

# SAVOURY/SWEET PLAIT (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        |
| <b>Total Weight:</b>              | <b>9.265</b> |

**Yield:** 18 Plaits scaled at 500g

## METHOD

1. Pre-heat oven to 230°C with steam on.
2. Place all ingredients 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. 26°C).
4. Rest in oiled & covered container for 60 minutes.
5. Divide into 400g pieces and flatten with a rolling pin.
6. Pipe 100g of savoury filling in the middle.
7. Cut 5 times on each side with a scraper, plait and place on flat trays.
8. Sprinkle with desired topping (cheese for savoury or nuts for sweet) and dry prove for 45-60 minutes until fully proved.
9. Place dough in the oven and reduce the temperature to 200°C.
10. Bake for 25-35 minutes (vent after 20 minutes).



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Various Bread Products