

P48 | MILK LOAF WITH SPIRULINA

INGREDIENTS white dough

"Infibra W300" Flour	1000 g
Whole milk	500 g
Butter	150 g
Compressed yeast	30 g
Salt	20 g
Sugar	20 g
Malt	10 g



**INFIBRA
TIPO 1 W300**

INGREDIENTS dough with spirulina

"Infibra Cereals&Seeds Spirulina" Flour	1000 g
Whole milk	500 g
Butter	150 g
Yeast	30 g
Salt	20 g
Sugar	20 g
Malt	10 g



**INFIBRA CEREALI&SEMI
SPIRULINA**

DIRECTIONS

Same procedure for both doughs.

Knead all ingredients until proper gluten development is achieved.

Let the doughs rest for about 10 minutes on the counter, covered with plastic wrap.

For 1-kilo loaf pans, divide 500 g of plain dough and 500 g of spirulina dough, roll them out (or use a sheeter), and layer the green dough on top of the white one.

Tightly roll into a log and place into a greased loaf pan.

Proof until risen, then bake at 180–200°C for about 30 minutes.