



*Serving Suggestion

OATMILL BREAD AND ROLL CONCENTRATE RECIPES

THIS IS A SOFT CRUMB AND TENDER SANDWICH BREAD WITH A HEARTY NUTTY OATMILL FLAVOUR

ABOUT THE MIX

Oatmill bread and roll concentrate contains oat bran, oat flakes and oatmill. Use this mix to help create bloomers, cobs, tins and rolls.

OATMILL CONCENTRATE BREAD INSTRUCTIONS

INGREDIENTS	KG
Oatmill bread & roll conc. (1222-10)	10.000
Bread making flour	10.000
Yeast	0.600
Water	11.500
TOTAL	32.100

METHOD

Dough temperature: 27°C (80°F.)

High speed	2-2 ¹ / ₂ minutes dependant on mixer speed	
Spiral	2-3 minutes slow	6-8 minutes fast
Upright	2 minutes slow	8-10 minutes fast

1. Mix to a normal dough consistency.
2. Scale to required dough weights.
3. Mould round and rest covered for 5 minutes.
4. Mould to final shape i.e. bloomer, cobs, tin, baguettes as required.
5. Prove and bake.

PROVING DETAILS

Proving temperature:	32°C - 38°C (90°F. 100°F.)
Proving time:	approx. 40-55 minutes

* Dependant on requirement and size

BAKING DETAILS

Baking temperature	230°C (450°F.)
Baking time:	approx. 35-40 minutes

* Dependant on requirement and size

SCALING WEIGHTS

480g for a 400g finished product
1lb 1oz for a 14oz finished product
935g for an 800g finished product
2lb 1oz for a 1lb 12oz finished product

OATMILL BREAD & ROLL CONCENTRATE

HONEY, APRICOT & PINE NUT BREAD

INGREDIENTS	KG
Oatmill bread & roll conc. (1222-10)	10.000
Sovereign flour (1870-16)	10.000
Clean label improver (6256-16)	0.100
Honey	0.600
Chopped dried apricot	2.000
Pine nuts	0.600
Yeast	0.640
Water	11.400
TOTAL	35.340

METHOD

Dough temperature: 27°C (80°F.)

High speed	2-2 ¹ / ₂ minutes dependant on mixer speed	
Spiral	2-3 minutes slow	6-8 minutes fast
Upright	2 minutes slow	8-10 minutes fast

1. Mix to a normal dough consistency.
2. Add the honey, apricots and nuts, blend in evenly.
3. Scale to required dough weights.
4. Mould round and rest covered for 10-15 minutes.
5. Mould to final shape as required.
6. Top with pine nuts then prove and bake.

PROVING DETAILS

Proving temperature:	32°C (90°F.)
Proving time:	approx. 45-50 minutes

* Dependant on requirement and size

BAKING DETAILS

Baking temperature	230°C (450°F.)
Baking time:	approx. 35-40 minutes

* Dependant on requirement and size

SCALING WEIGHTS

480g for a 400g finished product
1lb 1oz for a 14oz finished product
935g for an 800g finished product
2lb 1oz for a 1lb 12oz finished product

OATMILL CONCENTRATE ROLLS

INGREDIENTS	KG
Oatmill bread & roll conc. (1222-10)	10.000
Bread making flour	10.000
Clean label improver (6256-16)	0.150
Vegetable shorting	0.600
Chopped dried apricot	2.000
Yeast	1.000
Water	10.400
TOTAL	32.150

METHOD

Dough temperature: 27°C (80°F.)

High speed	2-2 ¹ / ₂ minutes dependant on mixer speed	
Spiral	2-3 minutes slow	6-8 minutes fast
Upright	2 minutes slow	8-10 minutes fast

1. Mix to a normal dough consistency.
2. Add fruit and blend on slow speed.
3. Scale to required dough weights.
4. Mould round and rest covered for 5 minutes.
5. Mould to final shape as required.
6. Rolls can be dipped in pinhead oat flakes or seeds.
7. Prove and bake.

PROVING DETAILS

Proving temperature:	32°C (90°F.)
Proving time:	approx. 45-50 minutes

* Dependant on requirement and size

BAKING DETAILS

Baking temperature	230°C (450°F.)
Baking time:	approx. 15-18 minutes

* Dependant on requirement and size

SCALING WEIGHTS

480g for a 400g finished product
1lb 1oz for a 14oz finished product
935g for an 800g finished product
2lb 1oz for a 1lb 12oz finished product