



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Fermdor, Tin Bread

ARTISAN BREAD WITH APRICOT AND ALMOND (USING BAKELS FERMDOR W CLASSIC)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	5.000	100.00
Bakels Fermdor W Classic	0.150	3.00
Salt	0.100	2.00
Bakels Instant Active Dried Yeast	0.060	1.20
Water (Variable)	4.000	80.00
Total Weight:	9.310	

Group 2

Ingredient	KG	%
Dried Apricot (halves)	0.500	10.00
Almonds (whole)	0.450	9.00
Total Weight:	0.950	

Yield: Fermdor WM used at 3% although it can be used at up to 6% with formulation modifications. Fermdor WM may be replaced with Fermdor GERM or Fermdor RE 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.)