

Clean-Label
recipe without:

Your
Natural
Choice

- hardened fats
- stabilizers
- soy

GRANOPAN GRAND VILLAGE

PREMIX FOR SPECIALTY BREADS



GRANOPAN GRAND VILLAGE – ARTISAN QUALITY BREAD

TASTE AND ENJOY OUR OVEN-FRESH CRISPY & MALTY BREAD SPECIALTIES

Customers are expecting oven-fresh bread at any time of the day! Now you can take advantage of that and follow the in-store baking trend.

With Granopan Grand Village and its “breadly method” patented by Agrano, you are always prepared to serve fresh bread and other baked goods on demand.

Granopan Grand Village is perfectly in line with traditional and in-store bakeries.



BASIC RECIPE

INGREDIENTS

.....	7.500 kg	wheat flour
.....	2.500 kg	Granopan Grand Village
.....	0.100 kg	fresh yeast ¹ <u>or</u>
.....	0.040 kg	dry yeast ¹
.....	7.100 kg	water, approx.
<hr/>		
.....	17.100 kg	Total dough weight

DIRECTIONS

- **Kneading time** Mix until the dough is fully developed and easily pulls away from the bowl's sides.
- **Dough temperature** 26–27 °C
- **Scaling weight** 5.800 kg (60 × 40 cm tray)
- **Baking temperature** 230 °C with steam, after 10 min. open damper
- **Baking time** approx. 30–40 min.
- **Working method** Scale the dough into 5.800 kg pieces and put onto oil-greased trays. Cover with foil and let rest for approx. 45 min. at room temperature. After resting, spread the dough evenly to fit in the trays. Dust the dough with flour and divide as desired with the special **Agrano divider**. Place the trays in the fridge at 4–6 °C until needed.
- **Storage time** 12–72 hrs. max.

¹The amount of yeast depends on the storage time and storage temperature. It should be between 0.75% and 1.25%.

DIRECTIONS (WORKING STEPS)

EASY TO HANDLE & ALWAYS OVEN-FRESH

With **Granopan Grand Village**, you get fresh bread in next to no time. Just place the dough into the fridge for up to 72 hrs. Take and bake when needed without additional fermentation time.

1. Kneading



Knead all ingredients until the dough fully developed and easily pulls away from the bowl's sides.

Dough temperature: 26–27 °C

2. Scaling



Scale the dough and put onto oil-greased trays. Cover with foil and let rest.

3. Preparing



After resting, spread the dough evenly to fit in the trays. Dust the dough with flour and divide with the special **Agrano divider**.

4. Storing



Store in the fridge at 4–6 °C for 12–72 hrs. max.

5. Preparation for baking



After at least 12 hrs., the dough can be prepared for baking. For individual portions and shapes, for sale by weight follow as shown in the next picture.

6. For individual portions & shapes



Cut the dough into the desired size and shape. Put the dough pieces on trays or setters.

7. Loading



Without further fermentation time, load the bread and bake.

8. Baking



Baking temperature: 230 °C falling to 210 °C with steam. Open the damper after 10 min. The baking time depends on the size of the breads. Therefore, have a look at our recipe.

IN-STORE BAKING



FRESHLY BAKED UPON DEMAND

Customers are expecting oven-fresh bread at any time of the day. With **Granopan Grand Village**, you are always prepared to serve fresh bread and rolls on demand. Our product is perfectly in line with traditional and in-store bakeries.

1. Portioning



Follow steps 1 to 5 for the production and preparation of the dough. Divide the dough into shapes as desired and place on trays.

2. Preparing



Place the trays into the pre-heated oven and bake with steam.

3. Baking



Bake at approx. 200 °C (it depends on the oven and should be 20 °C below the baking temperature for rolls). The baking time depends on the size and weight of the dough pieces.

4. Ready



Remove the crunchy freshly baked breads or rolls from the oven.



TASTE THE DIFFERENCE

ADVANTAGES FOR PROFESSIONALS AND CONSUMERS

- Always oven-fresh bread and other products shortly after – no returns
- Easy production of different kinds of bread and baked goods
- A wide range of variations for example by adding different ingredients like olives or seeds
- Special malty taste
- Juicy, fluffy crumb texture

