

PANINI (USING ARTISAN 7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Strong Bakers Flour	5.000
Water (Variable)	4.500
Artisan 7% Concentrate	0.350
Iodised Salt	0.100
Bakels Instant Active Dried Yeast	0.065
Total Weight: 10.015	

Group 2

Ingredient	KG
Olive Oil	0.250
Total Weight: 0.250	

Yield: 85 Panini scaled at 120g

METHOD

1. Pre-heat oven to 240°C with steam off.
2. Place group 1 into a planetary mixer, using a paddle (calculate dough temperature)
3. Mix for 6 minutes on speed 3 until dough is fully developed.
4. Add group 2 and mix for a further 1-2 minutes on speed 1.
5. Rest in oiled & covered container for 60-90 minutes.
6. Divide dough into 120g pieces and mould them into a flat square shape.
7. Place on flat trays and dry prove for 20 minutes until fully proved (place flat tray on top of dough to keep uniformly flat).
8. Place dough in the oven and reduce the temperature to 210°C
9. Bake for 20-30 minutes (vent after 15 minutes).



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Various Bread Products