



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

LUXURY Bread

	Ingredients	Quantity
1	Flour Super Δυνατό	7000 g
2	Flour Regina	3000 g
3	Sugar	800 g
4	Yeast	300 g
5	Salt	145 g
6	Improver Super Impression	30 g
7	Water	5800 g
8	Fat	300 g

PROCEDURE

Add all the ingredients in the mixer and run for 6' at first speed and about 5' at second speed. The dough should be soft and little sticky.

Let the dough rest for 20 minutes.

Cut, mold and proof at 35° C with 70% humidity for 60' (approx.).

Bake at 210° C for 35' (approx.).

Notice:

- *Because of the sugar content, the color may be brighter and therefore you must decrease the oven temperature.*