

White Bread with Pregelatinized Flour/Starch

(e. g. Preg. Wheat Flour super/hv, POMGEL, TOPGEL)

1 Portion ⌚ 50 Minutes

Ingredients

1000 g Wheat Flour
20 g Preg. Flour/Starch
(**Preg. Wheat Flour super/hv, POMGEL** or
TOPGEL)
20 g Salt
20 g Yeast
650 g Water

Preparation

1. Mix all dry ingredients. Then add the remaining ingredients and knead the dough for 6 min.
2. Let the dough rest for 20 min. and then place in the proofer for 40 min.
3. Bake the bread for approx. 25 min. at 220°C, dropping to 180°C.

Note

The preg. flours/starches **Preg. Wheat Flour super/hv, POMGEL** and **TOPGEL** are characterized by a high water binding capacity. The breads and pastries made with the preg. product have a longer freshness and a juicy mouthfeel. In general, the preg. product is dosed according to the desired texture and viscosity of the ready-to-eat product. In bread and bakery products, 1 - 3% of **Preg. Wheat Flour super/hv, POMGEL** or **TOPGEL** (based on the amount of flour) is added. In addition, approx. 2 - 2.5 parts of water must be added for each part of preg. flour/starch added.