



Bread & Rolls - Crusty - Specialty Crusty Products

Recipe No:

R143 - R143c

TURKISH BREAD

USING BAKELS CIABATTA CONCENTRATE

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|--------------|-----------------------------|-----------|------|
| | Flour | 5.000 | 100% |
| | BAKELS CIABATTA CONCENTRATE | 0.500 | 10% |
| | BAKELS INSTANT ACTIVE YEAST | 0.070 | 1.4% |
| | Water | 3.500 | 70% |
| | Honey | 0.300 | 6% |
| | Olive Oil | 0.100 | 2% |

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|---------------------|--------------|
| Total Weight | 9.470 |
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- Method:**
1. No time dough.
 2. Place all ingredients in bowl and mix dough until cleared.
 3. Dough temperature 30°C.
 4. Note: the dough is very slack.
 5. Rest dough for 10 minutes.
 6. Scale and mould into 400g rounds.
 7. Pin out too 20mm thick.
 8. Proof for 30 minutes and score with scraper.
 9. Proof for a further 10 minutes.
 10. Bake at 220°C for approximately 20 minutes.
- Notes:** Using bakers percentages - Percentages on white flour weight
If using Compressed Yeast, use 200g in above recipe.
- Yield:** 23 Turkish Breads scaled at 400 g