



# White Bread with Dietary Fiber

with Vital Wheat Gluten

1 Portion ⌚ 50 Minutes

## Ingredients

1000 g Wheat Flour Type 550  
100 g Wheat Bran  
30 g Yeast  
20 g Malt Baking Agent  
15 g **Vital Wheat Gluten**  
2 g Salt  
700 g Water

## Preparation

1. Mix all the ingredients.
2. Let the dough rest for approx. 60 min.
3. Bake the bread for approx. 30 min. at 210°C, dropping to 185°C.

## Note

The amount of gluten in flour and dough is decisive for the baking properties and thus for the parameters such as dough hydration and volume of the finished baked goods. The amount to be added is dependent on the quality of the flour used and the properties of the finished baked goods. For most applications, a gluten amount of 1.5 - 3% is sufficient. Gluten affects the properties of water binding, elasticity, volume, crumb texture and freshness.