

Bread/Raw Dough

# Vaasan Rustic Raw dough bread

## 8x1000g

Product code: 70494



Rustic bread dough, with bakes into very airy, crusty breads.

### Raw dough

PORTION BREAD Approx 100g: Thaw overnight in the fridge +4°C. Move to room temperature and divide into pieces of 100 g of which form the desired products. Move to a baking plate that is floured and covered with baking paper. Let proof under plastic foil Approx 120 min.

**Remove the foil and turn the pieces upside-down** on the baking plate. Bake in temperature that falls during the baking as follows: 250°C -> 220°C for 12-14 min. Steam in the beginning 5 s.

BAGUETTE Approx 330g: Thaw overnight in fridge +4°C. Move to room temperature and divide into pieces of 330 g of which form baguettes and move to a baking plate. Let proof under plastic foil Approx 120 min. Remove the foil and cut gently on the top. Bake in temperature that falls during the baking as follows: 250°C -> 220°C for 12-14 min. Steam in the beginning 5 s. BREAD Approx 500g: Thaw overnight in the fridge +4°C. Move to room temperature, divide into pieces of 500 g and form them. Move to a baking plate that is floured and covered with baking paper. Let proof under plastic foil Approx 120 min. Remove the foil and **turn the pieces upside-down on the baking plate.** Bake in temperature that falls during the baking as follows: 250°C -> 220°C for 25-30 min. Steam in the beginning 5 s.

<b>EAN</b>	06437005080234
<b>Weight pr. piece</b>	1000 g
<b>Pieces pr. carton</b>	8
<b>Cartons pr. pallet</b>	36
<b>Shelf life:</b>	180 days
<b>Storage:</b>	Storage at -18°C or colder.
<b>Country of origin:</b>	EE

### Nutritional information pr. 100 g.

Energy	910kJ
Kcal	215kcal
Fat	0.6g
- of which saturates	0.1g
Carbohydrate	45g
- of which sugars	0.3g
Fibre	1.8g
Protein	6.6g
Salt	1.3g
Lactose	0%

