

Gluten-free Tiger Bread

using SINGLUPLUS

SINGLUPLUS	10.000 kg
Vegetable oil	0.400 kg
Yeast	0.400 kg
<u>Water (18° C – 20° C), approx.</u>	<u>8.800 kg</u>
Total weight	19.600 kg

Mixing time:	2 + 6 minutes
Dough temperature:	24° C – 26° C
Bulk fermentation time:	none
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	tin bread or oven bottom bread
Final proof:	40 – 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	40 – 45 minutes
Topping:	tiger wash

RECIPE SERVICE



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Tiger wash:

Rice flour	1.000 kg
Sugar	0.100 kg
Yeast	0.025 kg
Vegetable oil	0.040 kg
<u>Water, warm</u>	<u>1.000 kg</u>
Total weight	2.165 kg

Mixing time: 2 minutes

Swelling time: 20 minutes



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