

TIME FOR TASTE BREAD



Time for
TASTE
SLOW FERMENTATION



TIME FOR TASTE BREAD

Brot · Pain · Pane · Pan

010022.15.0

Recipe

umCereal Time for Taste Bread	2.500 kg
Wheat flour	7.500 kg
Yeast	0.250 kg
Water (approx.)	7.000 kg
Total	17.250 kg



Rezept

umCereal Time for Taste Bread	2.500 kg
Weizenmehl Type 550	7.500 kg
Hefe	0,250 kg
Wasser (ca.)	7.000 kg
Gesamt	17,250 kg

Recette

umCereal Time for Taste Bread	2,500 kg
Farine de Blé	7,500 kg
Levure	0,250 kg
Eau (environ)	7,000 kg
Total	17,250 kg

Ricetta

umCereal Time for Taste Bread	2.500 kg
Farina di Frumento	7.500 kg
Lievito	0,250 kg
Acqua (circa)	7.000 kg
Totale	17,250 kg

Receta

umCereal Time for Taste Bread	2,500 kg
Harina de Trigo	7,500 kg
Levadura	0,250 kg
Agua (aprox.)	7,000 kg
Total	17,250 kg