PAIN A LA CARTE

FROM DOUGH TO DELICIOUS BREAD. BECOME AN MASTER BAKER AND GIVE YOUR BREAD YOUR OWN SIGNATURE, EXPERIENCE AND CREATIVITY.

1. PREPARE
   - 4-7°C
   - Defrost overnight
   - Minimum 12 hours
   - IN THE FOIL
   - Storage advice
   - Choose type of dough

2. CREATE
   - PREPARE
   - Choose shape
   - Choose decoration
   - Cut dough in the right shape
   - Add topping

3. BAKE
   - PREPARE
   - 170-220°C
   - 13 min.
   - 24 min.
   - Small bread (50-200 gram)
   - Large bread (450-1400 gram)
   - Let the dough rest

GOOD TO KNOW

12 HOURS
DEFROST IN ADVANCE IN THE FOIL

4-7°C
PREPARATION TEMPERATURE

48 HOURS
USABLE AFTER DEFROSTING
EXPIENCE IT YOURSELF
FOLLOW THE STEPS AND BECOME AN MASTER BAKER

Remove the dough from the freezer.
Defrost the dough overnight.
Sprinkle the work surface with flour.

Select the (defrosted) type of dough.
Cut to the desired size.
Or combine multiple shapes.

Apply a topping of your choice.
Add decoration ingredients.
Or cut specific bread shapes.

Let the dough rest on baking paper.
Bake the bread in the oven.
Let the bread cool down.

BAKE INSTRUCTION

3 minutes small bread (50-200g)
Bake at 170-220°C.

24 minutes large bread (450-1400g)
Add steam if possible.

MORE INFORMATION WWW.PAINALACARTE.COM