



DANISH BREAD

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	16.000
Salt	0.320
Clean Label Multi-Purpose Improver	0.320
Shortening	0.160
Yeast	0.800
Water	9.600
Total	27.200

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Dough temperature	27°C (80°F.)	

1. After mixing, divide dough immediately and mould round
2. Scale at half the standard weight for the tin (454g dough piece into an 800g tin)
3. Rest for 5 minutes
4. Mould dough to fit desired tin
5. Prove
6. Bake

N.B - this can also be made into Danish batch bread on a tray

TEMPERATURE AND TIMES

Proving temperature	40°C (104°F.)
Proving time	55 minutes (approx)
Bake temperature	235°C (455°F.)
Bake time	35-40 minutes or according to unit size