



## White pan bread

Ingredients	Gram	%
Water	1000	34,4
Yeast	85	2,9
2232 <i>Driv</i> *	40	1,4
Salt	30	1,0
Sugar	25	0,9
Margarine 80%	25	0,9
Medium hard wheat flour	1700	58,5
Total	2905	100

\* Product from Aromatic

Mixing time, slow speed: 2-3 min.

Mixing time, medium speed: 5 min.

Dough temperature: 27 °C

Rest time, dough: 15 min.

Baking temperature: 250-210 °C

Steam: 30 sek.

Baking time: 20-22 min.

*Please note that the recipe may need adjustments because of variations in local ingredients. Our Bakery Advisory Team will be happy to assist you.*

*Aromatic*

www.aromatic.se