



Bread & Rolls - Artisan - No-Time Dough Artisan Breads

Recipe No:

R186 - R186a

WINEMAKERS BREAD

USING WINEMAKER 50%

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour (High Protein)	1.650	50%
	Winemakers Concentrate	1.650	50%
	Bakels Instant Active Yeast	0.040	1.2%
	Water (cold)	1.980	60%

Total Weight

5.320

- Method:**
1. Finished dough temperature 25°C.
 2. Place all ingredients into spiral mixer, mix for 5-6 minutes on slow speed.
 3. Mix for a further 4-6 minutes on fast speed until dough is fully developed.
 4. Divide dough into 2.250 kg heads, round and rest for 20 minutes.
 5. With remaining dough pin out to 2-3 mm thick and cut out the leaves with pastry cutter (store leaves in fridge).
 6. Divide the dough head into 30 pieces and round into roll shape.
 7. Place into triangle shape loaves using 6 rolls.
 8. Place loaves on setter or perforated trays.
 9. Prove 28°C and 85% humidity for 30-40 minutes.
 10. Dust leaves and place on grapes.
 11. Preheat oven to 230°C place bread in oven and reduce temperature to 220°C.
 12. Steam, and bake for 35-40 minutes, open vent after 20 minutes.

Yield: 13 loaves at 700 g.