

Shortbread



Description:

Fragrant, plump muffin butter is a pleasure for the whole family. The taste of bread is neutral, it is not sweet. You can eat with cheese, ham and jam or just with the butter. A great base for sandwiches.

Recipe:

Wheat flour 500	100 kg
MIX	10 kg
Yeast	4 kg
Margarine	3 kg
Water	60 kg
Cake	177 kg

Parametry:

Mixing time:

Slow turns	2 min
Fast turns	6 min
Cake temperature	24°C
Cake aging	15 min
Sample weight	ok. 90 g
Cooking them	60 min
Cooking time	15 min
The furnace temperature	250° C
The final temperature furnace	210°C

Components:

Wheat flour, milk powder, salt, aroma, enzymes: amylase, xylanase, ascorbic acid

Comments:

- bake with abundant fog
- margarine add 2 minutes before the end of the mixing