

Pumpkin Bread using PUMPKIN-BREAD MIX

Wheat flour	5.000 kg
PUMPKIN-BREAD MIX	5.000 kg
Yeast	0.300 kg
Water, approx.	5.800 kg
Total weight	16.100 kg

Mixing time: 2 + 6 minutes

Dough temperature: 26° C – 28° C

Bulk fermentation time: approx. 15 minutes

Scaling weight: 0.460 kg

Intermediate proof: none

Processing: round loaves

Final proof: 45 – 60 minutes

Baking temperature: 220° C, dropping to 200° C, giving steam

Baking time: approx. 30 minutes

Instructions for use: Mould round like a pumpkin and use sesame and pumpkin seeds as a topping. Cut the dough piece from bottom to top 6 times at $\frac{3}{4}$ proof to give the pumpkin appearance. Then return to the fermentation chamber for the final proof.

