



Snowdrop Blend – Tin Bread

Ingredients

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|----------------|------|----------|
| White Flour | 100% | 16.000kg |
| Water | 60% | 9.600kg |
| Salt | 1.5% | 0.240kg |
| Yeast | 3% | 0.480kg |
| Improver | 1% | 0.160kg |
| Snowdrop Blend | 20% | 3.200kg |

Recipe

Mix on spiral mixer for 2 minutes first speed, 5 minutes second speed, or until dough is developed.

Scale off as required to produce normal tin loaves, and rest under cover for 5 minutes.

Mould and place into prepared tins. Prove for approximately 60 minutes.

Oven temperature 230*c - 240*c.

Cut as desired after proving. Bake in oven with steam for approx 30 minutes. Pull damper halfway through baking.

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Best served
warm with melted
butter on top

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