

Wholemeal Sandwich Bread



A healthier version to the classic sandwich bread, packed with more fibre.

 **SERVING SIZE**
4 x 450g loaf

 **SERVING SUGGESTION**
Serve sliced loaves as a hearty sandwich with lettuce, cheese and cold meats.



INGREDIENTS

Item	g	%
White bread flour	500.00	50%
Wholemeal flour	500.00	50%
Water	630.00	63%
Salt	16.00	2%
Saf-instant® Gold yeast	15.00	2%
Magimix® Green bread improver for volume and tolerance	5.00	1%
Magimix® Softness bread softener	5.00	1%
Margarine / Fat	50.00	5%
Dark brown sugar	80.00	8%
Total	1,801.00	

FEATURED PRODUCTS



Slice your loaves only when the core temperature is less than 30°C to ensure a more desirable outcome.



DO YOU KNOW?

PRE-PREPARATION

1. Grease the 4 pieces of 450g loaf tins.

PREPARE THE DOUGH

1. Add all ingredients into the mixer including the water.
2. Mix for 3 mins on low speed and 6 mins on high. The final dough temperature should be 26 - 28°C.
3. Round up the dough on the table. Cover and leave it to rest for 5 mins.
4. Divide the dough into 450g pieces x 4. Cover and let it rest for 5 mins.

SHAPING

1. Flatten the piece of dough and roll up like a sausage/swiss roll and place each piece into the pre-greased tins.
2. Fermentation: Proof the dough at 32°C and 85 - 90% relative humidity, until it reaches 3 times of its original size (approx. 90 mins).
3. *For closed top loaves:* Proof to 1.5 cm below the top of the tin.
For open top loaves: Proof to 2 cm above the top of the tin.
4. For open top loaves, you can flour and score the dough if required.

BAKING

1. Bake for 20 - 25 mins at 200°C in a convection oven.
2. Remove from oven and cool the loaves on a wire tray.