



Bread & Rolls - Artisan - Rustic long Fermentation breads

Recipe No:
R188 - R188a

ARTISAN BREAD

USING ARTISAN 7% CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour (High Protein)	5.000	100%
	Salt	0.100	2%
	BAKELS INSTANT ACTIVE YEAST	0.060	1.2%
	ARTISAN 7% CONCENTRATE	0.350	7%
	Water (cold)	3.750	75%

Total Weight	9.260
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- Method:**
1. Place all ingredients in spiral mixer.
 2. Use cold water, approx. 5°C.
 3. Mix for 7 minutes on slow, then 10 minutes on fast, until dough is fully developed.
 4. Final dough temperature 25°C.
 5. Rest in oiled container for 60 minutes (cover container with lid or plastic).
 6. Divide into 450g dough pieces and mould gently like a baguette.
 7. Place dough pieces on trays.
 8. Dry proof for 45-50 minutes until dough is fully proofed.
 9. Cover rack with plastic to avoid drying of dough skin.
 10. Using a sieve, dust with rye flour and cut 3 times.
 11. Preheat oven to 245°C.top /220°C.bottom.
 12. Once dough is placed into the oven, reduce temperature to 220°C.top / 200°C.bottom.
 13. Use ample of steam.
 14. Bake for 35 minutes.
 15. Open vent after 15 minutes.
 16. Product should have a crusty golden brown crust.

Notes: Using bakers percentages - Percentages on white flour weight
If using Compressed Yeast, use 200g in above recipe.