

RING BREAD (USING ARTISAN 7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Strong Bakers Flour	5.000
Water (cold)	3.750
Artisan 7% Concentrate	0.350
Salt	0.100
Bakels Instant Active Dried Yeast	0.065
Total Weight: 9.265	

Yield: 18 Ring Breads scaled at 500g.

METHOD

1. Pre-heat oven to 230°C with steam on.
2. Place group 1 into a spiral mixer.
3. Mix for 7 minutes on speed 1 and then 9 minutes on speed 3 until dough is fully developed (dough temp. 24-26°C).
4. Rest in oiled & covered container for 60 minutes.
5. Divide dough into 500g pieces and mould into a long piece (like a baguette), flatten one end and join both ends together.
6. Place dough on flat trays and dry prove for 45-60 minutes until fully proved.
7. Dust surface lightly with rye flour and cut 4 times around the loaf.
8. Place dough in the oven and reduce the temperature to 200°C.
9. Bake for 40-45 minutes (vent after 25 minutes).



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Various Bread Products