

# CHAKKI ATTA BREAD

## OVERVIEW

Freshly baked whole wheat bread – a wholesome delight packed with nutrients. Perfect for a healthy breakfast or snack!

## INGREDIENTS

### Group 1

Ingredient	KG
Fermdor Multifunctional Bread Concentrate(FMBC)	0.200
Chakki Atta	0.800
Yeast	0.020
Water	0.700
Oil	0.030
sugar	0.020
Calcium propionate	0.005
<b>Total Weight:</b>	<b>1.775</b>

## METHOD

- Mix all the ingredients together in the mixing bowl and mix it for 4 minutes on slow speed.
- Then mix at 6 minutes on fast speed.
- After mixing scrape down the dough and keep it for resting 10 minutes.
- Scale the dough and keep it for 5 minutes for resting then mould the dough and proof it for 50 to 60 minutes.
- Baked it at 210 C for 30 minutes.



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Bread Loaf