



Bread & Rolls - Specialty - Sourdough

**Recipe No:**  
**R111 - R111a**

## **SOUR DOUGH BREAD**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	2.500	100%
	BAKELS HENRYS SOURDOUGH NATURAL	2.500	100%
	BAKELS INSTANT ACTIVE YEAST	0.090	4%
	Water	2.750	110%
<b>Total Weight</b>		<b>7.840</b>	

- Method:**
1. No time dough.
  2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
  3. Mix on high speed for approximately 8 minutes or until fully developed.
  4. Dough temperature 32°C.
  5. Give the dough a bench time of 10 minutes.
  6. Divide and mould.
  7. Allow a further 5 minutes rest, final mould.
  8. Final proof approx. 60 minutes.
  9. Bake at 200°C for approximately 25-30 minutes (use steam if available).

**Notes:** This recipe produces bread with a strong sour flavour. If a milder flavour is preferred, use 3 kg flour and 2 kg Bakels Henrys sour dough in above recipe.

If using compressed yeast, use 250g in above recipe.

Using bakers percentages - Percentages on white flour weight

**Yield:** 15.5 loaves, cobs or vienna's scaled at 500g.