Ingredients

Toast bread	
Tegral Vita+	و 1000
Water	580 g
Yeast	20 g

Mixing Spiral	2^\prime slow speed without yeast, then give an autolyze of 20 $^\prime$ then 5 $^\prime$ 1st speed and 5 $^\prime$ 2nd speed
Dough Temperature	26°C
Scale	900 g
Intermediate proof	10
Make Up	Make long and put in toastbread moulds
Final Fermentation	75′ 30°C and 80% RH
Oven temperature °C	230℃
Baking Time	45'

