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MR PULSEMAN RECIPE

Méthode

This recipe is Given for a Spiral Mixer

Make your dough using for 10 kg of flour :

- 180 gr salt
- 200 gr Yeast
- 6 litres of Water

= 16,38 kg

For all our Pulseman Range we recommend the T65 mi crème but you can experiment using our different flours, on their own or mixed in different proportion together. Please note that all flour have different water absorbsion. If you experiment with different types of flour, you might have to adjust (more or less) the quantity of water use. In our experience the minima would be for 10 kg , 5,5 litre and the maxima 7,5 litres .

Incorporate one whole bucket of 4 kg with 10 kg of flour and treat as usual.
You could go as much as 1,5 bucket per 10 kg of bucket, making a **very rich** content.

Prooving would be 2 hours at 30°C. Lowering the temperature while increasing the prooving time is better for the end result .

Cook as normal (about 230°C for 20 minutes for a 300 gr dough) as you are used..

You can design the shape and designs of your bread according to your requirement.

We would advice you not to change over time as your customer will get used to it.

Antony is available on request and by appointment to give a full training.

