx. 30 minutes

Instructions for use: Scale the dough after the bulk fermentation time and mould round. Allow the dough pieces to relax with the seam upwards in the fermentation chamber. Mould, toss in the topping and place in oiled baking tins. Load at full proof, giving steam.

Topping: ⅓ each of oat flakes, durum wheat semolina and sunflower seeds

Final proof: approx. 45 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: 35 – 40 minutes

