



Bread & Rolls - Artisan - Rustic long Fermentation breads

Recipe No:

R184 - R184b

PANE MAGGIA

USING PANE MAGGIA 50% CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	PANE MAGGIA 50% CONC	2.500
	Flour	2.500
	BAKELS INSTANT ACTIVE YEAST	0.016
	Water	4.300

Total Weight	9.316
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- Method:**
1. Place all dry ingredients and 75% water into a spiral mixer.
 2. Mix on slow speed for 6 minutes adding the last of the water slowly.
 3. Mix 20-25 minutes on fast speed or until fully developed.
 4. Rest in oiled container for 3-4 hours (covered) at room temperature giving a fold after 2 hours.
 5. Place in fridge for 15-18 hours at 6-8°C.
 6. Tip onto work bench (do not knock back).
 7. Divide into 700 gram pieces.
 8. Shape dough piece slightly round to a cob.
 9. Place cobs on setter or perforated trays.
 10. No proof required.
 11. Dust dough surface slightly with Pane Maggia Mix.
 12. 4 shallow cuts across the loaves.
 13. Preheat oven to 240°C, place bread in oven and reduce temperature to 210°C
 14. Steam, bake for 50-60 minutes, open vent after 20 minutes.

Notes: Using bakers percentages - Percentages on total premix weight

Yield: 13 loaves scaled at 700 grams