



Bread & Rolls - Specialty - Sourdough

Recipe No:
R111 - R111h

POTATO SOUR BREAD

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.000	100%
	BAKELS HENRYS SOURDOUGH NATURAL	2.000	66.5%
	FINO PIE MASH	0.500	17%
	Olive Oil	0.250	8.3%
	BAKELS INSTANT ACTIVE YEAST	0.080	2.7%
	Water	3.100	103%

Total Weight	8.930
---------------------	--------------

- Method:**
1. No time dough.
 2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
 3. Scrape down and mix for a further 8 minutes or until dough is developed.
 4. Give dough a bench time of 5 minutes.
 5. Divide and mould then leave for a further 4 minutes.
 6. See below for suggested ideas.
 7. Prove approximately 45-60 minutes.
 8. Bake at 200°C for approximately 25-30 minutes.
9. FOCCACIA SHEET
10. Scale at 2.5kg.
 11. Pin out and baste with Olive Oil.
 12. Sprinkle with rock salt and mixed herbs.
 13. Bake at 190°C for 20-30 minutes.
14. BREAD STICKS (PARISIAN)
15. Scale at 550g.
 16. Bake at 220°C for approximately 18-20 minutes.
17. BAGUETTE
18. Scale at 450g.
 19. Steam for 30 seconds at beginning of bake and open vent the last 8 minutes of baking.

Notes: If using compressed yeast, use 250g in above recipe.
Using bakers percentages - Percentages on white flour weight

Yield: Approximately 17 units