



Bread & Rolls - Crusty - French Sticks & Crusty Rolls

**Recipe No:**  
**R127 - R127a**

## **EUROPEAN CRUSTY BREAD**

USING [BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5%](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5%	0.200	5%
	BAKELS INSTANT ACTIVE YEAST	0.040	1%
	Water	2.350	59%

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<b>Total Weight</b>	<b>6.590</b>
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**Method:**

1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Allow to recover 5 to 10 minutes.
4. Divide and mould as desired.
5. Prove in a fairly dry prover, then bake with plenty of steam at 230°C.
6. Open oven vent for last 5-10 minutes baking to enhance the crisp crust.

**Notes:**

If using Compressed Yeast, use 125 g in above recipe

Using bakers percentages - Percentages on white flour weight

**Yield:**

16 French Sticks scaled at 400 g. or 9 dozen Rolls scales at 60 g.