

## Toast Bread with VX Star

VX Star is a general bread improver and dough conditioner in powder form. It is recommended for a wide range of sliced white breads and buns.



Ingredients	%	Batch Weight
Kraftkorn Mix	50	0.500 kg
Wheat Flour	50	0.500 kg
<b>VX Star</b>	<b>0,5</b>	<b>0,005kg</b>
dry Yeast	1	0,010 kg
<b>Meisterback Margarine</b>	<b>4</b>	<b>0,040 kg</b>
Water (variable)	63	0.630 kg
Sugar	4	0,040 kg



### Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 2 minutes and then 7 + minutes on fast
2. Make sure that the dough is well mix. Best in a Spiral or high Speed Mixer. The dough has to be slightly over mix. (The dough looks shiny and is easy stretchable)
3. Dough temperature 25 – 26 °C
4. Once the dough is fully developed, take the dough out of the Mixer and scale it direct. **(No Rest time)**
5. Mould the dough pieces round and then straight long and divide in 4 pieces
6. Then put them in to the Toast bread Mould
7. Proof at for 40 – 50 minutes
8. Remove from the Prover

### Baking Instructions

9. Place into a preheated oven set at 230 °C with steam
10. Bake for a total of 30 – 40 minutes reducing the heat to 200 °C after 10 minutes of baking depending on the weight of the toast

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**CSM International**  
Theodor-Heuss-Allee 8  
28215 Bremen  
Germany

tel: +49 421 3502 200  
fax: +49 421 3502 232  
email: [Info.international@csmbaking.com](mailto:Info.international@csmbaking.com)