

Content (net): 1,6 kg bucket (Article No.. 6064); 5,0 kg bucket (Article No. 6065)

Ingredients: wheat gluten, maltodextrin, **whey protein**, fat powder (rapeseed), gelling agent agar agar, agent xanthan

That's how it works:

- Use dried bread (including edges, guts)
- Bread from the baker without additives is the most suitable
- Measure the core temperature at the end of the regular baking time (has to be 90°C)
- Kernles in bread should be avoided
- The size and material (e.g. silicone) of the loaf tin changes the baking time and the regeneration result

- ✓ **high protein content**
- ✓ **authentic bread taste**
- ✓ **sliceable and spreadable**
- ✓ **content is sufficient for up to 8 loaves (approx. 160 slices of bread) respect. 25 (approx. 500 slices of bread)**



Easy preparation:

1. Weigh 300g bread and 700g water



2. Chop bread roughly; soak in water (for approx. 30 minutes)



3. Puree for 30 seconds



4. Stir in 200g of smoothbread ready-mix



5. Put the mass into a lined loaf tin (approx. 25,5*11,5*7cm)



6. Cover with cling film



7. Bake at 115°C, 100% steam for 90 minutes



8. Check the core temperature (90°C). If necessary, extend the regeneration time. Cool down to room-temperature within the loaf before



9. Serve as slices of approx. 0.8 cm and particle-free spreads!



Preparation in the oven: Preheat the oven to 115°C. Place the bread mixture (filled into the loaf tin), covered, in a pan with hot water (water bath) on the middle shelf of the oven. Baking time about 120 minutes. Please also check the core temperature of the bread in this variant and, if necessary, extend the baking time.