

# ARTISAN BREAD (USING BAKELS FERMDOR R CLASSIC)

## CATEGORY

Bakery, Patisserie

## INGREDIENTS

### Group 1

#### Ingredient

Bakers Flour	4.000
Water (Variable)	3.750
Rye Meal	0.500
Bakels Fermdor R Classic	0.060
Iodised Salt	0.100
Bakels Instant Active Dried Yeast	0.060



## FINISHED PRODUCT

Various Bread Products	9.060
<b>Total Weight:</b>	<b>9.060</b>

**Yield:** Fermdor RE used at 3% although it can be used at up to 6% with formulation modifications. Fermdor RE may be replaced with Fermdor GERM or Fermdor WM for a different flavour and aroma.

## METHOD

1. Place all ingredients into mixing bowl.
2. Mix Dough to full development.
3. Finished dough temperature: 26°C.
4. Allow dough to rest for 45 - 60 minutes.
5. Scale dough to desired weight and gently mould into shape.
6. Proof in dry conditions (30 mins in proofer and 30 mins at room for a 450g scale weight- as a guide).
7. Bake at 240°C for 10 minutes- with good steam, then reduce oven temperature to 200°C until baked. (Baking time and temperature will vary depending upon the oven used and the size and shape of the loaf.)