



Food Ingredients Specialist. Since 1953.

Avena

Mode of use

| | |
|-------------|---------|
| Avena | g. 1000 |
| Water | g. 570 |
| Fresh Yeast | g. 30 |
| Salt | g. 20 |

Knead until the dough is smooth and homogeneous (dough temperature 26°C)

Let it rest for about 15 minutes at room temperature.

Shape as desired.

Place in rise room at 30°C R.H. 80% for about 50 minutes.

Carve to surface as desired and bake with initial steam at 220°C for 40 minutes (300 g loaves) with valves open the last 15 minutes.