



The Puraslim bread mixes and improvers are innovative ingredients that lower the products' fat level while providing an excellent taste and freshness to soft and sweet breads.

The Picnic recipe shows two variations of delicious and good-looking breads with an improved nutritional value. The recipes are made with the same ingredients but allow to go for a completely different look. Get inspired and create your own!



PICNIC ROLL

Ingredients

Flour _____	100%
Water +/- _____	28%
Yeast Fresh _____	6%
Eggs _____	20%
Sugar _____	12%
Sapore Madre* _____	10%
Egg Yolk _____	5%
Easy Soft'r 10/100* _____	10%
Aristo Pan* _____	10%

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Mixing spiral _____	3 minutes slow + 3 fast add fat, another 3 slow and 3 fast
Dough temperature _____	28°C
Bulk fermentation _____	10 minutes
Scale _____	1200 g for 30 rolls
Intermediate proof _____	10 minutes
Make up _____	Round up and place on paper lined high sided trays spaced 1.5 cm apart
Final fermentation _____	60-80 minutes at 35°C 85% relative humidity
Decoration before baking _____	Sunset Glaze
Oven temperature _____	230°C
Baking time _____	10 minutes

Tips & Tricks

If using instant yeast; divide the amount by 3.





PICNIC TOAST

Ingredients

Flour _____	100%
Water +/- _____	28%
Yeast Fresh _____	6%
Eggs _____	20%
Sugar _____	12%
Sapore Madre* _____	10%
Egg Yolk _____	5%
Easy Soft'r 10/100* _____	10%
Aristo Pan* _____	10%

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Working Method

Mixing spiral _____	3 minutes slow + 3 fast add fat, another 3 slow and 3 fast
Dough temperature _____	28°C
Bulk fermentation _____	10 minutes
Scale _____	550 g for Brioche Loaves
Intermediate proof _____	10 minutes
Make up _____	Shape into well buttered lined loaf tins
Final fermentation _____	60-80 minutes at 35°C 85% relative humidity
Decoration before baking _____	Sunset Glaze
Oven temperature _____	180°C
Baking time _____	25 minutes

Tips & Tricks

If using instant yeast; divide the amount by 3.

