



Bread & Rolls - Specialty - Sourdough

Recipe No:
R111 - R111e

VINE FRUIT & ROSEMARY SOUR DOUGH

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO GRAIN BASE	0.500	25%
	Water	0.500	25%
2	Flour	2.000	100%
	BAKELS HENRYS SOURDOUGH NATURAL	1.800	90%
	BAKELS INSTANT ACTIVE YEAST	0.080	4%
	Rye Flour	0.300	15%
	Rosemary	0.004	0.2%
	Water (variable)	2.200	110%
3	Sultanas	1.000	50%
Total Weight		8.384	

Method:

1. No time dough.
2. Place Group 1 in a bowl and soak for a minimum of 10 minutes.
3. Add Group 2 and mix dough until cleared.
4. Add Group 3 and mix on slow speed until fruit is combined.
5. Allow a bench time of 5-10 minutes.
6. Scale and mould as desired.
7. Prove and bake at 220°C for approximately 20-25 minutes.

Notes:

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

Using bakers percentages - Percentages on white flour weight

Yield: 16.5 Loaves, Cobbs or Viennas scaled at 500 g.