



Tapas Bread

BAKERY MIX

for the production of wheat and mixed breads
with dried vegetables and spices

Tapas Bread is mainly recommended for bread making, but will also work well for the production of small kinds of bread such as rolls and baguettes. Thanks to a well-chosen formula, the product is characterised by a unique taste and aroma, and a crunchy crust.

A composition of 4 dried vegetables and spices such as paprika, wild garlic, onion and chilli enriches the bread, giving it a fresh and original look. Bread is a source of dietary fibre and is high in manganese, which contributes to the maintenance of normal energy metabolism and healthy bones.



Taste is the priority

- original flavour thanks to the addition of paprika, wild garlic, onion and chilli
- prolonged freshness of bread
- unique flavour, aroma and crunchy crust
- simple and easy-to-apply recipe
- can be used in a variety of applications
- repeatability of the finished product



Supports a healthy lifestyle

- bread is a source of dietary fibre and has a high manganese content
- the product is branded with the "Clean Label"



BAKING WITH LESAFFRE solutions

The programme we have created focuses on quality nutrition and protection of our planet. It's a nutrition programme with a message - Let's take care of ourselves! By taking care of our body, we can enjoy a better quality of life. Our health depends on what we eat every day and on bread, which can be the basis of good nutrition and well-being if it has good ingredients and is tailored to specific lifestyle or dietary needs. **Lesaffre's commitment is to provide every baker with quality ingredients for bread production.**



**BREAD
BAKED IN A MOLD**



BREAD



ROLL

APPLICATION

30%, i.e., 30 kg of mix for 70 kg of flour (directly into the flour before mixing).

	BREAD BAKED IN A MOLD	BREAD	ROLL
RECIPE			
Tapas Bread Mix	300 g	300 g	300 g
Rye flour type 720	700 g	200 g	-
Wheat flour type 750	-	500 g	-
Wheat flour type 500	-	-	700 g
Lesaffre yeast	30 g	40 g	35 g
Ritesa	21 g	6 g	-
Water	790 - 810 g	600 - 620 g	580 - 600 g
TOTAL	1841 - 1861 g	1646 - 1666 g	1615 - 1635 g
PRODUCTION			
Kneading (spiral)	8' + 3'	4' + 6'	4' + 6'
Dough temperature	30 - 32 °C	26 - 28 °C	26 - 28 °C
1st fermentation (ambient temperature)	20' - 30'	10' - 15'	10' - 15'
Chunking	as per your choice	as per your choice	as per your choice
Forming	baking mould	as per your choice	as per your choice
2nd fermentation (30°C / 80%)	30' - 40'	40' - 50'	30' - 40'
Baking (core oven) with evaporation	35' + 10' / 215 - 220 °C	30' / 210 - 220 °C	13' - 15' / 215 - 220 °C

STORAGE CONDITIONS

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25°C).

PACKAGING

25 kg bag

SHELF LIFE

12 months from production date



By working with Lesaffre,
you will reinvent your bakery!