



Bread & Rolls - Specialty - Sourdough

**Recipe No:**

**R111 - R111i**

## **AUTUMN HARVEST**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	3.000	100%
	Wholemeal Flour	1.000	33%
	Rye Flour	0.400	13%
	BAKELS HENRYS SOURDOUGH NATURAL	1.000	33%
	Salt	0.040	1%
	MASTERFAT	0.140	4.7%
	BAKELS INSTANT ACTIVE YEAST	0.080	2.7%
	Water (variable)	2.800	94%

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**Total Weight**

**8.460**

- Method:**
1. No time dough.
  2. Place all ingredient into a mixer and mix on slow speed for 2 minutes.
  3. Scrape down and mix until dough is fully developed.
  4. Give dough a bench time of 5 minutes .
  5. Divide and mould then leave for a further 5 minutes.
  6. Proof approximately 45-60 minutes.
  7. Bake at 200°C for approximately 25-30 minutes.

**Notes:** When using Fino Meal Base substitute Wholemeal flour with 250gm of Fino Meal Base and increase the White Flour to 3.750kg.

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.