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CATEGORY

Bakery



FINISHED PRODUCT

Bread and Rolls

COUNTRY OVEN SOURDOUGH BREAD AND ROLLS (USING COUNTRY OVEN ARTISAN CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Bakers Flour	2.000
Country Oven Artisan Concentrate	0.200
Bakels Instant Active Dried Yeast	0.030
Water (Variable)	1.400
Total Weight: 3.630	

METHOD

1. Place all ingredients in spiral mixer.
2. Thoroughly develop the dough.
3. Finished dough temperature 26-27°C.
4. Bulk ferment for 10 minutes.
5. Scale, pre-shape then allow to rest for 10 minutes before final moulding.
6. Proof at 35°C, 80% RH until fully proofed.
7. Bake at 230°C with steam injection. Release the damper and drop temperature to 220°C after 5 minute baking.