

## PanoPlus Dark Basic Recipe

Basic recipe :

75% flour  
25% Panoplus Dark  
1.8% salt  
2.5% fresh yeast (or 1% instant / dry yeast)  
1% bread improver  
54% water (approx.)

Method of Use

Mix the ingredients to a well-developed dough. Dough temperature 27°C/ 80°F. Scaling weight as desired. Round up. Intermediate proof 30-45 minutes. Shape and decorate. Final proof 70 minutes at 75% R.H. and 35°C/ 95°F. Baking temperature 230°C/445°F.  
Baking time 30 minutes (bake with steam).

It's possible to change the proportion of flour in relation to Panoplus Dark: Min. dosage 90% flour + 10% Panoplus Dark. Max. dosage 75% flour + 25